

AFTERNOON TEA
MENU



WELCOME TO AFTERNOON TEA AT HAWTHORN

It is with great pleasure that we welcome you to Afternoon Tea at Hawthorn. Our culinary team have remained faithful to the classic combination of finger sandwiches, warm scones and sweet pastries, accompanied by a remarkable selection of fine loose-leaf teas. Our ingredients are painstakingly sourced, skilfully prepared and served fresh each day. All tea is prepared and poured at your table to your preferred strength.

HAWTHORN TEAS - sourced by Lalani & Co Ltd, London & Nazani Tea Herbal Infusions

The heart of Hawthorn Afternoon Tea is the tea itself. Our exquisite, hand-picked and hand-prepared teas are as fine, rare and splendid as ever. This carefully curated selection has been assembled with skill and expertise by world-renowned tea connoisseur Jameel Lalani of Lalani & Co Ltd, and sourced from some of the oldest & rarest tea plantations in Japan, India, Taiwan, Nepal and Kenya to name but a few. We have also created a distinctive Hawthorn Breakfast Tea exclusively for our guests.

Among the highlights of this tea menu are handpicked Gyokuro Green Tea from the Shibushi region in Japan from Sakamoto Family Garden - one of the most prized teas in the world - and the rare Matcha Gold, grown on an organic family-run garden in Kagoshima, Japan. Single-origin matcha is hard to find and unavailable anywhere else in Ireland.

As for preparation, we measure the precise amount of tea and ensure the water is at the perfect temperature before serving it at your table, steeped to your preferred strength. Once served, we drain the water from the leaves ready for a second infusion - which experts often regard as even better than the first. Please do not hesitate to ask your waiter if you have any questions.

Over the next few pages you'll discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea at Hawthorn such a magical experience.

All that remains is for us to wish you a wonderful afternoon

*Skylark Manager & Head Sommelier
Aurelie Eloy*





AFTERNOON TEA MENU

BEGIN THE EXPERIENCE WITH

Vintage Bearii Sturia Caviar 30g
(supplement of €215)
served with blinis and sour cream

ARTISAN SANDWICHES

(choice of three)

Irish Pastrami in Focaccia Finger
Horseradish Mayonnaise, Pickled Cucumber
Lobster & Sriracha Mayonnaise Brioche Roll
James McGeough Connemara Ham & Parmesan Custard Eclair
Pate en Croute of Duck and Foie Gras
Shallot and Crème de Cassis Marmalade

RAISIN SCONES & PLAIN SCONES

freshly baked every day in Hawthorn bakery
served with Cornish clotted cream, house made jam, lemon curd

A SELECTION OF HAND-MADE PASTRIES

Madong Chocolate Stone
natural light smoky chocolate cremeux, truffle salt
Fraisier
Irish strawberry and mousseline cake, marzipan, elderflower
Passion Fruit Cheesecake Lolly
passion fruit, Valrhona chocolate, mangoc
Parisian Flan
baked custard tart, cherry compote

Traditional Afternoon Tea €65

with a 125ml glass of Jacquesson Champagne Cuvée 748 €85
with a 125ml glass of Ruinart Rosé €95
with a 125ml glass of Ruinart Blanc de Blancs €95
with a 125ml glass of Wild Idol Rosé (alcohol free sparkling wine) €75

BLACK TEA

HAWTHORN IRISH BREAKFAST

The Assams in our collection comes from Chardwar Estate in Assam; an organic estate owned by Gautam and his family. The finest Assam teas are picked in the 2nd flush. That's the May/June season. It's when the desirable malty notes are at their best. A tea like this is also a classic match for cake and other patisserie.

SPRING BLOSSOM DARJEELING FIRST FLUSH 2025

Founded in 1882, Samabeong is one of the highest and most remote gardens in Darjeeling. It's perched at 6,000ft in the far north-east of the Darjeeling tea growing region. If you enjoy delicate, smooth, sweeter teas you will adore this tea. The primary notes are tropical fruit, particularly mango. This is followed by spring florals, leading to a very smooth finish. I recommend it as exemplary of the modern 1st flush Darjeeling style.

PLUM MOSCATEL DARJEELING 2025

Rohini is a very interesting example of a Darjeeling tea garden. It's owned by Rishi and his family, who also own Gopal Dhara garden. This is a masterpiece batch; an exciting twist on the classic 2nd flush 'muscatel' flavour. The tea tastes of chocolate, plums, and grapes, with a natural sweetness up front. This is followed by a light grape-skin dryness in the finish, which builds on the palate with every sip.

EARL GREY

Black big leaves from Kangaita estate central Kenya and organic bergamot oil from Calabria.

HONEY BLACK 2024

Hidden high up on Jade Mountain, in the tree covered mountains of central Taiwan, is the organic Huang family garden. This little garden produces just 1.5T of tea each year; a production so small it would probably fit in your kitchen. The garden is organic and full of life. On the palate, the tea has a smooth and rich texture; exceptionally smooth for a black tea. The tasting notes are raisins, tea-soaked cake, honey, flower petals, and a cognac character.

