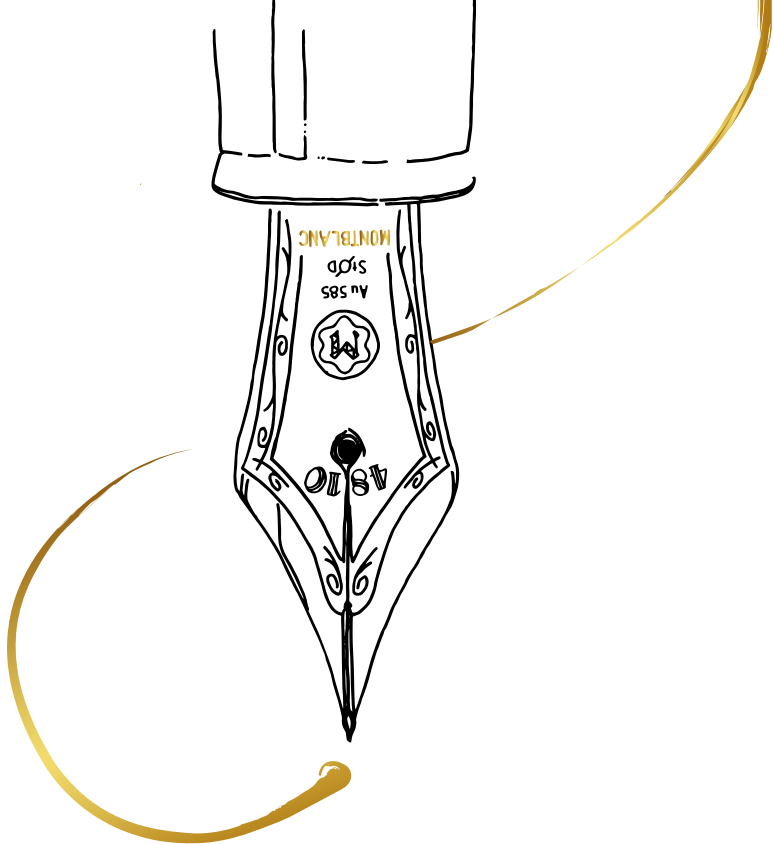




Montblanc Afternoon Tea

THE WESTBURY

THE DOYLE COLLECTION • DUBLIN

MONTBLANC

Since 1906, Montblanc has been synonymous with exceptional craftsmanship, timeless design and a pioneering spirit. From its iconic writing instruments to its watches, leather goods and accessories, each creation reflects a commitment to quality, innovation and enduring craftsmanship.

At The Westbury, these values resonate deeply. Renowned for its heritage, hospitality and attention to detail, the hotel provides the perfect setting for this unique collaboration.

We are delighted to present a bespoke Afternoon Tea inspired by the stories, characters and creative spirit behind Montblanc's most iconic creations. Served in the elegant surroundings of The Gallery, the experience invites guests to pause, reflect and savour moments of inspiration.

Together, Montblanc and The Westbury celebrate the art of storytelling, creativity and meaningful connection.

Let's Write.

THE WESTBURY AFTERNOON TEA

Sandwiches

Free-Range Chicken, Tomato & Herb Aioli 1 (wheat), 3, 6, 10
on Classic White

Organic Egg Mayonnaise & Chives 1 (wheat), 3, 7, 10
on Brioche Roll

Oak Smoked Salmon, Cucumber & Dill Cream Cheese 1 (wheat, barley, oat), 3, 4, 7, 10, 12
on Guinness Bread

Baked Ham, Irish Cheddar & Honey Mustard 1 (wheat), 3, 6, 7, 10
on Malt Harvest

Pastries

Handmade Buttermilk Fruit & Plain Scones 1 (wheat), 3, 7
Served with Clotted Cream 7 & Berry Preserve

The Westbury Afternoon Tea €79

Enhance your experience with a glass of:

Charles Heidsieck Brut Réserve NV €103

‘R’ de Ruinart Brut NV €114

Sparkling Rosé, Leitz Eins Zwei Zero, Germany (alcohol free) €86

Additional glass of:

Charles Heidsieck Brut Réserve NV €29

Charles Heidsieck Rosé Réserve NV €36

‘R’ de Ruinart Brut NV €40

Sparkling Rosé, Leitz Eins Zwei Zero, Germany (alcohol free) €10

Selection of Miniature Handmade Desserts

STRAWBERRY & LEMON CHOUX

A Light Buttery Craquelin Choux Bun Filled with
Strawberry Crème Mousseline & Lemon Curd

1 (wheat), 3, 6, 7, 8 (almond)

RHUBARB & VANILLA MOUSSE

Classic Vanilla Bean Mousse Paired with a Seasonal Rhubarb
Compote & Finished with a Delicate Shortbread Crumble

1 (wheat), 3, 6, 7, 8 (almond)

GUINNESS & DARK CHOCOLATE CAKE

A Rich, Moist Chocolate Cake Made with Guinness Stout Beer,
Layered & Covered with Velvety Dark Chocolate Ganache

