

The
MERRION
DUBLIN



Art Tea at The Merrion

Having your art and eating it too at Dublin's best address

June 2010: The latest - and most cerebral - take on traditional afternoon tea comes from Dublin this Spring. The Merrion (www.merrionhotel.com) introduces its new Art Tea, a witty interpretation of its world-class collection of contemporary Irish art.

With works by artists such as Sir John Lavery, Jack B Yeats and Paul Henry, (all of whom are represented in the National Gallery of Ireland just across the road from the hotel), The Merrion's collection is widely acknowledged to be one of the finest in the country.

Drawing from this unique, rich source of inspiration, The Merrion's team of pastry chefs, headed up by Irish Olympic Culinary team member, Paul Kelly, have been hard at work at their own drawing boards. The result is a ravishing collection of pastries, each one inspired by a work of art, as the centrepiece of the new Art Tea.

In all, nine works of art were chosen by the pastry chefs. All the paintings hang either in the Front Hall, Reception or in the classically elegant, deeply comfortable, Georgian Drawing Rooms, overlooking the private courtyard gardens, where afternoon tea is served. In the interests of indulgence and complete enjoyment, Art Tea is served course by course, rather than all at once, on a stand.

So, will it be a "Woman in White" by Louis le Brocqy (*Pavlova with Blueberry Cream and Sauce Anglaise*) or a mouth-watering "Defiance 1950" by Jack B Yeats (*Mixed Berry Bavarois with Cinnamon Brioche*)? ...hard to decide.... or perhaps a quick "Roses and Temple" by Patrick Hennessy (*Crunchy Praline Cookie with White Chocolate & Orange Mousse and Marzipan Roses*)...whatever the final decision, guests of The Merrion can now truly have their cake - and art - and eat it.

The Merrion opened 11 years ago on Upper Merrion Street, right in the heart of Georgian Dublin. The

hotel was created from three magnificent Grade 1 Listed Georgian terrace houses and ever since it has been showered with awards and accolades, both at home and abroad.

Art Tea at The Merrion
€35 per person to include:

- Assorted finger sandwiches and Viennese bridge rolls
- Warm scones and tea bread
- Choice of three pastries – each inspired by a piece from The Merrion art collection (nine have been created in all)
- Selection of teas

And guests will also receive a copy of The Merrion’s art collection catalogue – so they can read up about what they are eating.

As Robert Ballagh, the artist of “Homage to Fernand Leger” (*Lemon Panna cotta with a Raspberry Mousse and Pistachio Madeleine*) says:

“I am delighted that my work is now edible. This puts the saying ‘good enough to eat’ in an entirely new light.”

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**The inspiration:**



Homage to Fernand Leger, Robert Ballagh

*Lemon Panna cotta with a Raspberry Mousse & Pistachio Madeleine*



Roses and Temple, Patrick Hennessy  
*Crunchy Praline Cookie with White Chocolate & Orange Mousse and Marzipan Roses*



Woman in White, Louis le Brocquy  
*Chocolate and Star Anise Macaroon*





Farm Buildings, Stephen McKenna  
*Hazelnut Coffee Cream Gateau*



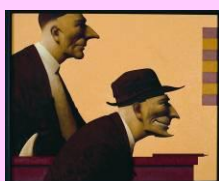
Self Portrait 1912, Saurin Elizabeth Leech  
*Orange Cointreau Mousse with Lemon Curd & Lime Sponge*



Frying Pan, Funnel, Eggs & Lemons, William Scott  
*Lemon Tart with Vanilla Crème Fraiche*



Defiance 1950, Jack B Yeats  
*Mixed Berry Bavaois with Cinnamon Brioche*



Futile Defence (Fabricated Evidence) 1998, John Boyd  
*Pavlova with Blueberry Cream and Sauce Anglaise*



Shut Eye with Acolyte (Praxis) 1998, John Boyd  
*Trio of Chocolate with Caramelised Hazelnuts*



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[www.merrionhotel.com](http://www.merrionhotel.com)

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**Editor's Note:**

**The Merrion** opened in 1997, originally four magnificent Grade 1 listed Georgian townhouses, built by Lord Monck. Once home to wealthy Dublin merchants and nobility, including the Earl of Mornington whose first son, Arthur Wellesley (first Duke of Wellington) was born at No 24, the hotel is now one of Dublin's most treasured destinations. Located in the heart of the city, opposite Parliament House, The Merrion houses one of finest collections of contemporary Irish art, private Georgian style gardens, the award winning Tethra Spa, The Cellar Restaurant and Cellar Bar - both located in the underground vaults, The Drawing Rooms with original fireplaces, antique furniture and world-class art and Bar No.23 – the small, sophisticated lounge for hotel guests.

The Merrion is a member of *The Leading Hotels of the World*