



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.

€51 PER PERSON

SAVOURY

GOAT'S CHEESE ÉCLAIR

DELICATELY WHIPPED GOAT'S CHEESE, FINISHED WITH A BALSAMIC
GLAZE

(1A, 3, 7)

CORONATION CHICKEN NAVETTE

POACHED CHICKEN WITH MILD CURRY MAYONNAISE AND APRICOT,
SERVED IN A SOFT NAVETTE

(1A, 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

(1A, 4, 7)

HAM & GRUYÈRE CROQUE MONSIEUR

HONEY-ROAST HAM, GRUYÈRE CHEESE, AND A LIGHT BÉCHAMEL

(1A, 3, 7, 10)



GLENLO ABBEY

FROM THE OVEN

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 AND
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 - 8 C 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