

TRADITIONAL AFTERNOON TEA

SELECTION OF 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 Brioche Roll (8, 9, 13)

PLAIN & RAISIN BUTTERMILK SCONES

Accompanied by a selection of locally produced

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

ASSORTMENT OF AFTERNOON TEA PASTRIES

Elderflower, Lime & Rhubarb Parfait on a Delicate Macaron (2, 7, 8, 9)

Dandelion Crèmeux on a Sweet Cherry & Almond Tart (2, 7, 8, 9, 13)

Violet & White Chocolate Ganache & Blueberry Compôte (2, 7, 8, 9, 13)

Blackthorn & Valrhona Chocolate with Powerscourt Spring Blossom Honey (2, 7, 8, 9, 13)

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 8 people or more.

Currency is in Euros.

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 - Crustacean / 6- Fish / 7 - Eggs / 8 - Soy Bean / 9 - Milk / 10 - Celery / 11 - Mustard /12 - Sulphur Dioxide / 13 - Gluten / 14 - Lupin