



the
oq
HOTEL & SPA

Millinery Afternoon Tea



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

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)

Millinery Afternoon Tea

Enjoy our Afternoon Tea inspired by the show stopping creations
of Hotel design director and master milliner Philip Treacy

Freshly Baked Scones

Served with Preserve & Clotted Cream

Selection of Savoury Bites

Egg Mayonnaise, Mustard Cress, Irish Batch Bread (1, 5, 6, 7)
Smoked Chicken, Sundried Tomato, Buttery Brioche Bun (1, 5, 6, 10, 13)
Croque Monsieur, Dijon Baked Ham, Smoked Gruyere, Béchamel
Tramezzini Bread (1, 5, 6, 10, 13)
Smoked Salmon & Cream Cheese Rillettes, Pickled Cucumber
Soda Bread (1, 2, 5, 6, 13)

Assortment of Sweet Treats

Traditional Battenberg (1, 5, 7)
Lemon Meringue Pie (1, 5, 6)
Chocolate Éclair, Crème Patisserie (1, 5, 6)
Mango & Natural Yogurt Panna Cotta (6)
Rhubarb & White Chocolate Mousse (6)

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

€26.00 for one guest
€46.00 for two guests

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

€35.00 for one guest
€62.00 for two guests

Served

Monday to Sunday – 12pm to 6pm

Two sittings apply at Weekends, Bank Holidays and Midterm Breaks

Ronnefeldt Loose leaf 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.

Red Roses

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

Irish Whiskey Cream

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

Strawberries & Cream

Fresh, green rooibos from the Cape, blended with pieces of strawberry and enveloped by delicate cream.

Jasmine Pearls

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

Moroccan Mint (Nana)

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

Spring Darjeeling

A first flush black tea with the gentle aroma of Darjeeling.

Hot Toddy

Black Tea brimming with spices perfect for the early days of Spring.

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.

Camomile

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

Fitness Tea

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

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