

## Ronnefeldt Loose Tea Menu

### Golden g Tea

An Assam at its best - typically full-flavoured and malty blended using a traditional recipe

### Earl Grey

Delicately flowery Darjeeling blended with the refreshing aroma of bergamot.

### Assam Bari

Malty & spicy with an extravagant, lively taste with many golden tips.

### Jasmine Gold

The fragrance of delicate jasmine blossoms over a Chinese green tea from the summer harvest

### Red Roses

Flowery, mild & light tea. A blend of black & green teas mixed with rose petals

### Darjeeling Summer Gold

A Second Flush tea from the southern slopes of the Himalayas – gentle and delicately flowery.

### Moroccan Mint (Nana)

Large-leafed, aromatic mint plant with a high percentage of essential oils. It tastes spicy and is very refreshing.

### Morningdew Morgentau

Flavoured Green Tea with mango-citrus flavours. Large-leafed sencha and delicate fruity aromas and petals.

### Green Dragon

Exceptionally rare green Chinese tea. The first leaf buds are picked in the spring to create this speciality tea.

### Oolong Apricot Peach

An unusual oolong with fragrant orange petals and juicy pieces of peach.

### Fitness Tea

Flavoured Herbal Infusion. Enjoy the freshness of revitalising herbs and exhilarating racy citrus flavour.

### Camomile

A relaxing and soothing herbal infusion with the typical tartly aromatic aroma of camomile



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HOTEL & SPA

## Floral Afternoon Tea



We recommend allowing teas to brew for 3 minutes to bring out their flavour.



# Little Miss & Mr Afternoon Tea



## Floral Afternoon Tea

Enjoy our Afternoon Tea inspired by Summer and the burst of beautiful flowers and colour

### Freshly Baked Scones

Served with Preserve & Clotted Cream  
(1, 5, 6, 13)

### Selection of Savoury Bites

Goat's Cheese, Pistachio, Red Onion Jam, Toasted Sourdough (1,6,7)  
Smoked Chicken, Sundried Tomato, Buttery Brioche Bun (1, 5, 6, 13)  
Roast Sirloin of Beef, Beetroot, Spinach, Chimichurri Mayo, Rosemary Flat Bread  
(1, 5, 6, 10, 13)  
Classic Prawn Cocktail, Soda Bread (1, 4, 5, 6, 10, 13)

### Assortment of Sweet Treats

Dark Chocolate Mousse Verrine with Lavender Marshmallow (5, 6)  
Pistachio & Rosewater Glazed Donut (1, 5, 6, 7)  
Strawberry Shortcake with Crystallised Rose Petals (5, 6)  
Lemon & Poppyseed Choux Bun (1, 5, 6)  
Carmel Ice-cream and Toasted Hazelnuts Cone (1, 5, 6)

Served with  
your choice of freshly  
brewed coffee or loose  
tea selection

**€32.00 Per Person**

Enhance your  
Afternoon Tea with  
a glass of Valdo Prosecco  
OR a Galway Gin & Tonic

**€41.00 Per Person**

Served  
Monday to Sunday – 12pm to 6pm

For our younger guests under 12 years of age

### Sweet Treats

Buttercream Frosted Cupcake, Crackling Brownie,  
Rice Krispie Bun, Rocky Road and Chocolate Chip Cookie  
(1, 5, 6, 7)

### Selection of Yummy Sandwiches

Baked Ham and Cheddar Cheese on White Bread (1, 6)  
Peanut Butter & Jelly on White Bread (1, 6, 8)  
Smoked Chicken & Mayonnaise on White Bread (1, 5)  
Nutella on Brown Bread (1, 6, 7)

### Choice of Hot Chocolate or Milkshake

**€14.00 for one guest**  
**€25.00 for two guests**

We do our best to prepare dishes free of certain allergens on request.  
However, please note that our kitchen is not entirely allergen free and there  
may be small traces present.

Allergens: Gluten (1), Fish (2), Molluscs (3), Crustaceans (4), Eggs (5), Dairy  
(6), Treenuts (7), Peanuts (8), Celery (9), Mustard (10), Sesame (11), Soya (12),  
Sulphites (13), Lupin (14)