



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

EASTER AFTERNOON TEA MENU

€58 PER PERSON

INCLUDES - GLASS OF PROSECCO ON ARRIVAL

UPGRADE WITH A GLASS OF CHAMPAGNE – €75 PER PERSON

SAVOURY SELECTION

IRISH SMOKED SALMON

LEMON CREAM CHEESE, PICKLED CUCUMBER ON GUINNESS

BROWN BREAD (1A, 4, 7)

CORONATION CHICKEN

APRICOT, TOASTED ALMONDS, MICRO CORIANDER ON

TURMERIC MILK BREAD (1A, 7, 8A)

ROAST BEEF & HORSERADISH

CARAMELISED ONION RELISH ON SOURDOUGH (1A, 10)

SPRING PEA & MINT TARTLET

WHIPPED GOAT CHEESE, PEA SHOOTS (1A, 3, 7)



GLENLO ABBEY

TRADITIONAL BAKING

WARM BUTTERMILK SCONES – PLAIN & RAISIN
SERVED WITH IRISH CLOTTED CREAM & STRAWBERRY PRESERVE

(1A, 3, 7)

EASTER PÂTISSERIE

CARROT CAKE FINANCIER

CREAM CHEESE MOUSSE, CANDIED WALNUT (1A, 3, 7, 8C)

DARK CHOCOLATE NEST

CHOCOLATE MOUSSE, PRALINE, MINI CHOCOLATE EGGS (3, 7, 8)

LEMON VERBENA TART

ITALIAN MERINGUE, CITRUS CONFIT (1A, 3, 7)

STAWBERRY & PISTACHIO CHOUX

DELICATE CHOUX PASTRY FILLED WITH STRAWBERRY AND

PISTACHIO CREAM (1A, 3, 7, 8G)

MINI HOT CROSS BUN

SPICED BUTTER GLAZE (1A, 3, 7)



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