

# Tea Selection

## Black Teas

### The Merrion Blend

A superior blend of teas picked exclusively from  
Ten of the most renowned tea gardens.

### Darjeeling Summer Gold

Single Estate Summer Picking from a well known tea garden in Darjeeling

### Darjeeling Earl Grey

A delicate flowery Darjeeling blended with the refreshing aroma of bergamot

### Smoked China

An interesting China tea with the smoky aroma of smoldering, resinous wood

### Assam Bari

An extravagant broken tea steeped in aroma: full-bodied, spicy and malty.

### Afternoon Gold

A blend of full bodied Assam, flowery Spring Darjeeling, and fruity Sparkling  
Ceylon Tea



## Green Teas

### Jasmine Pearls

Freshly plucked jasmine blossoms perfect this mild  
China tea and make it sheer harmony

### Green Keemun Leaf

This tea is an absolutely exquisite rarity from the south province of  
Anhui with a mildly aromatic flavour

### Morgentau

A fascinating blend with large-leafed Sencha, delicate fruity aromas and petals

## Fruit Infusions

### Granny's Garden

Fruity, fresh rhubarb blend rounded off with  
the delicate sweetness of genuine Bourbon vanilla

### Fit & Fruity

Fruity with pieces of papaya, apple and mango with 10 vitamins

## Herbal Infusions

### Morning Star

Start the day right with this wake-me-up of invigorating fresh herbs. With rose  
hip peel, peppermint, blackberries, raspberries and strawberry leaves, common  
fleabane, marigold, blue hollyhocks and rose petals

### Moroccan Mint (Nana)

The Nana is a big leaf aromatic mint from Morocco: refreshing and spicy.

### Honeybush Orange

A refreshingly fruity orange aroma gives the wild honeybush a very special note



# Art Tea

at the Merrion

Served between 3.00pm - 6.00pm

## Savouries

Chicken and Pesto on Sunflower Bread  
Oak Smoked Irish Salmon on Brown Soda Bread with Horseradish Cream  
Cucumber with Cream Cheese and Chive on Tomato Bread  
Bridge Rolls with Egg Mayonnaise and Cress  
Rare Irish Roast Beef on White Bread

## Breads and Cakes

Plain and Fruit Scones  
Lemon Bread, Portercake, Battenberg  
Served with Glenillen Clotted Cream, Raspberry Jam and Lemon Curd

## The Merrion Art Tea Pastries

Our Pastry Chef will choose three pastries from the selection below

*Farm Buildings, Stephen McKenna*

Hazelnut Gateau with a Coffee Bavarois

*Roses and Temple, Patrick Hennessy*

Rosewater & Orange Mousse on a White Chocolate Feuilletine

*Shut Eye with Acolyte (Praxis), John Boyd*

Tear drop of Pistachio & White Chocolate Mousse

*Futile Defense (Fabricated Evidence), John Boyd*

Raspberry & Passion fruit Tart

*The Hour of Sleep, Jack B Yeats*

Sour Apple & Caramel Mousse

*Frying Pan, Funnel, Eggs & Lemons, William Scott*

Vanilla Biscuit with Orange Curd

*Homage to Fernand Leger, Robert Ballagh*

Mango panna cotta with Raspberry Jelly

*Self Portrait 1912, Saurin Elizabeth Leech*

Lime Sponge, Orange Chiboust & Lemon Jelly Curd

€36.00 per person



# Champagne Art Tea

Why not enhance your Art Tea experience by enjoying a glass of Champagne from our selection below

## Champagne R de Ruinart

Exclusive to The Merrion, this stunning blend of Pinot Noir and Chardonnay is beautifully balanced and fresh. Elegant, with persistent bubbles, fruit driven with a touch of lemon and pear on the nose, all rounded out in a smooth finish on the palate. Ruinart is one of the Champagne regions stars and we are delighted to offer this Brut non-vintage.

€50.00 per person

## Champagne Taittinger Prestige Brut Rose

A refined, serious rose that boasts gentle summer fruits on the nose bolstered by a slightly creamy facet. The palate is zesty and crisp, with more defined red fruits and a nicely rounded texture.

€53.00 per person

