



Afternoon Tea

"There are few hours in life more agreeable than the hour
dedicated to the ceremony known as Afternoon Tea."

~Henry James, *The Portrait of a Lady*.

Tea Selection:



SELECTED TEA SINCE 1823

Irish Breakfast: Specially selected for its powerful, spicy Assam which produces a tea with a delicious and intense flavour.

A very popular classic

Brewing Time: 3 to 4 minutes

Irish Whiskey Cream: The extravagant flavour of Irish whisky with a hint of cocoa blended with an intensely malty Assam tea - delicious.

Brewing Time: 4 minutes

Morning Dew: A fascinating composition with large leaf sencha, delicately fruity aromas and petals makes it for an unforgettable experience.

Brewing Time: 2 to 3 minutes

Get the Power: From the Wellness Collection, a red Currant infusion for renewed energy and wellbeing..

Brewing Time: 8 to 10 minutes

Tarry Lapsang Souchong: An enchanting China tea with a smoky flavour obtained by burning resinous pine wood during drying..

Brewing Time: 4 to 5 minutes

Rooibos Bourbon Vanilla: An aromatic, traditional beverage from the South African red bush, gently scented with delicate vanilla.

Brewing Time: 5 minutes

Sweet Nana: Nana (Arabic: na'na' - also known as Moroccan Mint) is a large-leaved, aromatic mint plant with a high percentage of essential oils.

Sweet, spicy and very, very refreshing.

Brewing Time: 5 to 6 minutes

Cosy Peatfire: A selection of warming spices charmingly blended for a cosy atmosphere..

Brewing Time: 5 to 8 minutes



We prepare food from scratch in our kitchen.

Wheat flours and nut products are used throughout the day.

If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

Allergens:

① = Wheat

② = Milk

③ = Mustard

④ = Celery

⑤ = Egg

⑥ = Almonds

⑦ = Soya

⑧ = Crustacean

⑨ = Pistachio

⑩ = Walnuts.

Traditional Afternoon Tea

A vast selection of speciality teas, finely cut sandwiches, delicate pastries and freshly baked scones with fresh home-made preserves and Irish Clotted cream, combine to make for an unforgettable afternoon.

Monday to Sunday 2pm to 4pm

Assorted Finger Sandwiches:

Smoked Salmon **1 2 5**

Chicken Coronation **1 2 5**

Egg & Onion **1 2 5**

Cucumber & Cream Cheese **1 2 5**

Home-made Scone with Irish Clotted Cream & Irish Preserves

Lough Erne Tea Pastries and Sweet Fancies:

Prepared by Head Pastry Chef, Stephen Sloan

Home-made Custard Cream **1 2 5**

Chocolate Profiterole **1 2 5 6**

Fruit Tart **1 2 5 6**

Chocolate Dipped Strawberry **1 2 5 6**

Raspberry & Almond Fancies **1 2 5 6**

Lemon Macaroon **1 2 5**

Loose Tea of your Choice

£24 per person

Chocolate Afternoon Tea

Do you love chocolate?
Do you truly believe that chocolate makes every day a better day?
Do images of chocolate make you run screaming?
to your secret stash, for a quick hit of satisfaction and contentment?

Friday to Sunday 2pm to 4pm

Assorted Finger Sandwiches:

- Smoked Salmon **1 2 5**
- Chicken Coronation **1 2 5**
- Egg & Onion **1 2 5**
- Cucumber & Cream Cheese **1 2 5**

Home-made Scone with Irish Clotted Cream & Irish Preserves

Lough Erne Tea Pastries and Sweet Fancies:

Prepared by Head Pastry Chef, Stephen Sloan

- Delicious Chocolate Brownie **1 2 5 6 10**
- Sweet Chocolate Macaroon **1 2 5**
- Chocolate Dipped Strawberry
- With our famous White Chocolate Soup **1 2 5 6**
- Chocolate Profiterole **1 2 5 6**
- Mini Chocolate Muffin **1 2 5 6**
- Dark Chocolate Tart **1 2 5 6**

Loose Tea of your Choice

£25 per person

"G. and Tea"

Our newest offer is a unique combination of two all-time classics: Afternoon Tea and Gin.

The new 'G & Tea' includes traditional Afternoon Tea Sandwiches and a reviewed selection of Sweet Fancies. All this combined with a deliciously refreshing gin cocktail of your choice.

Monday to Sunday 2pm to 4pm

Gin Cocktails:

Negroni, Gin Martini or Bombay Bramble.
Alternatively, your choice of Gin with a Fever Tree Mixer

Assorted Finger Sandwiches:

- Smoked Salmon **1 2 5**
- Chicken Coronation **1 2 5**
- Irish Ham and Wholegrain Mustard **1 2 3 5**
- Cucumber & Cream Cheese **1 2 5**
- Chocolate Scone with Irish Clotted Cream **1 2 5**

Lough Erne Tea Pastries and Sweet Fancies:

- Prepared by Head Pastry Chef, Stephen Sloan
- Delicious Chocolate & Orange Delice **1 2 5 6 10**,
- Sweet Lemon & Lime Macaroon **1 2 5**
- Chocolate Dipped Strawberry, **1 2 5 6**
- Gin & Tonic Jelly **1 2 5 6**
- Lemon Meringue **1 2 5 6**,
- Mini Chocolate Muffin **1 2 5 6**,
- Dark Chocolate Tart **1 2 5 6**

Loose Tea of your Choice

£34 *per person*

Sparkling Afternoon Tea

Enjoy Traditional Afternoon tea... with a glass of Prosecco!
Perfect for an afternoon with friends or a special occasion.

Monday to Sunday 2pm to 4pm

Assorted Finger Sandwiches:

- Smoked Salmon **1 2 5**
- Chicken Coronation **1 2 5**
- Egg & Onion **1 2 5**
- Cucumber & Cream Cheese **1 2 5**

Home-made Scone with Irish Clotted Cream & Irish Preserves

Lough Erne Tea Pastries and Sweet Fancies:

Prepared by Head Pastry Chef, Stephen Sloan

- Home-made Custard Cream **1 2 5**
- Chocolate Profiterole **1 2 5 6**
- Fruit Tart **1 2 5 6**
- Chocolate Dipped Strawberry **1 2 5 6**
- Raspberry & Almond Fancies **1 2 5 6**
- Lemon Macaroon **1 2 5**

Loose Tea of your Choice

£32 *per person*

Champagne Afternoon Tea

A superb offering for those wishing to indulge in a glass of
Billecart-Salmon Champagne.
Enjoy Traditional Afternoon tea with a glass of this
exceptional Brut Reserve.

Monday to Sunday 2pm to 4pm

Assorted Finger Sandwiches:

- Smoked Salmon **1 2 5**
- Chicken Coronation **1 2 5**
- Egg & Onion **1 2 5**
- Cucumber & Cream Cheese **1 2 5**

Home-made Scone with Irish Clotted Cream & Irish Preserves

Lough Erne Tea Pastries and Sweet Fancies:

Prepared by Head Pastry Chef, Stephen Sloan

- Home-made Custard Cream **1 2 5**
- Chocolate Profiterole **1 2 5 6**
- Fruit Tart **1 2 5 6**
- Chocolate Dipped Strawberry **1 2 5 6**
- Raspberry & Almond Fancies **1 2 5 6**
- Lemon Macaroon **1 2 5**

Loose Tea of your Choice

£39 *per person*



Cygnets Afternoon Tea

Look out for Swans on Castle Hume Lough, while enjoying
The 'BIG' Experience designed exclusively for
Our Younger Guests:

Afternoon Tea . . .
(Children aged 3-11 years)

Monday to Sunday from 2pm to 4pm

Assorted Finger Sandwiches:

Peanut Butter & Jelly **1 2 5 6**

Nutella & Toast **1 2 5 6**

Cheese **2**

Chocolate or Strawberry Milkshake **2 6**

£12 per Cygnet

Vegetarian Afternoon Tea

Our selection of Ronnefeldt speciality teas, finely cut vegetarian sandwiches, delicate pastries and freshly baked scones with fresh home-made preserves and Irish Clotted cream, combine to make for an unforgettable afternoon.

