



# *The Hawthorn Afternoon Tea*

It is with great pleasure that we welcome you to Afternoon Tea at The Hawthorn Hotel. Our culinary team have remained faithful to the classic afternoon Tea, with ingredients that are painstakingly sourced, skilfully prepared and accompanied by a remarkable selection of fine loose-leaf teas.

We have also created a distinctive Hawthorn Breakfast Tea exclusively for our guests. Among the highlights of this tea 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.

## *THE HAWTHORN TEAS*

The heart of The Hawthorn Hotel Afternoon Tea is the tea itself. Our exquisite, hand-picked and hand-prepared teas are as fine, rare and splendid.

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 measure the precise amount of tea, ensure the water is at the perfect temperature and 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.

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 The Hawthorn Hotel such a magical experience.

*Lily Eloy* – Skylark Manager



# Afternoon Tea Menu

*BEGIN THE EXPERIENCE WITH...*

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



## *ARTISAN SANDWICHES*

Irish Pastrami in focaccia finger  
horseradish mayonnaise, pickled cucumber

James McGeough Connemara ham with parmesan custard éclair

Lobster brioche roll with sriracha mayonnaise

Organic smoked salmon and cream cheese mini bagel



## *CAKE SELECTION FROM OUR BAKERY*

Freshly baked plain and fruit scones  
served with house made jam, lemon curd and clotted cream

Assortment of seasonal cakes



## *SELECTION GOURMANDE*

Sea Buckthorn Panna Cotta  
clementine – white chocolate

Sacher Torte  
chocolate – apricot

Praline Custard  
praline – salted caramel

Vanilla Choux Bun  
crème diplomat – tonka bean



## *BLACK TEAS*

### *Hawthorn Irish Breakfast*

*2ND FLUSH*

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.

## *BLACK TEAS*

### *Plum Muscatel 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. In the spring from the delicate first leaves of the season. This very rare Nepali tea comes from the tiny and exquisite Jun Chiyabari Estate which produces just a few kilos of some of the finest tea in the world. A particularly pure black tea with delicate sweetness and notes of deep, dark chocolate, bright citrus and apricots. It is best served without milk.

### *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 TEAS

### *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.

## *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.

## *INFUSIONS*

### *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.

## *COFFEE*

Filter Coffee pot €4.50

Ristretto - Espresso · Americano €4.50

Double Espresso · Lungo · Americano · Macchiato

Double Macchiato · Cortado · Cappuccino ·

Flat White · Latte · Mocha €5.50

Coconut milk Matcha Chai €7.00

Homemade Hot Chocolate €9.00





SCAN FOR  
ALLERGY &  
NUTRITIONAL  
INFORMATION

Please always inform your server  
of any allergies or intolerances  
before placing your order.