



Floral Afternoon Tea
Menu

Ronnefeldt Loose leaf Tea Menu

Golden *g* Tea

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

Moroccan Mint (Nana)

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

Darjeeling Summer Gold Organic

Flowery black tea with a muscat flavour. A summer picked tea for connoisseurs who like it a little stronger.

Assam Bari

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

Earl Grey

Delicately flowery Darjeeling blended with the refreshing aroma of bergamot.

Irish Whiskey Cream

The extravagant flavour of Irish whiskey with a hint of cocoa blended with an intensely malty Assam tea - delicious

Jasmine Pearls

Leaves are picked by hand and rolled into small balls, without breaking the veins, and flavoured with jasmine flowers.

Roibosh Strawberries & Cream

Herbal Infusion of strawberries with a creamy flavouring combined with delicate rooibos provide an exquisite and fruity drink.

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.

Herbal Infusions

Roibosh Strawberries & Cream, Sweet Camomile Blossoms, Red Roses

Fitness Tea

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

Oolong Apricot Peach

A flavoured blend of oolong tea and black tea. A delicate and mild combination.

Red Roses

A blend of the finest China black and green tea teas mixed with red rose petals and the delicate scent of the rose. The result is a flowery, mild and light tea.

Floral Afternoon Tea

Freshly Baked Scones

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

Assortment of Sweet Treats

Saffron & Vanilla Verrine (6, 13, 14)

White Chocolate, Pistachio & Hibiscus Brownie (5, 6, 7, 13, 14)

Raspberry & Lavender Tartlet (1, 5, 6, 13)

Summer Macarons (5, 6, 7, 13)

Rosewater Cupcake topped with Buttercream and Lukem Gel (1, 5, 6, 13, 14)

Selection of Savoury Bites

Galway Farm Goat's Cheese, Red Pepper, Beetroot, Walnut Muffin (1, 5, 6, 7)

Connemara Smoked Salmon Roulade, Lemon & Chive Cream Cheese, Cucumber, Brown Bread (1, 2, 6, 13)

Smoked Chicken, Sundried Tomato, Parsley Pesto, Toasted Brioche (1, 5, 6, 13)

Roast Beef, Radish, Pickled Red Onion, Spinach, Horseradish Aioli on Rosemary Flat Bread (1, 5, 6, 10, 13)

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

€26.00 for one guest
€46.00 for two guests

Enhance your Floral
Afternoon Tea with
a chilled glass of
Valdo Rosé Prosecco

€37.00 for one guest
€59.00 for two guests

Served

Monday to Sunday • 12.00pm to 6.00pm

Allergen information on reverse.

You must advise your server of any allergies or dietary requirements that may cause potential harm.

We recommend allowing teas to brew for at least 3 minutes to bring out their flavours.



Little Miss & Mr Afternoon Tea

For our younger guests under 12 years of age



Sweet Treats

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

Selection of Yummy Sandwiches

Baked Ham and Cheddar Cheese on White Bread **(6)**
Strawberry Jam on Brown Bread **(1)**
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

Served
7 Days a Week from 12pm to 6pm

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), Tree nuts (7), Peanuts (8), Celery (9),
Mustard (10), Sesame (11), Soya (12), Sulphites (13), Lupin (14)