



## 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

AN AFTERNOON WITH THE GRANTHAM'S  
A DOWNTON ABBEY-INSPIRED AFTERNOON TEA EXPERIENCE AT  
GLENLO ABBEY HOTEL AND ESTATE

GRANTHAM'S AFTERNOON TEA €55 PER PERSON  
WHY NOT UPGRADE TO INCLUDE CHAMPAGNE JELLY & STRAWBERRY  
PEARLS – IN CUT-GLASS COUPE, A NOD TO EDWARDIAN INDULGENCE  
€75 PER PERSON

### SAVOURY

SMOKED LOUGH NEAGH EEL & HORSERADISH CREAM  
ON GUINNESS SODA BREAD (1, 4, 7, 10)

PICKLED CUCUMBER & MINTED GOAT'S CHEESE MOUSSE  
ON RYE CROUTE (1, 7, 12)

CORONATION GUINEA FOWL TARTLET  
WITH MANGO GEL & TOASTED ALMOND (1, 3, 7, 8, 10, 12)

MINI BEEF & TRUFFLE WELLINGTON  
IN CRISP PUFF PASTRY (1, 3, 7, 12)

QUAIL EGG MAYONNAISE & CAVIAR  
ON BUTTERED BRIOCHE FINGER (1, 3, 4, 7, 10)



## GLENLO ABBEY

### FROM THE OVEN

#### BUTTERMILK SCONES

TRADITIONAL RAISIN (1, 3, 7, 12)

LEMON & THYME (1, 3, 7, 12)

ACCOMPANIED BY CLOTTED CREAM, RASPBERRY PRESERVE,  
BERGAMOT & HONEY CURD

#### SWEET TREATS

ROSE & PISTACHIO RELIGIEUSE

DELICATE CHOUX FILLED WITH ROSE CRÈME AND TOPPED WITH  
PISTACHIO GLAZE (1, 3, 7, 8)

TRADITIONAL OPERA CAKE

LAYERS OF ALMOND SPONGE, COFFEE BUTTERCREAM & DARK  
CHOCOLATE GANACHE (1, 3, 6, 7, 8)

GOOSEBERRY & ELDERFLOWER TARTLET

WITH LIME-SCENTED DIPLOMAT CREAM (1, 3, 7, 12)

PLUM & VANILLA BEAN VERRINE

ROASTED PLUMS LAYERED WITH VANILLA BEAN CUSTARD AND  
TOASTED ALMOND CRUMBLE, FINISHED WITH A RED WINE AND STAR  
ANISE REDUCTION (3, 7, 8, 12)

SHORTBREAD BUTTON (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