

THE SAVOY



Afternoon Tea Menu



Afternoon Tea; A History

Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783-1857), Lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until later in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later.

Every afternoon, she experienced a "sinking feeling" and requested sandwiches & cakes between 3pm & 4pm in the afternoon. Soon others followed the Duchess' lead. In 1842, a well known actress named Fanny Kemble heard of afternoon tea, and began to invite some guests to join her.

Soon all of fashionable London was sipping tea with a variety of sandwiches on the side. The custom of "taking tea" in the afternoon had become well established, along with a complex set of rules and etiquette.

Afternoon tea prices are subject to change for special occasions. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 8 people or more.



Our Selection

Classic Afternoon Tea

€50.00 per person

Sparkling Afternoon Tea

With a Glass of Ponte Villoni Prosecco

€55.00 per person

Cocktail Afternoon Tea

With a Cocktail of your choice

€60.00 per person

Champagne Afternoon Tea

With a Glass of Pannier Champagne

€65.00 per person

Vegan, Vegetarian and Gluten Free options available

Please inform your server at the time of order



Birchall Luxury Tea Selection

Camomile

Soothing & Delicate (naturally caffeine free)

Peppermint

Fresh & Invigorating (naturally caffeine free)

Mao Feng Green Tea

Purifying & Restorative

Green Tea & Peach

Floral & Cleansing

Great Rift

East Africa's Finest Breakfast Blend

Great Rift Decaf

East Africa's Finest Breakfast Blend (caffeine free)

Cederberg Redbush

Sweet & Earthy Red Rooibos (naturally caffeine free)

Red Berry & Flower

Fruity & Refreshing

Lemongrass & Ginger

Lively & Spicy

Premium Loose Leaf Teas

Afternoon Tea
Classic & Refreshing

Virunga Chai
Sweet & Spicy

Dargeeling
The Champagne of Teas

Jasmine Pearls
Mellow & Smooth

Red Berry
Punchy & Flavourful

Peppermint Leaves
Sweet & Intense





Afternoon Tea

Savouries

Connemara Smoked Salmon on Soda Bread with
Atlantic Prawns & Marie Rose sauce

Coronation Chicken in a Spinach Wrap & Rocket Leaves

Limerick Ham & Mature Cheddar, Tomato Relish
& Wholemeal Bread

Mini Reubens with Pastrami & Whole Grain Mustard
Mayonaise in a Brioche Bun

Sweets

Lemon Madeira Cake
Banana & Walnut Slice
Jam Doughnuts

Scones

Homemade Plain and Fruit Scones served with a selection of Clare
Mountain Jams, Preserves & Irish Dairy Clotted Cream

Pastries & Fancies

Selection of decadent French Pastries created in
The Savoy Patisserie

Children's Afternoon Tea

Savouries

Local Ham & Cheddar Cheese Finger Sandwiches

Roast Chicken Finger Sandwiches

Scones & Muffins

Homemade Plain Scone & Muffins

Served with Clotted Cream & Mixed Berry Jam

Sweets

Homemade Chocolate Chip Cookies

Fresh Fruit Skewer

€19 Per Person



Our Classic Cocktails

Divine Bacardi Coconut, Butterscotch, Passion Fruit Purée, Strawberry Syrup, White Lemonade	14.50
Sultana Skellig Gin, Elderflower Liquor, Lime Juice, Simple Syrup, Egg Whites	14.50
Tom Collin's Skellig Gin, Lemon Juice, Simple Syrup, Soda Water	14.50
Pisco Sour Pisco, Lime Juice, Simple Syrup, Egg Whites, Bitters	14.50
Cucumber Sour Ketel One Vodka, Lime Juice, Simple Syrup, Egg Whites, Fresh Cucumber, Bitters	14.50
Aviation Aviation Gin, Luxardo, Crème de Violette, Lemon Juice	14.95
Pimm's Cup Pimm's No. 1, Lemon Juice, Ginger Ale	14.95
Espresso Martini Ketel One Vodka, Cacao White, Vanilla Syrup, Espresso	14.95
Grasshopper Crème de Menthe, Crème de Cacao, Fresh Cream	14.95

Champagne & Sparkling Wine



Ponte Villoni

Extra dry, Spumante Italy

10

49

Massotina Treviso Organic

18

60

65

Pannier Brut Champagne

120

Pannier Brut Rosé

130

Our Afternoon Tea Recommendation

Bollinger Special Cuvée Brut NV

155

Dom Perignon N.V.

380

Cristal

480



White Wines



Rosario Estate
Central Valley, Sauvignon Blanc, Chile

10 33

Mas La Chevaliere
Langeudoc, Chardonnay, France

11 34

Caves De La Tourangelle
Touraine AOP, Sauvignon Blanc, France

11 39

Sonetti Pinot Grigio
Pinot Grigio, Italy

11 39

Albariño, Pazo Cilleiro
Albariño, Spain

12 39

Grüner Vetliner
Weingut Zahel, Gruner Vetliner, Austria (Biodynamic)

12 39

Riesling Trocken, Villa Huesgen
Riesling, Germany (Organic)

13 42

Old Coach Road
Sauvignon Blanc, Nelson, New Zealand

13 45

Chablis, Domaine Roy
Chardonnay, France

16 64

Sancerre, Domaine Bizet
Sauvignon Blanc, France

16 64

Red Wines



Reserve Saint Jacques
Merlot, France

10 33

Les Roucas, 2022
Cabernet Sauvignon, France

11 35

Rhythm & Rhyme
Shiraz, Australia

11 36

Rioja Reserva, Santalba Viña Hermosa
Tempranillo, Rioja, Spain

12 38

Torre Raone
D'Abruzzo 'lu canto' Doc
Montepulciano, Italy

12 46

Comte Toloson Rigal
Château de Huate Serre, Malbec, France

13 46

Don David Reserve
Malbec, Argentina

13 48

Old Coach Road
Pinot Noir, New Zealand

13 46

Château Le Grande Clotte Lussac
Cabernet Sauvignon, Cabernet Franc,
Merlot St. Emillion, France

15 52

Olivier Ravoire Châteauneuf du Pape
Mourvedre, Shiraz/Syrah, Grenache

18 64



Some of our menu items contain allergens and some may contain nuts.
Please scan QR code for more info.

A 12.5% discretionary charge will apply to groups of 8 and over.
All service charges and gratuities go directly to our team.