



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.



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AFTERNOON TEA MENU

OUR AFTERNOON TEA MENU IS INSPIRED BY THE FLAVOURS AND
TRADITIONS OF THE SEASON –€55 PER PERSON

UPGRADE WITH A GLASS OF CHAMPAGNE – €75 PER PERSON

SAVOURY SELECTION

LOBSTER ROLL

TENDER LOBSTER SERVED IN A SOFT, BUTTERY ROLL. (1, 2, 3, 7, 10)

OPEN BEEF CARPACCIO

DELICATELY SLICED BEEF CARPACCIO, SERVED OPEN-STYLE. (3, 7, 10)

HAM HOCK CROQUETTE

CRISP HAM HOCK CROQUETTE WITH MUSTARD MAYONNAISE AND
FRESH CHIVES. (1, 3, 7, 10)

WILD MUSHROOM ARANCINI

CRISP WILD MUSHROOM ARANCINI WITH LEMON CRÈME FRAÎCHE
AND CAVIAR. (1, 3, 4, 7)



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FRESHLY BAKED SCONES

APPLE AND CINNAMON SCONES

A FRESHLY BAKED SCONES FLAVOURED WITH APPLE AND WARMING
CINNAMON. (1, 3, 7)

FRUIT SCONES

A TRADITIONAL FRESHLY BAKED SCONES WITH DRIED FRUIT. (1, 3, 7, 12)

PLAIN SCONES

A CLASSIC FRESHLY BAKED SCONES. (1, 3, 7)

SWEET TREATS

BANOFFEE CHOUX

DELICATE CHOUX PASTRY FILLED WITH BANANA AND RICH TOFFEE
FLAVOURS. (1, 3, 7)

MILLIONAIRE'S SHORTBREAD

BUTTERY SHORTBREAD LAYERED WITH RICH CARAMEL AND
CHOCOLATE. (1, 6, 7)

CARROT CAKE

A MOIST, LIGHTLY SPICED CARROT CAKE. (1, 3, 7)

BLUEBERRY CHEESECAKE

CREAMY BLUEBERRY CHEESECAKE FINISHED WITH BLUEBERRY GEL. (1, 3,
7)



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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