



Powerscourt's

SUMMER

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

Powerscourt's Summer 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 warmth and vibrancy of summer. As the days grow longer and the gardens flourish in full bloom, the air is rich with the scent of flowers and the gentle hum of life in full swing. Our [Summer Garden Afternoon Tea](#) is a celebration of the season's abundance – with bright, garden-inspired pastries, fragrant teas, and delicate savouries that reflect the colours and flavours of summer in every bite.

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

Traditional Afternoon Tea

SELECTION OF DELICATE FINGER SANDWICHES

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

Roast Chicken with Summer Mango & Curry Mayonnaise 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

Lavender

Lavender Ganache & Blueberry Sandwiched in a Delicate Macaron (2, 7, 8, 9)

Rose

Valrhona White Chocolate & Rose Mousse with Raspberry Compôte (2, 7, 8, 9, 13)

Jasmine

Jasmine Filled Choux Bun with Alphonso Mango (7, 8, 9, 13)

Gorse

Gorse Flower Mousse with Coconut on 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

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