



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1828



LADY ARDILAUN'S CHRISTMAS AFTERNOON TEA

An exquisite setting for a traditional pastime

This season, we commemorate the centenary of Lady Ardilaun's passing with an Afternoon Tea at Ashford Castle featuring pastries inspired by the Guinness family and the estate's heritage. In the Connaught Room, the original silver tea service is proudly displayed—an exquisite gift presented to Lord and Lady Ardilaun in celebration of their twenty-fifth anniversary in 1896. With enchanting views from the castle's elegant interior, savour each moment.

GLUTEN FREE MENU

€78 per person

Blasta – Savouries

Cheese Custard – Onion Jam – Crispy Shallots – Nigella Seeds
Silverside of Beef – Pickled Cucumber – Mustard Mayo – Seeded Sourdough
Burren Smoked Salmon – Dill Cream – Brown Sourdough
Chicken – Basil – Pickled Shallot – Lemon – Brioche Bun
Egg & Chives – White Sourdough

Déileálann Milis – Sweet Treats

Spiced Redcurrant & Almond Tartlet
Clementine & Pu-Erh Tea Mousse
Guinness Orchard Apple, Cider & Dulcey Chocolate Tart
Dark Chocolate Mousse, Hazelnuts & Extra Stout

Scónaí – Scones

Plain, Goji Berry, and Fruit Scones
Lemon Curd – Clotted Cream – Blackberry & Guinness Orchard Apple Jam

Champagne Tasting

Lady Ardilaun's Christmas Afternoon
Tea complemented by 3 samples of Champagne:
Lanson Père et Fils
Lanson Rosé Label
Lanson White Label

€45 per tasting

Champagne

	Glass	Bottle
Lanson Père et Fils	29	145
Lanson Le Rosé	35	175
Lanson White Label	36	180
Charles Heidsieck Brut Réserve		160
Billecart-Salmon Rosé		245
Ruinart Blanc de Blancs		295
Dom Pérignon		590

Alcohol Free

	Glass
Sparkling Tea BLÅ Jasmine	15
Sparkling Tea LYSERØD Hibiscus	15.5

Fíor Uisce Bottled Water

	750ml
Still	6
Sparkling	6

Prices are in Euros and subject to 15% service charge.

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

ASHFORD CASTLE TEA SELECTION

Seasonal Teas

Rose Tea with Petals

Delicate blend of fine black tea infused with a romantic aroma of roses petals.

Rooibos Chocolate Truffle

This exquisite blend combines the rich, earthy notes of Rooibos with the decadent, velvety taste of chocolate truffle.

Herbal Teas and Infusion

Pure Camomile (Caffeine Free)

A mild herbal tea made from whole camomile flowers, which are carefully prepared so that they retain their distinctive, tangy, and floral character.

Mint Nana (Caffeine Free)

A delicious mint with a fresh, sweet, and aromatic flavour that has a high percentage of essential oils.

Granny's Garden (Caffeine Free)

A fruity, fresh rhubarb blend rounded off with the delicate sweetness of genuine bourbon vanilla.

Light & Fit (Caffeine Free)

Flavoured fruit and herbal infusion with apple and citrus notes.

Flavoured Green Teas

Morgentau®

China

Green tea composition with large Sencha leaf, flower petals, and the fruity flavour of mango and citrus.

Jasmine Pearls

China

The leaves of this rare special tea from China are picked by hand and rolled into small balls, without breaking the veins - flavoured with jasmine flowers.

Green Tea

Green Dragon

China

A premium tea with a flowery elegance and luscious fragrance. Delicate leaf buds picked by hand, make for a rare, mildly tart, and refreshing tea.

Black Teas

Irish Breakfast Tea

India

Select Assam's impart the delicious intensive aroma of this classic tea.

Darjeeling

India

An elegant flowery black tea with a delicious Muscat flavor.

Assam Rambung

India

From one of the organic tea gardens: a strong, malty, and spicy tea with a pleasantly rounded flavour.

Pu-Erh

China

A fascinating tea from Yunnan with its own unmistakable, powerful flavour and dark-red cup colour.

Flavoured Black Teas

Earl Grey

India

A richly aromatic autumn Darjeeling blended with the refreshing citrus aroma of bergamot.

Irish Whiskey-Cream

India

The extravagant flavor of Irish whiskey with a hint of cocoa blended with a malty Assam tea

 Organic teas

Seasonal Specialty Beverages

Fireside Indulgence 8

Valrhona 62% chocolate, Irish milk, torched Italian meringue, shortbread biscuit

A refined take on the nostalgic campfire s'more. Velvety Valrhona chocolate blended with milk, crowned with torched meringue, and a shortbread biscuit — evoking fireside evenings at the Castle.

Orchard Embrace 8

Espresso, apple & cinnamon caramel, steamed Irish milk, vanilla crème anglaise foam, crumble topping, dehydrated apple

Inspired by the orchards of the Estate. Rich espresso layered with apple-cinnamon caramel, silky milk, and a cloud of vanilla crème anglaise, finished with a crunchy crumble. Comforting as a fresh-baked apple crumble.

The Chestnut Grove 10

Ceremonial matcha, chestnut & vanilla foam, estate honey

A meeting of Japanese tea tradition and Irish autumn harvest. Vibrant matcha whisked to perfection, softened by roasted chestnut and vanilla foam, and touched with honey from the Castle's own hives — grounding, indulgent, and serene.

Coffees, hot chocolates and matcha are served on request, with our compliments.

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