



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

MOTHERS DAY AFTERNOON TEA MENU

€55 PER PERSON

INCLUDES - GLASS OF PROSECCO ON ARRIVAL

UPGRADE WITH A GLASS OF CHAMPAGNE – €70 PER PERSON

SAVOURY SELECTION

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)

ALL-BUTTER CHEESE & ONION PUFF PASTRY

CARAMELISED ONION AND MATURE IRISH CHEDDAR

(1A, 7)

MINI PHILLY BEEF SANDWICH

TENDER SHAVED BEEF WITH MELTED CHEDDAR

(1A, 7)



GLENLO ABBEY

TRADITIONAL BAKING

WARM BUTTERMILK SCONES – PLAIN & RAISIN

SERVED WITH IRISH CLOTTED CREAM & STRAWBERRY PRESERVE

(1A, 3, 7)

SWEET TREATS

RASPBERRY MILLE-FEUILLE

LAYERS OF CRISP PUFF PASTRY, VANILLA PASTRY CREAM AND FRESH

RASPBERRIES

(1A, 3, 7)

RED VELVET SLICE

FINISHED WITH SMOOTH CREAM CHEESE ICING

(1A, 3, 7)

CHOCOLATE OPERA SLICE

ALMOND SPONGE LAYERED WITH COFFEE BUTTERCREAM AND DARK

CHOCOLATE GANACHE

(1A, 3, 7, 8)

MOCHA & PISTACHIO CHOUX

DELICATE CHOUX PASTRY FILLED WITH MOCHA AND PISTACHIO

CREAM

(1A, 3, 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 - 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