GREEN TEA

HIMALAYAN EVERGREEN 2025

Jun Chiyabari is a young, boutique garden in Nepal, perched in the foothills of the Himalayas reaching over 6,000ft. The garden was founded in the year 2000 by two brothers, Lochan and Bachan, and grown organically from the start. There are many tea cultivars at Jun Chiyabari, and a philosophy of experimentation at this boutique garden. The Himalayan Evergreen is twisty, large leaf green tea, made by pan heating. As you may know, green teas are kept from going black by heating the leaves. The tea maker can do this by dry heat or steam. The Evergreen is pan (dry) heated, giving a fresh, sappy, floral character. This is a delicious green tea which is sappy, floral, and sweet, with hints of mallow, a smooth texture and very little tannin.



GENMAICHA

Premium Genmaicha from Japan is a Premium Organic Umami Kabusecha. Green tea combined with roasted organic brown rice.

HOJICHA

It is a single-origin hojicha from one organic tea garden in Uji, Japan. Hojicha is a green tea which is roasted until dark. This is different from black tea. To make black tea the fresh green tea leaves are rolled which causes them to oxidise and turn brown/black. With hojicha, the leaves are heated to make a green tea, then the finished green tea leaves are roasted.

OOLONG

QX 2025

Hidden high up on Jade Mountain, in the tree covered mountains of central Taiwan, is the organic Huang family garden. This little garden produces just 1.5T of tea each year. The garden is organic and full of life. QX stands for Qing Xin (roughly pronounced 'chin-shin'), which is the name of the varietal of tea plant used to make this tea. Qing Xin is a highly prized varietal, producing a lower yield and superior flavour. QX is full of apricot notes and lots of florals. It's especially sweet and flowery.

MIYAZAKI SPRING OOLONG 2024

Located in Miyazaki prefecture in the centre of Kyushu Island, Miyazaki Garden was founded in 1930, and has been farming naturally for the last 30 years. The garden was formally organic certified in 2001. This tea is wonderfully floral. It tastes like a mouthful of buttercups and meadow flowers, followed by hints of hay and gooseberry.

KYOTO OOLONG 2023

An unusual oolong from Japan. Inviting apricot notes, a vibrant fruity acidity, smooth texture, and biscuity base notes. The Kyoto Oolong comes from the Nakai family's garden in Kyoto. They're pioneers of organic farming in Japan and have been growing tea for 7 generations. The garden is in Kyoto prefecture, the heartland of fine Japanese tea. On the palate, the Kyoto Oolong is very complex. This tea is at the sweeter end of the spectrum. There's a lively fruity acidity, apricot character, and banana notes. This combines with a syrupy texture and a toasty biscuity finish. Altogether, it's reminiscent of a fruit tart with a toasty biscuit base. This is such a delicious tea.

WHITE TEA

VOLCANIC BUDS 2023

Created by Lalani & Co and Kangaita, it's the latest vintage of white tea from Central Kenya's volcanic soils. Delicate and delicious. Kangaita estate sits at 6,000ft up in the foothills of Mt. Kenya. The ring of soil around this extinct volcano is particularly rich, classified as andisol soil. The terroir is ideal for high quality teas. Sweet, berry, flowers, loquats, cakey, gummy sweets, leading to a touch of anise in the finish. This tea is irresistible for white tea drinkers and anyone who enjoys delicate, complex teas.



INFUSIONS

WILD ROOIBOS

Wild and hand-harvested 650-800m above sea level from the private nature reserve within the Blomfontein Farm, South Africa, owned by the Three Fountains Trust (established by the Heiveld Cooperative). Our wild rooibos is a slow growing perennial varietal, which is harvested on a rotational basis every second year for ultimate sustainability. This wild varietal brews to a unique colour, and is delicately earthy and smoky, with subtle sweet notes.

CHAMOMILE

Naturally grown amongst the olive trees across the Cycladic island of Naxos, Greece. Our chamomile is comb picked and dried by villagers using traditional methods during late spring. Warming and soothing, with a gentle floral sweetness.

WILD MOUNTAIN MINT

Wild and hand-picked at 1,800m above sea level on Lalvar Mountain, Armenia. Full bodied, delicate flavour with underlying spice making it a uniquely warming, and elegant, Great Taste award-winning mint.

ORGANIC COCOA BEAN

Harvested from the Crayfish Bay Organic Cocoa Estate on the volcanic Caribbean island of Grenada. A by-product of the chocolate making process, our sustainable cocoa husks and nibs are fermented for 5 days, sundried, charcoal roasted and finally milled slightly to increase dissolution. Expect delicate but complex notes of dark chocolate and wine, without the bitterness.

ORGANIC DAMASK ROSE BUDS

Our Great Taste award-winning damask rose buds are organically grown and handpicked 800 - 1,200m above sea level from the Tsolakis Rose Farm of Agros, in the Troodos mountains of Cyprus. Delicate, but syrupy in the cup due to altitude, fertile terra rossa soil, purer growing conditions and due to no rose oils or essences being used to enhance the flavour. An honest and pure expression of the most sought after rose variety in the world!

COLD POUR

GYOKURO

An expressive single varietal from the Sakamoto family garden in Japan, masters in Gyokuro. Full of spring green, Pak Choi, spinach, green notes, intense umami.



