

## AS LOCAL AS IT GETS – LIMERICK AFTERNOON TEA

Limerick Strand is unconditionally supportive of all things local. Celebrated award-winning Chef, Tom Flavin is somewhat of local hero, always on the lookout for new local suppliers, and giving a helping hand to small artisan producers. They support local producers where they can within all menus with a special emphasis on Limericks' rich history and its neighbouring counties.

This autumn they have gone that extra mile (without physically going that extra mile!) to create a bespoke **Limerick Afternoon Tea** partnering with the iconic Cahill's Tea, Limericks oldest shop, housed in the old tobacco factory on Wickham Street in Limerick City. With their expert knowledge they have created a special blend for Limerick Strand, celebrating their smokey heritage, called the Limerick Strands' Smokey Breakfast Tea. It is a delightful blend of Rich Breakfast Tea, Lapsong Souchang Tea & Orange Oolong Tea.

Keeping Limerick central to this bespoke Afternoon Tea experience, Tom has produced his own traditional Limerick toffee, inspired by Limericks' infamous and much loved "Cleeve's Toffee" a condensed milk product. In addition Tom has called upon his local food suppliers creating a delicious menu with producers including:

**Apple Juice** - Attylfin Estate, Paul Mordont, Patrickswell

**Oak Smoked Cheddar Cheese** - Old Irish Creamery, James Doherty, Effin

**Goats Cheese** - Leahy's Farm, Seamus Leahy, Newcastle West

**Salad & Vegetables** - Newleaf Urban Farmer, Kevin Wallace, Ballyneety

**Smoked Salmon** - Burren Smokehouse, Birgitta Curtin, Co. Clare

Using their delicious produce, Tom has created a selection of freshly cut sandwiches including:

❖ ***In-house Baked Ham, Smoked Effin Cheddar Bally***

- ❖ ***Goats Cheese, Ballyneety Beetroot Pickle, Sourdough***
- ❖ ***Burren Smokehouse Smoked Salmon, Soda Bread***
- ❖ ***Kevin Wallace's Tomato Bruschetta***

Afternoon Tea wouldn't be complete without the ***Strand's award winning scones, accompanied with house-made Raspberry Jam and fresh cream.*** The miniature Afternoon Tea & Dessert selection includes:

- ❖ ***Attylfin Apple Panna Cotta***
- ❖ ***Strand Apple Tart***
- ❖ ***Cleeves Toffee Pudding***
- ❖ ***Urban Farmer Beetroot & Chocolate Brownie***

There's also an impressive Tea selection including Earl Grey, Darjeeling Irish Afternoon, Lapsang Souchong, Peppermint Ginger & Lemongrass, Chamomile, Lemon & Elderflower, Summer Fruits, Rooibos & Blood Orange, Green Sencha, Assam, Ceylon plus Coffee for the non-tea drinkers.

The Limerick Afternoon Tea costs € 26.50 per person and add a glass of bubbles & Blanc for €8 per person, running daily from 2pm-4pm.

For bookings please contact the hotel on 353 61 421800 [www.strandlimerick.ie](http://www.strandlimerick.ie)

For details on Limerick Strand visit [www.strandlimerick.ie](http://www.strandlimerick.ie)

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NOTE TO EDITORS

The Limerick Cleeve Family, founded the huge condensed milk factory and manufactured toffee sweet that bore the family name in Limerick. Thomas Cleeve, had come from Canada to work for an uncle who supplied agricultural machinery. At an agricultural show in Clonmel, Thomas Cleeve saw a firm demonstrating a machine for separating cream from milk and realising its potential, he acquired a separator and set up a factory to produce condensed milk.

By the end of the 19th century, the company employed 2,000 people in the Lansdowne factory and had 3,000 farmers supplying the milk. In the Limerick Factory, they made their Cleeve's toffees. The final remnant of the original family business, Cleeve's Toffee, continued until 1985 when the company, which had purchased the brand, was liquidated. Its tall chimney remains as one of Limerick's most distinctive landmarks and Cleeve's toffee remains a firm Limerick childhood favourite.

The Limerick Strand Hotel is an award winning four star hotel ideally located on O'Callaghan Strand in the heart of Limerick City Centre. With stunning vistas of The River Shannon and a birds-eye view of every landmark in the historical city the Limerick Strand Hotel is the ideal venue for both business and pleasure trips.

Executive Head Chef, Tom Flavin (Failte Ireland Food Champion) and his culinary team pride themselves in serving the finest quality of Irish and international cuisine, with an emphasis on fresh, seasonal produce with all the food traceable and where possible with an emphasis on using locally produced products. Recent awards include Food Provenance Award at the Gold Medal Awards 2017.

Limerick Strand is a proud member of MHL Hotel Collection of unique and individual hotels and hostels in key locations in Ireland. The Limerick Strand hotel is part of the Irish owned and managed MHL Hotel Collection, which is a collection of unique and individual hotels in key city and resort locations throughout Ireland, who are committed to delivering exceptional hospitality and facilities to all our guests.

In Dublin the collection offers the 5\* Westin Hotel, the Spencer Hotel, the Morgan Hotel, the Trinity City Hotel as well as the 5\* InterContinental Hotel, the Hilton Dublin and the Beacon Hotel. In Galway hotels include The Galmont Hotel and Spa, Harbour Hotel and Glenlo Abbey Hotel. MHL Group recently added Powerscourt, Co. Wicklow to their impressive portfolio. See [www.mhlhotelcollection.com](http://www.mhlhotelcollection.com) for further details.