



## GLENLO ABBEY

### THE HISTORY OF AFTERNOON TEA

TEA DRINKING GREW RAPIDLY IN POPULARITY DURING THE EARLY NINETEENTH CENTURY. AROUND THIS TIME, ANNA, THE 7TH DUCHESS OF BEDFORD, IS SAID TO HAVE COMPLAINED OF “THAT SINKING FEELING” IN THE LATE AFTERNOON. AT THE TIME, IT WAS COMMON TO EAT ONLY TWO MAIN MEALS A DAY BREAKFAST, AND DINNER, WHICH WAS SERVED AS LATE AS 8 O’CLOCK IN THE EVENING.

TO BRIDGE THE LONG GAP BETWEEN MEALS, THE DUCHESS BEGAN TAKING A POT OF TEA AND A LIGHT SNACK IN THE PRIVACY OF HER BOUDOIR DURING THE AFTERNOON. SOON SHE STARTED INVITING FRIENDS TO JOIN HER AT WOBURN ABBEY, AND THE CUSTOM QUICKLY BECAME A FASHIONABLE SUMMER PASTIME. ON RETURNING TO LONDON, SHE CONTINUED THE RITUAL, SENDING NOTES TO HER FRIENDS TO JOIN HER FOR “TEA AND A WALK IN THE FIELDS.” OTHER SOCIETY HOSTESSES SOON ADOPTED THE PRACTICE, AND AFTERNOON TEA MADE ITS WAY INTO THE DRAWING ROOMS OF FASHIONABLE LONDON. BEFORE LONG, IT BECAME A CHERISHED SOCIAL OCCASION, COMPLETE WITH TEA, SANDWICHES, AND DELICATE CAKES, ENJOYED BY THE UPPER ECHELONS OF SOCIETY.



## GLENLO ABBEY AFTERNOON TEA MENU

OUR AFTERNOON TEA MENU IS INSPIRED BY THE FLAVOURS  
AND TRADITIONS OF THE SEASON -€49 PER PERSON  
UPGRADE WITH A GLASS OF CHAMPAGNE -€69 PER PERSON

### SAVOURY

#### GOAT'S CHEESE ÉCLAIR

DELICATELY WHIPPED GOAT'S CHEESE, FINISHED WITH A BALSAMIC  
GLAZE (IA, 3, 7)

#### CORONATION CHICKEN NAVETTE

POACHED CHICKEN WITH MILD CURRY MAYONNAISE AND APRICOT,  
SERVED IN A SOFT NAVETTE (IA, 3, 7, 8, 10)

#### SMOKED SALMON & LEMON CREAM CHEESE CUCUMBER

#### CANNELLONI

SMOKED SALMON AND LEMON CREAM CHEESE WRAPPED IN  
CUCUMBER, SERVED ON LIGHTLY TOASTED SODA BREAD (IA, 4, 7)

#### HAM & GRUYÈRE CROQUE MONSIEUR

HONEY-ROAST HAM, GRUYÈRE CHEESE, AND A LIGHT BÉCHAMEL (IA,  
3, 7, 10)



## GLENLO ABBEY

### GLENLO ABBEY SCONES

FRESHLY BAKED & SERVED WARM WITH CLOTTED CREAM & JAM  
(1A, 3, 7, 12)

### SWEET TREATS

#### RASPBERRY & PISTACHIO MILLE-FEUILLE

CRISP PUFF PASTRY LAYERED WITH VANILLA PASTRY CREAM & FRESH  
RASPBERRIES (1A, 3, 7, 8)

#### LEMON TART

SWEET PASTRY SHELL FILLED WITH LEMON CURD, FINISHED WITH  
TORCHED ITALIAN MERINGUE (1A, 3, 7)

#### CHOCOLATE OPERA SLICE

ALMOND SPONGE LAYERED WITH COFFEE BUTTERCREAM AND DARK  
CHOCOLATE GANACHE (1A, 3, 7, 8)

#### MATCHA PANNA COTTA

DELICATELY SET MATCHA PANNA COTTA WITH FRESH MINT ZEST &  
TOasted PISTACHIO CRUMB (7, 8)



## GLENLO ABBEY

### SELECTION OF RONNEFELDT LOOSE-LEAF TEAS

IRISH BREAKFAST – BLACK

BOLD ASSAM WITH A RICH, INTENSE FLAVOUR

IRISH WHISKEY CREAM – BLACK

MALTY ASSAM WITH IRISH WHISKEY & COCOA NOTES

EARL GREY – BLACK

DARJEELING LIFTED WITH FRESH CITRUS & BERGAMOT

MORGENTAU – GREEN

CHINESE GREEN TEA WITH MANGO & CITRUS

JASMINE PEARLS – GREEN

HAND-ROLLED TEA LEAVES SCENTED WITH JASMINE BLOSSOM

MOROCCAN MINT – HERBAL

REFRESHING NANA MINT INFUSION

VANILLA ROOIBOS – HERBAL

SMOOTH ROOIBOS WITH CREAMY VANILLA

### COFFEE

MEDIUM ROAST BEWLEY'S COFFEE

POT FILTER BARISTA COFFEE REGULAR OR DECAFFEINATED

SPECIALITY COFFEE & HOT CHOCOLATE

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

LATTE, MOCHA

HOT CHOCOLATE

### ALLERGENS

1 CEREALS CONTAINING GLUTEN - 1A WHEAT - 1B RYE - 1C BARLEY - 1D OATS - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS  
6 SOYA - 7 MILK - 8 NUTS - 8A ALMOND - 8B HAZELNUT - 8C WALNUT - 8D CASHEWS - 8E PECAN NUTS - 8F BRAZIL NUTS  
8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS  
12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS