# Go Go's Afternoon Tea

Served in vintage crockery

#### Savory Selection

Peppered pastrami with horseradish & beetroot relish on the freshest white bread

Chicken sandwich, tarragon infused mayo, dressed with fresh rocket on

malt brown bread.

Free range egg, lightly sea salted, spring onion & cress with Melba toast

Charcoal filled cone with smoked salmon, cream cheese, lemon & dill mousse

#### From The Tart Cart

Berry scone, clotted cream, butter & jam

Homemade mince pie Rum & chocolate mousse Homemade sherbet marshmallow Go go's homemade Jaffa Cake

### Tea Selection

Earl Grey, Minted, Camomile, Green, Decaffeinated, Summer Berry and good ol' Irish loose tea...

## Coffee Selection

Lavazza coffee, decaffeinated coffee, latte, cappuccino, espresso

€24.95 per person

Add some naughtiness with.....

Go Go's marvelous medicine €9.50

Excite the senses with this cucumber infused gin based cocktail consisting of fresh lime juice, mint leaves & soda water

Or

A Glass of Champagne, Deutz, Brut Classic....€12

Or

Glass of Donini Prosecco €6.50



# Snapperwhipper's Afternoon Tea

Charlie's Chocolate Milk (500 ml)

Sweet Miss Honey's Ham Sambo

Homemade Sherbet Marshmallow

Charlie buckets chocolate & coffee mousse

Violets blueberry scone with jam & Cream

€15.00 per Snapperwhipper



Doreen 'Go-go' Kirwan founded The Beaufield Mews in 1948 after her husband, Valentine, asked her to furnish Beaufield House. The Coachhouse & stables attached to the house became her storage rooms, filled to the brim with large mahogany tables, vintage crockery, oriental vases and anything else that took her fancy. With more items that she could possibly house, she opened up the Coachhouse to prospective ladies looking for beautiful items to adorn their homes whilst serving afternoon tea in the surplus vintage crockery. Go-go's two daughters would accompany her and sell scones & tea for some pocket money ... and the foundations of

Beaufield Mews restaurant were laid.

Our Go-Go Vintage Afternoon tea is in her honor, offering a lovely menu in vintage style with a little modern twist....