Monday to Sunday 2pm to 4pm

Selection of finely cut vegetarian sandwiches:

Irish Brie & Grape Chutney

Mozzarella & Red Pepper

Egg & Onion

Cucumber & Cream Cheese

Home-made Scone with Irish Clotted Cream & Irish Preserves

Lough Erne Tea Pastries and Sweet Fancies:

Prepared by Head Pastry Chef, Stephen Sloan

Home-made Custard Cream **1 2 5**

Chocolate Profiterole **1 2 5 6**

Fruit Tart **1 2 5 6**

Chocolate Dipped Strawberry **1 2 5 6**

Raspberry & Almond Fancies **1 2 5 6**

Lemon Macaroon **1 2 5**

Loose Tea of your Choice

£24 *per person*

A little bit of

History

According to the legend, one of Queen's Victoria's Ladies-in-waiting, Anna Maria Russell, the 7th Duchess of Bedford is often credited with the invention of the tradition of Afternoon Tea in the early 1840's.

Because the noon meal had become skimpier, the Duchess suffered from a "sinking feeling" at about four o'clock in the afternoon. Traditionally dinner was not served until 8:00 or 9:00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. She ordered a small meal of bread, butter, and other niceties, such as cakes, tarts and biscuits, to be brought secretly to her in her boudoir in Woburn Abbey. She later began inviting friends to join her for this additional afternoon meal.

The practice proved so popular the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for a "tea and walk in the fields". Which in fact was Hyde Park. The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.

Obviously the origins of the well-known tradition of afternoon tea cannot be credited to only one woman, but evolved over a period of time, as many cultural customs do.

We hope you too will enjoy your afternoon tea at the Lough Erne Resort and it will become a tradition for you and those dear to you...

History courtesy of Margaret M. Johnson, Author

Our thirst for

Tea

The story of tea begins in China. Legend has it, in 2737BC, the Chinese emperor and renowned herbalist Shen Nung was sitting under a tree while his servant boiled drinking water. Leaves from the *Camellia Sinensis* tree blew into the water and Emperor Shen decided to try the infusion his servant had accidentally created. The resulting drink has evolved to what we now call "tea". Whether the story is true or not, tea drinking was established in China many centuries before it made its way to the West.

In the latter half of the 16th century, there were a few brief mentions of tea as a drink among Europeans, mostly from Portuguese who were living in the East as traders and missionaries. It was, however, the Dutch, who in the last years of the 16th century, began to encroach on Portuguese trading routes in the East and brought tea to Europe.

Tea was not officially introduced to England until 1662 by way of the marriage of Charles II to Catherine of Braganza, a Portuguese princess who adored the drink. It was her love of tea that established it as a fashionable beverage, first at court, and then among the wealthy classes as a whole. Capitalizing on this thirst, the East India Company began to import tea into Britain, and its first order, in 1664, was for 100counds of Chinese tea to be shipped from Java.

In 1835 Samuel Bewley and his son Charles dared to break the East India Company's monopoly on tea distribution to Ireland by importing 2099 chests of tea on board the clipper ship "The Hellas", the first ship chartered directly from Canton in China to Dublin. Ireland had yet to develop its love for tea. Both men faced ruin if the tea could not be sold. The venture paid off handsomely and turned out to be more successful than either man could possibly have imagined, changing the taste of a nation. Ireland today consumes more tea per capita than any other nation.