

Champagne Art Tea

Why not enhance your Art Tea experience and choose from our Champagne Art Tea selection below

Taittinger Brut Reserve

One of the Grande Marque Champagne Houses, Taittinger consistently produces some of the finest Champagnes available – full bodied with plenty of fruit matched by soft balancing acidity

€49.00

Champagne Taittinger Nocturne

This Champagne is sec, a style that ranks just above brut in terms of sweetness.

That extra dosage (20 g/l in this case) might not find favour with everyone, but this is lovely, with soft red berry fruits, citrus and an underlying creaminess, not to mention plenty of zest and refreshment

€53.00

Champagne Taittinger Brut Vintage

50% Chardonnay, 50% Pinot Noir. Delicate, very fine and vegetal nose.

Complex and pleasant aromas of fresh citrus fruits and elderflower. Elegant and rich in the mouth, with a long and supple finale

€55.00

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.

€57.00



Tea Selection

Black Teas

The Merrion Blend

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

Jungpana

A top quality plant of flowery elegance and delicious aroma

Darjeeling Earl Grey

Delicately flowery Darjeeling blended with the refreshing aroma of bergamot

Tarry Lapsang

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

Green Teas

Jasmin Gold

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

Morning Dew

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

Fresh & Fruity

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

Sport Cup

10 vitamins and many other prime ingredients ensure fitness and well being

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, 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

Breads and Cakes

Plain and Fruit Scones

Lemon Bread, Portercake, Battenberg

Served with Glenillen Crème Fraiche, 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 & Passionfruit Tart

The Hour of Sleep, Jack B Yeats

Sour Apple & Caramel Mousse

Frying Pan, Funnel, Eggs & Lemons

Vanilla Biscuit with Orange Curd

Homage to Fernand Leger, Robert Ballagh

Mango panna cotta with Raspberry Jelly

Woman in White, Louis le Brocquy

Coconut & Blueberry Macaroon

Self Portrait 1912, Saurin Elizabeth Leech

Lime Sponge, Orange Chiboust & Lemon Jelly Curd

€36.00

