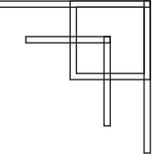


Bubbly Afternoon Tea



Our Traditional Tea accompanied by a
Glass of Prosecco €43pp or Champagne €50pp

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Selection of Coffees

Filtered Coffee

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Espresso

A shot of steam pressed coffee

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Americano

A shot of steam pressed coffee with hot water

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Espresso Macchiato

An espresso with a dash of steamed milk

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Café Latte

An espresso with steamed milk, topped with a little foamed milk

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Cappuccino

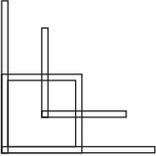
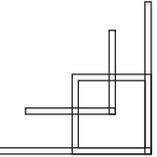
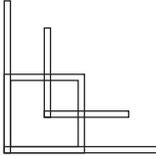
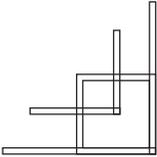
An espresso with hot milk and steamed milk foam

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Mocha

An espresso with steamed milk and chocolate

Each of the above can be prepared
with Decaffeinated Coffee

Afternoon Tea

The ritual of afternoon tea owes its origins to Anna, the 7th Duchess of Bedford.

As a young woman in the early 1800s she lived during a time when it was common to eat only two main meals a day, with breakfast scheduled early in the morning and dinner occurring late in the evening. Weakened and irritated by hunger pangs each day, she decided to schedule time to take tea and snack each afternoon. This private ceremony was firstly done furtively in her bedroom, but over time well-heeled acquaintances joined her and the practice was perpetuated. Nowadays tea rooms throughout the country offer permutations of this centuries-old tradition.

Maryborough Afternoon Tea is served in the elegant Drawing Room of the authentic 18th Century Georgian Manor, a room rich in history and steeped in tradition since 1710.

Indulgent, maintaining rich flavours the fayre is light but satisfying, and well balanced. The menu pairs nicely with wide variety of specially chosen coffees, teas and herbal infusions.

*Served with precision, service is assured and seamless
- this classic afternoon tea hits all the right traditional notes.
Enjoy!*



Speciality Teas

Irish Breakfast Tea

Reviving - A refreshing combination of citrus & malty tones make it perfect to be enjoyed throughout the day

Peppermint

Refreshing - A bright, cool, crisp and refreshing taste accompanied by a beautiful cold undertone

Jasmine

Unwinding - fragranced with freshly picked jasmne blossom, giving a light aroma & medium finish

Camomile

Calming - a well balanced & subtle blend of flavoursome fruit, herbs 7 petals delivering a calming tea renowned for its soothing qualities.

Earl Grey

Refreshing - An exquisite, refreshing tea combining the sweet spicy strength of and the fresh fruity note of the bergamot.

Bi Lo Chun

Boasting a stunning sweet, slightly fruity and floral taste with a delicious lingering finish

Lemon Green

Enlivening - A mild, light, green tea with a zingy, refreshing taste of citrus

Gunpowder & Mango

Exotie - an exotic explosion of unique flavours, sweet, ripe tropical fruit & flowers

Ginger & Lemongrass

Uplifting - Green Tea from China with spicy ginger and the fresh delicate citrus notes of asian lemongrass

Wild Berry

Revitalising - A blend of fresh berries and flower petals combine to deliver a rich flavour, intoxicating aroma and revitalising tea.

Rooibos & Caramel

Relaxing - Full-bodied Rooibos sweetened with the delicate, sensual notes of caramel deliver a nicely rounded, sweet & mellow finish

Blood Orange

Enlivening - a blend of organic citru ingredients produce an enlivening tea with a sweet, slightly lemon after-taste

Afternoon Tea Menu

Savoury

Boa Bun filled with a Turmeric and Fermented Chilli Marinated Chicken, Carrot Slaw, Miso Aioli.

House Cured Salmon, Wakame Seaweed, Cucumber Gel, Squid Ink Emulsion, and Toasted Rye Bread.

Butternut Squash Pannacotta filled with West Cork Bluebell Falls Goat Cheese, Honied Walnut, and Balsamic Pearls.

Saffron and Basil Polenta Cake, Hummus and Heritage Tomato Salsa.

Sweet

Caramelised Apple, Coffee and Cinnamon Cake.

Chocolate and Grand Marnier Trifle.

Chestnut and Pear Crème Brulee.

Eclair filled with Pistachio and Hazelnut Praline.

Warm Cranberry Scones served with House Preserves and Clotted Cream.

€35pp