



HAYFIELD MANOR

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## *Afternoon Tea at the Manor*

Afternoon Tea is believed to have been introduced by Anna, the 7th Duchess of Bedford, in the early 19th century. With dinners served as late as 9pm, the Duchess indulged in tea, along with delicate breads and fine pastries, to ease her afternoon hunger. This elegant ritual quickly gained popularity, evolving into the luxurious tradition of afternoon tea, which continues to be a refined and sophisticated way to savour an afternoon with friends.



*We have two delightful options to choose from:*

**Traditional Afternoon Tea**

€60 per person sharing

*or Indulge in Even Greater Luxury with...*

**Champagne Afternoon Tea**

€80 per person sharing

## Seasonal Sorbet



## Selection of Teas

Choose from a Selection of Loose-Leaf Teas from the World Famous  
Ronnefeldt's Luxurious Collection

- Irish Breakfast Tea - Irish Whiskey Cream - Refreshing Mint
- Bio Greenleaf - Jasmin Gold - Earl Grey
- Rooibos Strawberry Cream - Rooibos Cape Orange
- Fruity Chamomile - Sweet Berries - Lemon Fresh

Choose from a Selection of Freshly Roasted Coffee Supplied by Java Republic

- Espresso - Espresso Macchiato - Americano - Café Latte
- Cappuccino - Mocha



## Selection of Tea Sandwiches

- Ballycotton Smoked Salmon on Soda Bread with  
Crème Fraiche and Caviar (1(wheat), 4, 7)
- Free Range Egg Mayonnaise in a Brioche Roll (1(wheat), 3, 7)
- Ardsallagh Goats Cheese Crostini with  
Apricot Compote and Chives (1(wheat), 7, 8, 10)
- Quigley's Spiced Beef with Baby Gem and  
Sauerkraut on Brown Bread (1(wheat), 3, 7, 10)
- Irish Roast Chicken Breast with  
Tarragon Mayo Finger Sandwiches (1(wheat), 3, 7, 10)



## Freshly Baked Homemade Scones, Cakes & Breads

- Served with Glenilen Clotted Cream, Lemon Curd and Strawberry Jam (1(wheat), 3, 7)
- Hayfield Manor's Carrot Cake (1(wheat), 3, 7)
- Hayfield Manor's Blueberry and Lemon Bread (1(wheat), 3, 7)

## Seasonal Trio of Homemade Desserts



**Strawberry Mousse Tart**

Irish strawberries incorporated in a delicate mousse, topped up with fresh homemade strawberry compote.

The tart is domed with a white chocolate cream and fresh Irish strawberries to create the perfect summer combination.

(1 (Wheat), 3, 7)



**Mini Chocolate Dome**

A decadent chocolate mousse coated in double dark chocolate ganache and served in a chocolate biscuit that provides a textural contrast.

(GF, 3, 7)



**Citrus Choux Bun**

This French dessert is filled with lime and white chocolate cream and lemon curd.

A perfect citric and fresh ending of the trio summer dessert.

(1 (wheat), 3, 7)

## The Afternoon 'Teani'



Crafted by the Hayfield Manor Mixologists, this afternoon treat is the perfect way to cap your Afternoon Tea experience at Hayfield Manor. Also available as a mocktail.



Please Advise Us of Allergies and Dietary Requirements. Gluten (1), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8), Celery (9), Mustard (10), Sesame Seeds (11), Sulphur (12), Lupin (13), Molluscs (14)

# Our Local Partners & Suppliers



This menu has been created championing the finest local produce from local suppliers and our surrounding counties handpicked by our Head Chef and kitchen team.

## Highlights from Our Seasonal Menu

- Our spiced beef (*a local speciality from Cork, dating back to when sailors used to cure meat in spices and salt for the long voyages of merchant ships*) is produced by Quigley's
- Our Ardsallagh Goats' Cheese is produced near Carrigtwohill in East Cork by a family run business who specialise in quality goats' products overseen by Jane
- The bread in our finger sandwiches is baked in Middleton and hand-delivered by Eddie the Bread Man every morning to Hayfield Manor
- Our smoked salmon comes from Ballycotton Seafood, situated in a lovely coastal village in East Cork
- Our free range eggs come from Upton Innishannon, run by the

Murphy family since 1900

