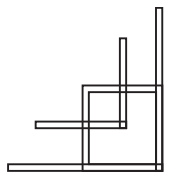
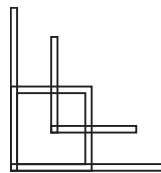
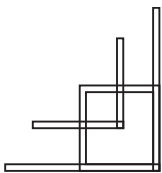
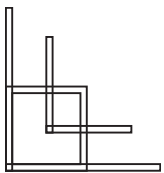
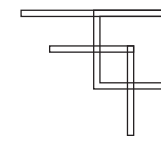
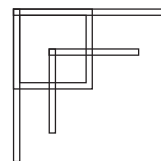
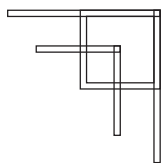
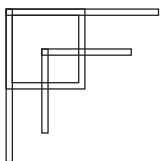


M
MARYBOROUGH
HOTEL
THE MARYBOROUGH HOTEL
MARYBOROUGH HILL DOUGLAS CORK

TEL + 353 21 436 5555
EMAIL: INFO@MARYBOROUGH.IE
WEB: WWW.MARYBOROUGH.COM

Afternoon Tea





SELECTION OF COFFEES

SELECTION OF COFFEES

FILTERED COFFEE

~

ESPRESSO

A shot of steam pressed coffee

~

AMERICANO

A shot of steam pressed coffee with hot water

~

ESPRESSO MACCHIATO

An espresso with a dash of steamed milk

~

CAFÉ LATTE

An espresso with steamed milk, topped with a little foamed milk

~

CAPPUCCINO

An espresso with hot milk and steamed milk foam

~

MOCHA

An espresso with steamed milk and chocolate

Each of the above can be prepared
with Decaffeinated Coffee

Afternoon Tea

The ritual of afternoon tea owes its origins to Anna, the 7th Duchess of Bedford.

As a young woman in the early 1800s she lived during a time when it was common to eat only two main meals a day, with breakfast scheduled early in the morning and dinner occurring late in the evening. Weakened and irritated by hunger pangs each day, she decided to schedule time to take tea and snack each afternoon. This private ceremony was firstly done furtively in her bedroom, but over time well-heeled acquaintances joined her and the practice was perpetuated. Nowadays tea rooms throughout the country offer permutations of this centuries-old tradition.

Maryborough Afternoon Tea is indulgent, maintaining rich flavours the fayre is light but satisfying. The menu pairs nicely with wide variety of specially chosen coffees, teas and herbal infusions.

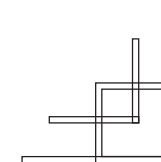
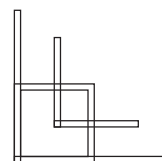
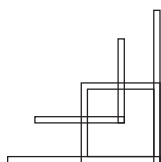
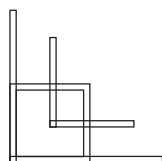
Monday – Friday €30, Saturday & Sunday €35

Add a Glass of Prosecco @ €7,

Add a Glass of Champagne @ €15

Served with precision, service is assured and seamless
- this classic afternoon tea hits all the right traditional notes.

Enjoy!



SPECIALITY TEAS

IRISH BREAKFAST TEA

Reviving - A refreshing combination of citrus & malty tones make it perfect to be enjoyed throughout the day

PEPPERMINT

Refreshing - A bright, cool, crisp and refreshing taste accompanied by a beautiful cold undertone

JASMINE

Unwinding - fragranced with freshly picked jasmne blossom, giving a light aroma & medium finish

CAMOMILE

Calming - a well balanced & subtle blend of flavoursome fruit, herbs & petals delivering a calming tea renowned for its soothing qualities

EARL GREY

Refreshing - An exquisite, refreshing tea combining the sweet spicy strength of and the fresh fruity note of the bergamot

BI LO CHUN

Boasting a stunning sweet, slightly fruity and floral taste with a delicious lingering finish

LEMON GREEN

Enlivening - A mild, light, green tea with a zingy, refreshing taste of citrus

GUNPOWDER & MANGO

Exotic - an exotic explosion of unique flavours, sweet, ripe tropical fruit & flowers

GINGER & LEMONGRASS

Uplifting - Green Tea from China with spicy ginger and the fresh delicate citrus notes of asian lemongrass

WILD BERRY

Revitalising - A blend of fresh berries and flower petals combine to deliver a rich flavour, intoxicating aroma and revitalising tea

ROOIBOS & CARAMEL

Relaxing - Full-bodied Rooibos sweetened with the delicate, sensual notes of caramel deliver a nicely rounded, sweet & mellow finish

BLOOD ORANGE

Enlivening - a blend of organic citrus ingredients produce an enlivening tea with a sweet, slightly lemon after-taste

AFTERNOON TEA MENU

SAVOURY

MOROCCAN SPICED CHICKEN AND APRICOT SAUSAGE ROLL

Chermoula Sauce

1/2/4/5/8/13

ARDSALLAGH GOATS CHEESE

Fig Bread, Walnut Crumble, Honey and Thyme Glaze

1/2/9 (v)

HOMEMADE FOCACCIA BREAD

Topped with Sweet and Sour Cherry Tomatoes, Pine Nut and Basil

1/2/3/8 (v)

OPEN PRAWN TART

Pickled Celery, Smoked Paprika and Saffron Aioli, Chilli

1/2/3/8/13

SWEET

RHUBARB AND CARDAMOM VICTORIA SPONGE

Clotted Cream, Shaved White Chocolate

1/8/13 (v)

CHOCOLATE AND COFFEE TORT

Spiced Honeycomb.

9 (v)

COCONUT VIENESE SHORT BREAD

Calamansi and Chia Seed Creme Patisserie

1/8 (v)

APRICOT BREAD AND BUTTER PUDDING

Orange Palm Sugar Tuille

1/8/9 (v)

HOMEMADE SCONES

Infused with Earl Grey and Golden Raisins

Served with House Preserves and Clotted Cream

1/8/13 (v)

(c) = Gluten Free (v) = Vegetarian. Allergens: 1=Gluten, 2=Sulphur Dioxide, 3=Celery, 4= Sesame Seeds, 5= Mustard, 6= Crustaceans, 7= Lupin, 8=Milk, 9=Nuts, 10=Soy Beans, 11=Peanut, 12= Fish, 13=Eggs, 14=Molluscs