



## Irish Country House Afternoon Tea

Let me take you on a little trip to one of my favorite places on earth, Ballymaloe House and Ballymaloe Cookery School, both run by the Allen family in County Cork, Ireland. Darina Allen "the Julia Child of Ireland" founder of the school, has written ten cookbooks and is an ambassador for Irish food. The school features an organic farm and gardens that are almost entirely sustainable. The Afternoon Tea and Cakes Class taught by Darina was one of the best days of my life. After class I had the honor of sharing tea with this legendary, brilliant, and kind woman. The Irish Baking Class held in the Ballymaloe House and Restaurant, a beautiful ivy-covered mansion, is taught by head pastry Chef JR Ryall at 5am. This is where the Pinecone Cottage scone recipe we serve today was developed. Our entire menu is crafted from recipes received at Ballymaloe classes and Darina's book *Irish Traditional Cooking*.

Chef Pam

### *Recommended Teas*

Loose Tea - Butter Truffle

Hot Beverage – Pot of Irish Morning Mist Milk Punch Made with Milk, Honey, Ginger, Cinnamon and Nutmeg | 5

Teatail - Blackberry-Brambleberry Tea Based Berry Mocktail with Mint, Ginger and Lime Served Cold | 7

### *Course One*

Mulligatawny Soup Served with Ballymaloe Brown Bread with Sunflowers

### *Course Two*

Potato Turnip Cakes Topped with Sour Cream and Bacon | Irish Salad Tea Sammie Ribbons

Mushroom-Thyme Tart | Beet-Blue-Spinach-Hazelnut Tea Sandwich

Oatcake-Cinnamon Raisin PineScones with Blackberry Preserves and Vanilla Devon Crème

### *Course Three*

Best-Ever-Chocolate Mint Brownie

Currant Shortbread

Moroccan Orange and Almond Tart

Three Course Prix Fixe Afternoon Tea | 38

Gluten Free, Dairy Free, Vegetarian or Vegan Options | 4



## Petite Tea Treats

### Recommended Teas

- Loose Tea | 5  
Pot of Butter Truffle
- Hot Beverage | 5  
Pot of Irish Morning Mist Milk Punch Made with Milk, Honey, Ginger, Cinnamon and Nutmeg
- Teatime | 7  
Blackberry-Brambleberry Tea Based Berry Mocktail with Mint, Ginger and Lime Served Cold

### Cream Tea | 12

2 PineScones\* of the Day, Devon Crème, Preserves, Pot of Tea

*Available Gluten Free or Vegan*

### Demi Tea | 25

4 Tea Sandwiches, 2 PineScones\*, Devon Crème, Preserves, Fresh Fruit Salad, Pot of Tea

*Available Gluten Free or Vegan*

### Children's Afternoon Tea | 18

4 Finger Sandwiches; Sunflower Butter, Cucumber or Grilled Cheese, 1 PineScone\*, Devon Crème, Jam, Fresh Fruit, and Cupcake

### Box of Scrummies | 6

3 Scrumptious Filled Baby Scones Drizzled with Icing - Flavors Change Weekly!

### Trio of Desserts | 12

*\*PineScones are Available Gluten Free or Vegan*

OPEN WEDNESDAY - SUNDAY  
AFTERNOON TEA 11 AM - 5 PM LAST SEATING 3:45 PM | RESERVATION ONLY  
DINE IN OR CARRY OUT | (630) 963-9130  
BYOB WINE OR BEER | 10  
20% GRATUITY ADDED TO TABLES OF 6 OR MORE | ONLY ONE CREDIT CARD PER TABLE/PARTY  
3% PROCESSING FEE ADDED TO EACH ADDITIONAL CREDIT CARD | SPLIT PLATE CHARGE | 5  
1029 BURLINGTON AVENUE - DOWNERS GROVE, ILLINOIS 60515  
PINECONECOTTAGETEAHOUSE.COM