



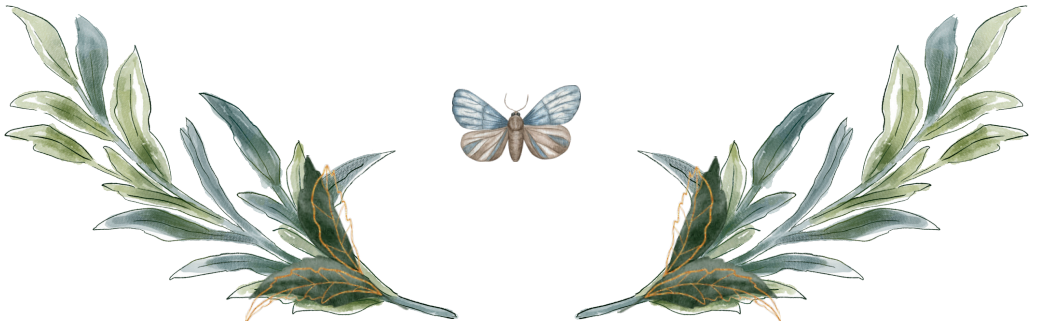
WELCOME TO  
AFTERNOON TEA AT  
CAMDEN COURT HOTEL

Take some time to unwind in the comfort of our  
beautifully lit and spacious lobby.

Indulge the senses with an array of delicate  
bites and traditional homemade treats while  
savouring the taste and aromas of some of  
the finest teas from around the world right in  
the heart of Dublin city.

We are delighted to work with our local, Irish  
owned tea company Wall and Keogh who personally  
visit partnering farms to source the best quality  
leaves for each sip.

Now sit back, relax and let us take you  
on a journey...





## SWEET

Chocolate and apricot gateaux

Cherry bakewell tart

Strawberry and basil shortbread

Selection of macaroons

Lemon posset with fresh fruits

Buttermilk plain and fruit scones

Glenilen farm butter, clotted cream  
and strawberry preserve

## SAVOURY

Free range egg and watercress

on whole grain sourdough bloomer

Dry cured ham and Dubliner cheddar

on classic white batch and Ballymaloe relish

Coronation chicken

in a spinach wrap with

apricots, raisins, coriander and spices

Kilmore Quay crab and Dublin Bay prawn

on a brioche slider with avocado purée

€49.00 PP





## THE CLASSICS

### **Irish breakfast tea**

A beautiful infusion of small and long leaf from Assam India giving that distinctive well-balanced flavour us Irish know and love.

### **Peppermint**

A refreshing blend of lemon balm and mint leaves with passion fruit and lavender flowers.

### **Chamomile**

This flower from the daisy family produces a wonderfully aromatic tea that's calming and good for the heart. Try it with a touch of Camden honey.

### **Earl Grey**

Black Ceylan Ruhana tea originally from Sri Lanka blended with orange blossom and natural bergamot from Italy.





## SOMETHING DIFFERENT

### **Hawaiian cocktail**

This tropical fusion of papaya and pineapple is blended with black tea, raisins and sunflower oil.

### **Apple and lemongrass**

An alternative to your lemon and ginger tea, but with an extra punch of flavour. The blend includes lemon grass leaf, apple pieces, rooibos, lemon peel, cinnamon and ginseng root.

### **Rooibos unicorn tears**

An elegant, floral offering which is fun and light hearted. This blend includes raspberry leaves, whole rosebuds, rooibos, and red fruits such as raspberries and strawberries.

### **White citrus and coconut tea**

This pale white tea is deceiving as what it may lack in colour it will deliver in its strong essence of vanilla and coconut with a touch of citrus.





## ADD A TOUCH OF SPARKLE

### **Rialto prosecco frizzante**

This elegant sparkling wine from Veneto in Italy is gentle on the taste buds with a beautiful mouth feel. The nose is aromatic and fruit forward while each sip will leave a floral note that adds to the stone fruit properties.

€36 / 75cl

### **Crémant de Limoux rosé grand cuvée**

This salmon pink beauty is made using the traditional Champagne method which delivers a wash of refreshing acidity, luxurious bubbles with a pop of red berries. The nose delights with aromas of crushed raspberries, strawberries and ripe peaches.

€68 / 75cl

### **Moët & Chandon**

These famous bubbles will give you a touch of green apple, gooseberry and citrus fruits to begin with and lead into mineral nuances, peach and white flowers to finish with cereals, nuts and buttery brioche.

A classic for a reason.

€99 / 75cl

