



THE
LORD MAYOR'S
LOUNGE



THE SHELBOURNE
200TH BIRTHDAY
AFTERNOON TEA

THE SHELBOURNE 200TH BIRTHDAY AFTERNOON TEA



In honour of our 200th birthday, we've enriched The Shelbourne's timeless afternoon tea with a new selection of pastries inspired by recipes from the 1800s, elevating Ireland's cherished tradition with a taste of history.

The Peach Melba

Peach compote and raspberry gel enclosed in a peach vanilla mascarpone cream atop a shortbread base. This exquisite dessert originated around 1892 at the Savoy Hotel in London, crafted by the renowned French chef Auguste Escoffier in tribute to the esteemed Australian soprano Nellie Melba.

(1, 3, 10, 11, 12)

The Éclair

An exquisite éclair featuring a rich Madagascar vanilla crème pâtissière filling and a striking carbon black exterior, topped with a chocolate mirror glaze and feuilletine chocolate crisp. This delicacy traces its origins back to nineteenth-century Lyon, France, where it was originally known as pain à la Duchesse ('Duchess-style bread') or petite duchesse ('little duchess') until 1850.

(1, 3, 10, 11, 12)

The Pecan Pie

A milk custard pecan tart adorned with coffee diplomat cream, featuring a luscious pecan and praline liquid core, garnished with candied pecans. The recipe for this pecan custard pie was first published in Harper's Bazaar in 1886, while the coffee cream dates back to 1824.

(1, 3, 5, 10, 11, 12)

The Carrot Cake

A chocolate flowerpot containing layers of carrot cake and vanilla cheesecake, topped with orange mousse, chocolate sablé, caramelised walnuts, blood orange gel and chocolate carrot. The history of carrot cake is subject to debate, with records dating back to 1591. In 1824, Beauvilliers published an English version of his cookbook in London, which featured a recipe for "Carrot Cakes"

(1, 3, 5, 10, 11, 12)

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Oak Smoked Salmon

Lakeshore mustard, Wholemeal bread, Lemon gel.
(1, 10, 11)

Classic Egg Mayonnaise and Cress

White bread
(1, 5, 10, 11, 14)

Roast Chicken and Chive Mayonnaise

Poppy seed roll
(1, 10, 11, 12, 14)

Cucumber and Tomato with Cream Cheese

White bread
(1, 10, 11)

Classic Buttermilk Scones

Plain and golden raisin buttermilk scones
(1,10,11,12)

Lemon Pound Cake

Soft pound cake flavoured with lemon and rich in fruits
(1,5,10,11,12)

CLASSIC
AFTERNOON TEA

68
per person

CHAMPAGNE
AFTERNOON TEA

from 88
per person

Glass of Laurent Perrier Brut 25

Glass of Laurent Perrier Rosé 35

PLEASE NOTE

Afternoon Tea will contain nuts.

All tips, gratuities and service charges received are distributed to the wait staff in this area

Allergens: 1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs
8. Celery 9. Lupin 10. Eggs 11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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