

PANORAMA

AFTERNOON TEA MENU

TRADITIONAL AFTERNOON TEA

THE MONTENOTTE FESTIVE AFTERNOON TEA — €55pp

Indulge in the timeless ritual of Traditional Afternoon Tea — delicate finger sandwiches, freshly baked scones, and exquisite pastries, all served with refined elegance.

ENHANCE YOUR EXPERIENCE

CLASSIC ELEGANCE — €69pp

Savor a luxurious afternoon tea experience paired with a glass of crisp, sparkling Cava — where timeless tradition meets effervescent elegance.

THE SPARKLING LUXE — €75pp

Elevate your afternoon tea with the refined sparkle of Copenhagen Sparkling Tea – a Danish creation blending organic teas and delicate bubbles for a sophisticated, alcohol-free experience.

THE GUSBOURNE EXPERIENCE — €79pp

Treat yourself to a truly exceptional experience - only at The Montenotte, where our afternoon tea is exclusively paired with Gusbourne Blanc de Blancs, a sparkling wine of unmatched delicacy and finesse.

HOLIDAY AFTERNOON TEA AT THE MONTENOTTE

SANDWICH SELECTION

IRISH SMOKED SALMON
Lemon Butter, Dill & Pickled Cucumber on Guinness Bread (1A,4,7,8,13)

ROASTED TURKEY
Free Range Irish Turkey, Chestnut & Sage Stuffing, Tarragon Mayonnaise, Malt Bread (1A,3,4,7,12)

MATURE CHEDDAR
Hegarty's Mature Cheddar, Spiced Christmas Chutney, Tomato Bread (1a,4,7)

EGG & WATERCRESS
Free-Range Egg, Shallot, Watercress, Chive Mayonnaise, Brioche (1a,4,7)

CUCUMBER
Cucumber, Whipped Cream Cheese, Dill Mint, Granary Bread (1a,4,7)

FRESHLY BAKED TREATS

CHRISTMAS SCONES
Plain & Cranberry-Orange Scones (1a,4,7)
Served warm with: Bandon Butter (4), Irish Clotted Cream (4)
Strawberry Preserve, Raspberry & Champagne Preserve (13)

SWEET TREATS

CHRISTMAS PUDDING ÉCLAIR
Vanilla Cremieux, Brandy-Soaked Fruit & Chocolate Glaze (1a,4,7,13)

BLACK FOREST CHRISTMAS LOG
Dark Chocolate Biscuit, Morello Cherry, Kirsch Cream, Chocolate Cremieux (1a,4,7,13)

SPICED ORANGE CHOUX BUN
Choux Pastry, Hazelnut Praline, Orange Cremeux, Cinnamon, Candied Orange (1a,4,7)

TRADITIONAL MINCE PIE
Shortcrust Pastry & Brandy Crème (1a, 3,4,7,13)

GINGERBREAD & VANILLA CHRISTMAS TREE
Vanilla Sablé, Spiced Ganache & Gold Chocolate (1a,4,7)

Please advise us of any dietary requirements or allergies when booking.

Allergens: 1. Gluten (a-Wheat, b-Spelt c-Khorasan, d-Rye, e-Barley f-Oats) 2. Peanuts 3.Nuts (a-Almonds, b-Hazelnuts, c-Cashews, d-Pecans, e-Brazil, f-Pistachio, g-Macadamia, h-Walnut) 4.Milk 5.Crustaceans (a-Crab, b-Lobster, c-Crayfish, d-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin

SAVOR EXQUISITE LOOSE-LEAF INFUSIONS FROM RONNEFELDT'S PRESTIGIOUS COLLECTION

THE MONTENOTTE BLEND
A rich fusion of black tea and honeybush, finished with caramel notes.

TRADITIONAL IRISH BREAKFAST TEA
Especially selected Assams impart the deliciously intensive aroma to this classic tea.

EARL GREY TWIST
A delicate flowery autumn plucking blended with the refreshing citrus aroma.

FRUITS OF PARADISE
Honeybush and the flavours of paradise with jackfruit, mango, pineapple and papaya.

GRANNY'S GARDEN
Fruity fresh rhubarb flavour rounded off with the delicate sweetness of Bourbon vanilla.

MORGENTAU
A fascinating green tea composition with Sencha, flower petals and the delicate, fruity flavour of mango and lemon.

TRADITIONAL RONNEFELDT'S TEA SELECTION

CLASSIC GREEN
PEPPERMINT
CAMOMILE
VANILLA ROOIBOS
RED BERRY
SWEET GINGER
DARJEELING
ROSEHIP