



A very special
FESTIVE
AFTERNOON
TEA



the
HARDIMAN
1852

A sense of Occasion

The History of Afternoon Tea and the Hardiman go hand in hand. Both date back 170 years to Victorian Times when Anna the 7th Duchess of Bedfordshire felt hunger pangs mid-afternoon. Soon the Duchesse and her High Society Friends were taking tea and refreshments in her private rooms on low tables.

Fast forward to 2022 the Hardiman has recreated the elegance of this gracious institution. A tiered cake stand loaded with triangular sandwiches, Chefs just baked mini scones, and dainty pastry works of art. All served on our signature decorative Schonwald China with linen napkins. A glass of fizz is a more recent addition that has enhanced the experience.

A pot of tea can range from a traditional blend of loose leaves with milk and sugar, or aromatic Darjeeling, smoky earl grey or fragrant Lapsang Souchong.

The sense of occasion and the lively chit chat in our Afternoon Tea Lounge matches this elegant service making it an outing to savour.

At the Hardiman we say thank you to the Duchesse who brought afternoon Tea to life. Like all good things in food, it was born of necessity, the mother of invention and grew to be a lifelong tradition.





Menu

- SANDWICHES -

Smoked Turkey & Cranberry Aioli on a brioche roll 1, 3, 7

Honey Baked Ham & Irish Cheddar
sundried tomato relish on malt harvest 1, 3, 7

Cured Smoked Salmon & Dill Cream Cheese
pickled cucumber on Guinness brown bread 1, 3, 4, 7

Truffled Egg Mayonnaise chive salad on milk pan 1, 3, 7

Beetroot & Goats Cheese Focaccia with olives and rosemary 1, 3, 7

- PASTRIES -

Buttermilk Fruit & Plain Scone with clotted cream & preserves 1, 3, 7

Mince Pies 1, 3, 7

- MINIATURE FESTIVE DESSERTS -

Cherry Chocolate Cheesecake 1, 3, 7,

Classic Red Velvet Cake 1, 3, 7

Salted Caramel & Pistachio Tartlet 1, 3, 7

- TO DRINK -

Selection of Fine teas & Fresh Group Roast Coffee

€35 per person

with bubbles €44 per person



ALLERGENS

V Vegan, 1 Cereal containing Gluten (ie wheat, rye, barley, oats), 2 Crustaceans (ie crab, prawns),
3 Eggs, 4 Fish, 5 Peanuts, 6 Soy-beans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds,
12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs (ie mussels, oysters & scallops)



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