



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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FESTIVE AFTERNOON TEA MENU

OUR FESTIVE AFTERNOON TEA IS INSPIRED BY THE FLAVOURS AND
TRADITIONS OF THE SEASON.

FESTIVE AFTERNOON TEA

€55 PER PERSON

FESTIVE AFTERNOON TEA WITH MULLED WINE

UPGRADED WITH A GLASS OF HOUSE-MADE MULLED WINE

€65 PER PERSON

SAVOURY

ROAST TURKEY ROULADE

SAGE MOUSSE, CRANBERRY GEL, SERVED ON SOFT BRIOCHE — A LIGHT,
FESTIVE TAKE ON THE CLASSIC CHRISTMAS ROAST (1A, 3, 7)

CAVIAR-TOPPED SMOKED SALMON MOUSSE

SILKY SMOKED SALMON MOUSSE WITH DILL, FINISHED WITH A TOUCH
OF CAVIAR FOR A REFINED SEASONAL BITE (4, 7, 3)

CONFIT WICKLOW DUCK LEG & FIG VOL-AU-VENT

RICH DUCK RILLETTE PAIRED WITH SWEET FIG GEL IN A CRISP PASTRY
SHELL, OFFERING A WARM AND ELEGANT WINTER FLAVOUR (1A, 3, 7, 12)

TRUFFLE-INFUSED WILD MUSHROOM FILO TART

WILD MUSHROOMS GENTLY COOKED WITH HERBS AND TRUFFLE,
WRAPPED IN FLAKY FILO PASTRY FOR AN EARTHY, AROMATIC TREAT
(1A, 3, 7, 12)



GLENLO ABBEY

FROM THE OVEN

GLENLO ABBEY CHRISTMAS SCONES

FRESHLY BAKED AND SERVED WARM WITH CLOTTED CREAM AND OUR
HOUSE-MADE FIG & MULLED WINE JAM (1A, 3, 7, 12)

SWEET TREATS

GOLD-LEAF CHOCOLATE & CHESTNUT MONT BLANC

LAYERS OF CHOCOLATE AND CHESTNUT CREAM, FINISHED WITH A
FESTIVE TOUCH OF GOLD LEAF (1A, 3, 6, 7, 8 – CHESTNUT)

COCONUT SNOWBALL

A LIGHT COCONUT MOUSSE ROLLED IN COCONUT FLAKES, INSPIRED
BY A WINTER SNOWBALL (3, 7, 12)

MINI DARK CHOCOLATE PRESENT

DARK CHOCOLATE SHAPED LIKE A FESTIVE GIFT, FILLED WITH A SOFT
SEASONAL CENTRE (6, 7, 8)

HOUSE-MADE MINCE PIE

WARM BUTTERY PASTRY FILLED WITH SPICED FESTIVE FRUITS, CITRUS,
AND NUTS — A TIMELESS CHRISTMAS FAVOURITE (1A, 3, 7, 8
ALMOND/WALNUT, 12)



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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