

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

€34.00 p.p. / Sparkling Afternoon Tea €42.00 p.p.

SAVOURY

Chicken Liver Pate & Cranberry Gel
on poppy seed brioche
1a, 3, 7

Connemara Smoked Salmon
lemon & herb cream cheese, tortilla roulade
1a, 4, 7

Ploughmans Sandwich
baked ham, cheese, ballymaloe relish
1a, 7, 9, 10, 12

Whipped Goats Cheese & Beetroot Tart
1a, 3, 7

BAKED GOODS

Caramelized Bacon & Salted Caramel Donut
1a, 3, 7

Fruit Scone
1a, 3, 7

Smoked Cheese & Mustard Savoury Scone
1a, 3, 7, 10

SWEET

Hazelnut, Kahlua Choux Puff
1a, 3, 7, 8b, 12

Baileys Torte
3, 7, 8a

Apple Tart
1a, 3, 7

Berry & Rose Macaron
3, 7, 8a

TO DRINK

Selection of Fine Teas & Fresh Ground Roast Coffee

ALLERGENS

1 Cereal Containing Gluten (1a Wheat, 1b Rye, 1c Barley, 1d Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans
7 Milk **8** Nuts (8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine nuts)
9 Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs

Vegan & Vegetarian Afternoon Tea Options

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

VEGAN SAVOURY

Roast Beetroot Hummus & Feta
on sourdough
1a, 11

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

Kimchi & Coriander
rocket on white pan
1a, 11

Cauliflower Tabbouleh
dukka crumb
8, 11

VEGAN SWEET

Sicilian Lemon Cake
berry preserve
1a

Chocolate & Banana Cake
1a

Petit Four Selection

Caramelized Pineapple Bites

Pistachio & Orange
Blossom Avocado Tart
1a, 8g

TEA SELECTION

VEGETARIAN SAVOURY

Roast Beetroot Hummus & Feta
on sourdough
1a, 11

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

Kimchi & Coriander
rocket on white pan
1a, 11

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

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

VEGETARIAN SWEET

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

Doughnuts
1a, 3, 7

Baileys & White Chocolate Mousse
1a, 3, 7

Pistachio & Orange
Blossom Avocado Tart
1a, 8g

Apple Crumble Cheesecake
1a, 3, 7

Chocolate & Raspberry
popping candy
1a, 3, 7

TEA SELECTION

ALLERGENS

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