

Afternoon Tea Cocktails & Sparkles

upgrade your experience

COCKTAILS

Passion Fruit Martini
a light fruity blend of vanilla
vodka, passion fruit liquor, lime juice,
egg white, with a shot of prosecco
on the side

€13.00
3, 12

Bailey's Cold Brew
a creamy, iced mixture of baileys,
drambuie, and coffee with hints
of cinnamon, almond and chocolate

€13.00
7, 12

Gin Bramble
dry gin, lemon juice, sugar syrup,
egg white and chambord served
over crushed ice, garnished with
fresh red fruits and a slice of lemon

€12.50
3, 8, 12

Raspberry Mint Cooler
a refreshing light blend of absolut
citron and absolut raspberry vodka,
fresh raspberry, and mint,
served in a long glass with
schweppes soda

€12.50
12

SPARKLES

Bellini
peach and bubbles, dry and fruity

€10.50
12

Rossini
rosy colour and bubbly taste - the perfect
combination of prosecco and strawberry

€10.50
12

Prosecco
lovely aromas of flowers, apples and pears
introduce this wine with its delicate fruity
flavours and mouth-tingling bubbles

€9.50
12

Sparkling Pierre Chardonnay Zero
tropical fruits, peaches, lychee & flowers.
fruit forward, clean freshness

€8.00
12

Didier Chopin Champagne Brut
a fine and elegant Champagne with aromas
of peach and honeysuckle, leading to richer,
biscuity flavours. Extra ageing adds complexity

€25.00
12

Nollini
peach and nosecco dry and fruity

€9.00
12

Nossini
perfect combination of nosecco & strawberry

€9.00
12

the
HARDIMAN
1852

Afternoon Tea

At the Hardiman, we have been welcoming guests to the time-honoured tradition of Afternoon Tea for over 170 years. Relax with a selection of delectable treats created by our Head Pastry Chef, accompanied by teas and coffees selected by our in-house tea masters and barista. You can upgrade your experience by adding a glass of Prosecco, Champagne or one of our divine Afternoon Tea Cocktails. At weekends sit back and enjoy the relaxing sounds of our resident pianist playing in our Parlour Lounge while enjoying your Afternoon Tea.



Afternoon Tea

€35.00 per person / Sparkling Afternoon Tea €44.00 per person

SAVOURY

Smoked Turkey & Cranberry Aioli
on 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

SWEET

Buttermilk Fruit & Plain Scones,
with clotted cream and berry preserve
1w, 3, 7

Small Dark Chocolate & Peppermint Tart
1, 3, 7, 8, 12

Pistachio & Raspberry Petit Gateaux
1, 3, 7, 8, 12

Mini Berry Cheesecake
1, 3, 7, 8, 12

Mini Rhubarb Tart
1, 3, 7, 8, 12

TO DRINK

Selection of Fine Teas & Fresh Ground Roast Coffee

ALLERGENS

V Vegan 1 Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) 2 Crustaceans (i.e. 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 (i.e. Mussels, Oysters & Scallops)

Vegan & Vegetarian Afternoon Tea Options

€34.00 per person / Sparkling Afternoon Tea €42.00 per person

VEGAN SAVOURY

Roast Beetroot Hummus & Feta
on sourdough
1w, 11

Tomato, Basil, Pickled Onion,
Avocado & Baby Gem
on granary
1w

Kimchi & Coriander
rocket on white pan
1w, 11

Cauliflower Tabbouleh
dukka crumb
8

VEGAN SWEET

Sicilian Lemon Cake
berry preserve
1w

Chocolate & Banana Cake
1w

Petit Four Selection

Caramelized Pineapple Bites

Pistachio & Orange
Blossom Avocado Tart
1w, 8

TEA SELECTION

VEGETARIAN SAVOURY

Roast Beetroot Hummus & Feta
on sourdough
1w, 11

Tomato, Basil, Pickled Onion,
Emmental, Avocado & Baby Gem
on granary
1w

Kimchi & Coriander
rocket on white pan
1w, 11

Truffled Egg Mayonnaise & Rocket
on milk pan
1w, 3, 7

Beetroot Hummus &
Whipped Goats Curd Tart
1w, 3, 11

VEGETARIAN SWEET

Buttermilk Fruit & Plain Scones,
with clotted cream and berry preserve
1w, 3, 7

Doughnuts
1w, 3, 7

Baileys & White Chocolate Mousse
1w, 3, 7

Pistachio & Orange
Blossom Avocado Tart
1w, 8

Apple Crumble Cheesecake
1w, 3, 7

Chocolate & Raspberry
popping candy
1w, 3, 7

TEA SELECTION

ALLERGENS

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