



THE
JOHNSTOWN
ESTATE ★★★★
HOTEL & SPA

The JOHNSTOWN ESTATE Story...

THE 1700s

Built in 1761, The Johnstown House (as it was then known) was the country residence of Colonel Francis Forde, his wife Margaret and their five daughters. Colonel Forde was the 7th son of Matthew Forde, MP, of Coolgraney, Seaforde County Down, and the family seat is still in existence in the pretty village of Seaforde, hosting Seaforde Gardens.

After 8 years completing the house and demesne and establishing income from his estates, Colonel Forde left for a military appointment in India. His boat, The Aurora, touched the Cape of Good Hope off Southern Africa on December 27th, 1769 and neither he, nor the boat, were heard from again.



THE 1800S-1900s

Thereafter the house was owned by a variety of people including a Dublin merchant, several gentlemen farmers, a Knight, another military man, an MP and a Governor of the Bank of Ireland. In 1927 the Prendergast family bought the house and Rose Prendergast, after whom 'The Rose' private dining room is named, became mistress of Johnstown House for over fifty years.



THE 2000s

The house was restored to its previous glory in the early years of the new millennium and a new resort hotel developed around it to become The Johnstown House Hotel. In 2015, under new ownership, the hotel was extensively refurbished, expanded and rebranded to become The Johnstown Estate.



Afternoon tea

Sandwiches inspired by COLONEL FRANCIS FORD

Honey glazed Limerick ham 1, 2, 3, 12

Free range egg mayo & chive 1, 2, 5

Classic cucumber & cream cheese 1, 2

Coronation chicken 1, 2, 3, 5, 12

Favourite Treats of LADY MARGARET

Fresh buttermilk scones, clotted cream 1, 2, 5

Strawberry tart 1, 2, 5

White chocolate shell, raspberry crèmeux 2

Rich chocolate torte 1, 2, 5

Carrot & walnut cake 1, 2, 5, 6

*Allergens: 1 = Wheat, 2 = Milk, 3 = Mustard, 4 = Celery, 5 = Eggs, 6 = Nuts,
7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds,
12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin*

EARL GREY

Flavoured black tea

A luxurious Darjeeling-Assam leaf blend is sprinkled with the zesty aromatic oils of the finest bergamot fruits. A classic tea, especially for pastries and cakes.

Recommended brewing time: 3 minutes

SUMMER BERRY

Flavoured fruit tea blend

A composition of summery pieces of apple, hibiscus blooms, rosehip peels, elderberries, refined with a strawberry-raspberry-cream aroma.

Recommended brewing time: 5-10 minutes

HERBAL GARDEN

Herbal tea blend

Genial herbal blend of lemon grass, rooibos, Nana mint, fennel, liquorice root, cinnamon, huckleberries and camomile.

Recommended brewing time: 5-10 minutes

WHITE FU

The tea mixture is refined with sun-kissed pineapple and papaya pieces, mallow and rose petals, strawberry pieces and raspberry aroma. Seductive aromas of tropical fruits and the excellent taste deliver an interesting taste explosion.

Recommended brewing time: 5-8 minutes

ROOIBOS VANILLA

Flavoured herbal tea

South African rooibos, offset with vanilla pieces and aroma. It has a sweet flavour accent, a copper red cup colour, hardly any tannins and no caffeine. Simply delicious!

Recommended brewing time: 5-10 minutes

CAMOMILE

Herbal tea

Dried camomile blossoms have a honey-like taste, are pleasantly calming and balancing. A traditional and always appreciated household remedy.

Recommended brewing time: 5-10 minutes

PEPPERMINT

Herbal tea

The essential oils of roughly cut peppermint leaves are especially aromatic and refreshing.

Recommended brewing time: 5-10 minutes

ASSAM SPECIAL BROKEN

Black tea

Potent luxury tea from the plantations of northern India at the headwaters of the Brahmaputra River, with a rich, malt flavour and a copper red cup colour. A tea that loves milk/cream and sugar/tea candy.

Recommended brewing time: 3-4 minutes

VITA ORANGE

Flavoured fruit tea blend

Lively fruit blend of hibiscus, apple, cinnamon, orange and lemon peels, with 7 vitamins and orange aroma.

Recommended brewing time: 5-10 minutes

DETOX

Green tea and herbal blend mate

Keep up your balance and refresh your body and soul with Detox-a combination of fresh green tea, aromatic mate, stinging nettle and a hint of ginger.

Recommended brewing time: 2-3 minutes

SPA MAGICA

Flavoured herbal tea blend

The secret is the composition of rooibos, nettle leaves, apple, sunflower blossoms and apple-quince aroma.

Recommended brewing time: 5-10 min

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Bouchard Aine Chardonnay, France	€7.50	€30
Bosco Pinot Grigio, Italy	€7.50	€30
Orquestra Sauvignon Blanc, Spain	€7.50	€30



RED WINE

	<i>Glass</i>	<i>Bottle</i>
Torrelongares Tempranillo, Spain	€7.50	€30
Siete Cuchillos Malbec, Argentina	€7.50	€30
Urmeneta Cabernet Sauvignon, Chile	€7.50	€30



SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
Prosecco Spumante, Italy	€9.50	€38
Prosecco Spumante Rose Brut, Italy	€10	€40
Moët et Chandon NV, France		€90
Moët et Chandon Rosé, France		€105



GIN

Hendricks, cucumber, black pepper & tonic	€12
Gunpowder, orange slice & Elderflower tonic	€12
Dingle, blackberry, rosemary & tonic	€12
Williams Elegant 48, strawberry, blueberry & tonic	€12



COCKTAILS

Cosmopolitan	€12
Whiskey Sour	€12
Espresso Martini	€12

*Our full wine and drinks list is available on request
Please note our wines contain Sulphites*