1 (barley, wheat), 3, 6, 7, 12

PASSIONFRUIT, MANGO & COCONUT CRÉMEUX

Passionfruit & Mango Crèmeux, Enrobed in Toasted Coconut
& White Chocolate Glaze, Served on a Sable Biscuit

1 (wheat), 3, 6, 7, 8 (almond)

CHOCOLATE & RASPBERRY TART

A Crisp Cocoa Tart Shell Filled with Raspberry Curd, Dark & White
Chocolate Mousse, Topped with Raspberry Crisps

1 (wheat), 3, 6, 7

Ronnefeldt Teas

BLACK TEAS

THE WESTBURY BLEND

Assam Gold Rich in Malt Flavours

IRISH BREAKFAST

Full Bodied Assam

EARL GREY

Flowery Darjeeling with Bergamot

IRISH WHISKEY CREAM

Malty Assam Tea with Fragrance of Whiskey & Cocoa

APPLE CRUMBLE

The Combination of Sweet Apples
with Cinnamon & Toffee Notes on Malty Black Tea

DARJEELING AUTUMN

Mature Composition from The Gardens of Darjeeling,
Excellent Autumn Pick, Flowery & Fully Aromatic

WHITE TEAS

MANGO DREAM

Light & Fragrant with Mango & Bergamot Flavours

PAI MU TAN MELON

Delicate Aroma of Melons Revealing
the Fine Sweetness of Pai Mu Tan

OOLONG TEAS

OOLONG PEACH

Beautifully Combined Flavours of Oolong & Black Tea
with Apricot & Peach

OOLONG ORANGE & VANILLA

Meticulously Blended with Oolong & Black Tea,
Complemented by Fragrant Marigold Flowers & Natural Flavours

GREEN TEAS

JASMINE PEARL

Traditional Chinese Tea with Jasmine Blossoms

GREEN DRAGON

Traditional Chinese Tea with Delicate Fragrant Tartness

LYCHEE - GOJI

Tropical Green Tea with Flavours of Cherry,
Goji Berries, Pomegranate, Cranberry & Blue Mallow Flowers

MORGENTAU

Delightfully Balanced with Large Leaf Sencha,
Petals & Delicate Fruity Aromas

GINGER TWIST

Flavoured Mixture of Green Tea & Ginger

HUMMINGBIRD GREEN TEA

Fruity & Sweet Mango with
Passionfruit Notes & Subtle Bitterness of Sencha

FRUIT INFUSION TEAS

GRANNY'S GARDEN

Rhubarb Blend with Delicate Sweetness of Bourbon Vanilla

ORANGE KISSES MINT

The Bright & Citrusy Notes of Orange
Complement the Cool & Soothing Taste of Mint

CHERRY & CREAM

A Delightful Fusion of Sweet Cherries & Velvety Cream

FRUITS OF PARADISE

Mango, Pineapple & Papaya Blended with Aromatic Honeybush

PIÑA COLADA

Creamy & Fruity, like the Classic Cocktail
with the Typical Flavour of Coconut & Pineapple

ICED TEAS

PEARBERRY BLUSH

Prickly Pear Tea, Cranberry Juice, Lemon Juice & Sugar Syrup

GRANNY'S GARDEN

Flavoured Tropical Infusion Tea, Mixed Fruit Juice & Sugar Syrup

PINECURRANT VITALITEA

Red Currant, Lemon Juice, Pineapple Juice & Sugar Syrup

HERBAL TEAS

CAMOMILE

Mild Tart-Flowery Herbal Infusion
from Whole Camomile Blossoms

HERBS & GINGER

Gentle Herbal Notes Complement the Spicy Kick of Ginger

SWEET NANA

A Delicious Mint Tea
with a Fresh, Sweet and Aromatic Flavour

ROOIBOS CHOCOLATE TRUFFLE

Rich, Earthy Notes of Rooibos with the Decadent,
Velvety Taste of Chocolate Truffle

SPORTS CUP

An Exotic Blend of Strawberry, Mango & Orange
with a Tangy Hint of Lemongrass

CHAI TEAS

VANILLA CHAI

Smooth, Sweet & Creamy Mixed Blend of Ginger,
Cardamom & Cloves with a Gentle Taste of Vanilla

RED CHILLI CHAI

Rich Flavours of Black Tea with a Spicy Kick of Red Chilli,
Creating a Truly Invigorating & Adventurous Cup of Tea

COFFEE

Cappuccino 7 | Americano

Espresso | Double Espresso

Flat White 7 | Café Latte 7

Macchiato 7 | Mocha 7 | Matcha Latte 7

Hot Chocolate 7 (milk, white or dark)

Nutella Hot Chocolate 7, 8 (hazelnut)

Iced Coffee/Iced Latte 7 (sweetened/unsweetened)

Vegetarian Afternoon Tea

SANDWICHES

Sweet Potato Fritter, Cucumber & Coconut Yoghurt 6, 11

Roasted Beetroots, Feta & Hummus 1 (wheat)
on Focaccia

Tomato, Basil & Avocado 1 (wheat), 6
on Granary

Cauliflower & Quinoa Wrap, Curry Aioli,
Mango, Mint & Fresh Coriander 1 (wheat), 6, 10

PASTRIES

Handmade Buttermilk Fruit & Plain Scones 1 (wheat), 3, 7

Served with Clotted Cream 7 & Berry Preserve

MINIATURE HANDMADE DESSERTS

Strawberry & Lemon Choux 1 (wheat), 3, 6, 7, 8 (almond)

Rhubarb & Vanilla Mousse 1 (wheat), 3, 6, 7, 8 (almond)

Guinness & Dark Chocolate Cake 1 (barley, wheat), 3, 6, 7, 12

Passion Fruit, Mango & Coconut Crèmeux 1 (wheat), 3, 6, 7, 8 (almond)

Chocolate & Raspberry Tart 1 (wheat), 3, 6, 7

Vegetarian Afternoon Tea €79

Enhance your experience with a glass of:

Charles Heidsieck Brut Réserve NV €103

‘R’ de Ruinart Brut NV €114

Sparkling Rosé, Leitz Eins Zwei Zero, Germany (alcohol free) €86

Vegan Afternoon Tea

SANDWICHES

Sweet Potato Fritter, Cucumber & Coconut Yoghurt 6, 11

Roasted Beetroots, Feta & Hummus 1 (wheat)
on Focaccia

Tomato, Basil & Avocado 1 (wheat), 6
on Granary

Cauliflower & Quinoa Wrap, Curry Aioli,
Mango Mint & Fresh Coriander 1 (wheat), 6, 10

PASTRIES

Vegan Fruit & Plain Scones 1 (wheat)
Served with Coconut Yoghurt 6 & Berry Preserve

MINIATURE HANDMADE DESSERTS

Avocado Cake, Agave Syrup, Dates & Toasted Nuts 6, 8 (almond, Brazil, pecan)

Chocolate & Hazelnut Praline 6, 8 (hazelnut)

Piña Colada, Coconut Mousse, Confit Pineapple 6, 8 (almond)

Vanilla Rice Pudding, Mix Berry Compote 6

Lemon & Blueberry Meringue

Vegan Afternoon Tea €79

Enhance your experience with a glass of:

Charles Heidsieck Brut Réserve NV €103

‘R’ de Ruinart Brut NV €114

Sparkling Rosé, Leitz Eins Zwei Zero, Germany (alcohol free) €86

Gluten-Free Afternoon Tea

SANDWICHES

Free-Range Chicken, Tomato & Herb Aioli 3, 6, 10, 11
on Classic White

Organic Egg Mayonnaise & Chives 3, 6, 10, 11
on Classic White

Oak-Smoked Salmon, Cucumber & Dill Cream Cheese 3, 4, 6, 7, 10, 11
on Seeded Bread

Baked Ham, Irish Cheddar & Honey Mustard 3, 6, 7, 10, 11
on Seeded Bread

PASTRIES

Handmade Buttermilk Fruit & Plain Scones 3, 7
Served with Clotted Cream 7 & Berry Preserve

MINIATURE HANDMADE DESSERTS

Avocado Cake, Agave Syrup, Dates & Toasted Nuts 6,8 (almond, brazil, pecan)

Chocolate & Hazelnut Praline 6, 8 (hazelnut)

Piña Colada, Coconut Mousse, Confit Pineapple 6

Vanilla Rice Pudding, Mix Berry Compote 6

Lemon & Blueberry Meringue

Gluten-Free Afternoon Tea €79

Enhance your experience with a glass of:

Charles Heidsieck Brut Réserve NV €103

‘R’ de Ruinart Brut NV €114

Sparkling Rosé, Leitz Eins Zwei Zero, Germany (alcohol free) €86

The Westbury Afternoon Tea at Home

Cherished by devotees of The Westbury Afternoon Tea, our bespoke fine bone china designed to complement the elegance of The Gallery, perched above the vibrant Dublin city streets, is the perfect gift to take home for all Afternoon Tea lovers.

Made with the finest bone china and with its distinctive crisp eau de nil stripe, gold rim and gently flared shape, our **Tea Cup & Saucer Set (€100)** is the quintessential choice to experience the joy of Afternoon Tea at The Westbury within your own home.

Or the impossibly elegant **Espresso Cup & Saucer Set (€90)** brings a discerning luxury to your after-dinner coffee or morning wake-up call.

Ask a member of our team for more details.

Take home a selection of our hand crafted, bespoke teas.

THE WESTBURY BLEND

Assam Gold Rich in Malt Flavours

IRISH WHISKEY CREAM

Malty Assam Tea with Fragrance of Whiskey & Cocoa

GRANNY'S GARDEN

Rhubarb Blend with Delicate Sweetness of Bourbon Vanilla

MORGENTAU

Delightfully Balanced with Large Leaf Sencha,
Petals & Delicate Fruity Aromas

€20 per tin (100g)



THE LEADING HOTELS
OF THE WORLD®

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.

If you have a food allergy and need advice on our menu, please ask when placing your order.

Our teas and coffees are sustainably certified.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut
6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame
12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs