

Afternoon Tea Cocktails & Sparkles

upgrade your experience

COCKTAILS

Passion Fruit Martini
a light fruity blend of vanilla
vodka, passion fruit liquor, lime juice,
egg white, with a shot of prosecco
on the side

€14.00
3, 12

Bailey's Cold Brew
a creamy, iced mixture of baileys,
drambuie, and coffee with hints
of cinnamon, almond and chocolate

€13.50
7, 12

Gin Bramble
dry gin, lemon juice, sugar syrup,
egg white and chambord served
over crushed ice, garnished with
fresh red fruits and a slice of lemon

€13.50
3, 8, 12

Raspberry Mint Cooler
a refreshing light blend of absolut
citron and absolut raspberry vodka,
fresh raspberry, and mint,
served in a long glass with
schweppes soda

€13.00
12

Sarah Recommends

SARAH'S SPICY MARGARITA

house infused spiced tequila,
orange liqueur, lime juice

€13.50

SPARKLES

Bellini
peach and bubbles, dry and fruity

€11.00
12

Rossini
rosy colour and bubbly taste - the perfect
combination of prosecco and strawberry

€11.00
12

Prosecco
lovely aromas of flowers, apples and pears
introduce this wine with its delicate fruity
flavours and mouth-tingling bubbles

€10.00
12

Sparkling Pierre Chardonnay Zero
tropical fruits, peaches, lychee & flowers.
fruit forward, clean freshness

€9.00
12

Champagne Etienne
Oudart Brut Origine

€28.00
12

Nollini
peach and nosecco dry and fruity

€9.00
12

Nossini
perfect combination of
nosecco & strawberry

€9.00
12



the
HARDIMAN
1852

Sarah Battle

AFTERNOON TEA EXPERIENCE

We are thrilled to announce Sarah Battle as their Brand Ambassador. Renowned for her elegant home, stylish attire and exquisite baking skills, Sarah, a Home Economics teacher and social media content creator, has collaborated with our Head Chef, Dominique Majecki, to present The Sarah Battle Afternoon Tea Experience at The Hardiman.

€2 from every Afternoon Tea sold will be donated to the Galway Sick Kids Foundation



Afternoon Tea

€35.00 p.p. or Sparkling Afternoon Tea €44.00 p.p.

BAKED

Date Scones

1a, 3, 7

Kylemore Cheese & Wild Garlic Savoury Scone

1a, 3, 7, 10

SANDWICHES

Foie Gras Mousse
poppy seed brioche, apricot gel

1a, 3, 7

Connemara Smoked Salmon
lemon & herbs cream cheese on brown bread

1a, 4, 7

Egg, Cress & Truffle Sandwich

1a, 7, 9, 10, 12

Galway Goat's Cheese & Cucumber

1a, 3, 7

PETIT DESSERT

Hazelnut, Pine, Chocolate, Feuilletine tart

1w, 3, 7, 8b, 12

Lemon & Poppy Seed Financier, Lemon Curd

3, 7, 8a

Peach Canoli & Elderflower Cream

1a, 3, 7

Black Forest "Opera" Gateaux

3, 7, 8a

ALLERGENS

1 Gluten, **1a** Wheat, **1b** Rye, **1c** Barley, **1d** Oats **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk
8 Nuts, **8a** Almond, **8b** Hazelnut, **8c** Walnuts, **8d** Cashews, **8e** Pecan Nuts, **8f** Brazil, **8g** Pistachio, **8h** Macadamia, **8i** Pine nuts
9 Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Solaris Tea Selection

All organic & served in biodegradable stitched teabags

BREAKFAST TEA

A smooth Assam (TGFOP) with elegant malty notes.
Drink black or with milk.

EARL GREY

An exquisitely scented Earl Grey produced using top grade Assam (TGFOP). A perfect balance of briskness, strength, body and vigour.

DARJEELING

A rare classic. Sophisticated, fruity and with wonderfully complex muscatel aromas

CHUN MEE GREEN

Chun Mee is the most popular Green Tea in China with a soft, fruity aroma and a sweet aftertone. Top Grade, Spring Flush.

PEPPERMINT

A refreshing and soothing herbal infusion with aromatic mint notes. Naturally caffeine-free.

CHAMOMILE DREAM

Enjoy the aromatic, sweet taste of Chamomile and Rose in this soul soothing and relaxing floral blend. Caffeine free.

BERRY FRUITY

Refreshingly zesty with real Blueberries, Lemongrass & Hibiscus.
No added aromas. Naturally caffeine-free.

LEMON HARMONY

A refreshing and restorative herbal infusion with Lemongrass, Fennel and Nettle. Naturally caffeine-free.

GINGER ZEST

A spicy, aromatic blend with Cinnamon, Ginger, Elderflower & Liquorice.
Naturally caffeine-free. Gold Star, Great Taste Awards 2023



ALLERGENS

1 Gluten, **1a** Wheat, **1b** Rye, **1c** Barley, **1d** Oats **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk
8 Nuts, **8a** Almond, **8b** Hazelnut, **8c** Walnuts, **8d** Cashews, **8e** Pecan Nuts, **8f** Brazil, **8g** Pistachio, **8h** Macadamia, **8i** Pine nuts
9 Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc