



Powerscourt

Spring Garden

AFTERNOON TEA

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 8 people or more. At Powerscourt Hotel Resort & Spa, we consciously purchase our food from sustainable sources, we support local growers and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbors.

**For food allergies and intolerances please speak to a member of our team about your requirements before ordering.**

**ALLERGENS 1 - Peanuts / 2 - Nuts / 3 - Molluscs / 4 - Sesame seeds / 5 - Crustaceans / 6 - Fish / 7 - Eggs / 8 - Soybeans / 9 - Dairy / 10 - Celery / 11 - Mustard / 12 - Sulphur Dioxide / 13 - Gluten / 14 - Lupin**

# Spring Powerscourt's Garden Afternoon Tea

A timeless ritual, a moment of indulgence, a celebration of nature's artistry - Afternoon Tea is more than just a tradition; it is a symphony of taste, scent, and colour, savoured in the most exquisite of settings.

Steeped in history, the origins of Afternoon Tea are often credited to Anna, the Seventh Duchess of Bedford, who in the early 19th century sought a delightful respite from the long hours between lunch and dinner. What began as an intimate afternoon refreshment soon blossomed into a cherished tradition, embraced by high society and woven into the fabric of refined hospitality.

At Powerscourt, we honour this time-honoured custom with a distinctive touch - one inspired by the splendour of Powerscourt Gardens, the heart of Wicklow, the Garden of Ireland. Each element of our Afternoon Tea is a reflection of the estate's ever-changing landscape, where the scents, flavours, and hues of the season unfold in perfect harmony.

And now, we welcome the beauty of spring. As nature awakens from its slumber, the gardens burst into life—delicate blossoms unfurl in the crisp air, vibrant greenery re-emerges, and the sweet song of birds drifts through the breeze.

Our *Spring Garden Afternoon Tea* is an ode to this renewal, capturing the freshness of the season through carefully curated pastries, fragrant teas, and artful savouries that echo the garden's awakening.

Savour each bite, sip, and moment in the serene elegance of Powerscourt, where history, nature, and indulgence come together in perfect harmony.

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## *Traditional Afternoon Tea*

### **SELECTION OF DELICATE FINGER SANDWICHES**

Rosemary Ham with Mascarpone & Basil on Bloomer Bread (8, 9, 13)

Roast Chicken with Sundried Tomato & Chive on Malt Bread (7, 8, 9, 11, 13)

Baily & Kish Smoked Salmon with Dill, Caper & Red Onion on Guinness Bread (6, 7, 9, 12, 13)

Chulchoill Goat's Cheese with Red Pepper & Powerscourt Honey on a Brioche Roll (8, 9, 13)

### **PLAIN & RAISIN SCONES**

Accompanied by a selection of locally produced

Jam, Clotted Cream & Lemon Curd (7, 9, 13)

### **ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES**

#### **Chamomile**

Powerscourt Honey & Lemon with Chamomile in a Sweet Almond Tart (2, 7, 8, 9, 13)

#### **Elderflower**

Elderflower & Champagne Crèmeux with Peach on Sable Breton (7, 8, 9, 12, 13)

#### **Violet**

Violet & White Chocolate Ganache and Rhubarb Compôte (2, 7, 8, 9)

#### **Marigold**

Blood Orange Curd with Marigold & Milk Chocolate (2, 7, 8, 9, 13)

Offered with your choice of Ronnefeldt Loose Tea

€60 per person

with your choice of Copenhagen Sparkling Tea (Non-Alcoholic)

€70 per person

### **CHAMPAGNE AFTERNOON TEA**

with a glass of Perrier-Jouët Grand Brut Champagne

€82 per person

with a glass of Perrier-Jouët Blason Rosé Champagne

€85 per person

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## *Teas*



### *Tea of the Month*

#### **REFRESHING MINT**

An organic herbal infusion with pure peppermint leaves.

Cool, crisp mint delivers a refreshing burst of flavour, leaving you feeling revitalised and uplifted with every sip

### *Tea Mocktail*

A vibrant blend of Lemon Fresh and Afternoon Gold tea, lifted with zesty lime juice and a touch of sugar syrup, crafted to deliver a crisp, citrus-forward refreshment with a smooth, golden finish.

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