

Open Mon thru Sat 11:30am-3pm Sundays are reserved for special events Reservations preferred but walk-ins welcome Please check our website for function closings & events www.silverfountain.com 603-750-4200

May we start with tea.....

By the cup (1-2 cups) small pot\$2.95By the pot (5-6 cups) large pot7.00

Our Tea Selections

<u>White Teas</u> (steep 7 minutes)

Subtle Strawberry – a blend of white teas *L* juicy strawberries Lavender Spring – relaxing with lavender and floral notes Blanc de Blueberry – organic hibiscus, blue malva and blueberry Sweet Serenade – peppermint, rose and lavender

<u>Black Teas</u> (steep 5 minutes)

Keemun Congou - fruity/malty taste with a lingering toasty note Ceylon Star - Sri Lanka makes a classic flavor that is smooth and crisp Dark Goddess - chocolaty aroma of the dry leaf to the roasted coffee flavor Earl Grey - bergamot aroma and flavor are crisp Orange Spice – superior Ceylon with citrus, ginger, cinnamon & vanilla Boldy Blackberry – dried blackberries accentuate this Ceylon black tea Carmelita – a swirl of caramel and vanilla layered over a China/Indian Lavender Lady Grey – hint of lavender, marigold and mallow petals South of the Border – Aztec blend of chili pepper and chocolate

<u>Green Teas</u> (steep 3 minutes) Genmaicha - Japanese green has a surprise inside: toasted rice Sencha – decaffeinated bold Japanese tea Cherry Blossom - aromatic, pink blossoms of cherry trees Jade Oolong – Taiwan oolong solid appealing lilac aroma

<u>Blended Teas</u> (steep 5 minutes) Jasmine Green - naturally scented by jasmine blooms Almond Biscotti – black tea with almond and cinnamon English Breakfast - traditional blend Coconut Chai - coconut adds a slight sweetness and additional smoothness Ginger Peach - sweet and sassy notes of peaches Raspberry Mint Melody – raspberry, peppermint, chamomile, hibiscus Tiramisu - chocolate, caramel bits and (gasp!) whole coffee beans

<u>Rooibos & Herbal Teas (caffeine free)</u> (steep 7 minutes) Lemon Chiffon – lemongrass and citrus, calendula, marigold Vanilla Bean - South African Rooibos blended with real vanilla Egyptian Chamomile - flower heads of finest chamomile Orange Blossom - curls of orange rind, apple, safflower Chocolate Mint - peppermint and soluble chocolate bits Pina Colada – apple, pineapple, coconut, hibiscus and rose Calming Harmony – vanilla, chamomile, lemon balm & passionflower

May High Tea

Turkey Florentine Sandwich

Roasted turkey breast on whole wheat bread, topped with provolone, spinach, sautéed mushrooms, served with orzo salad or chips

Chicken & Artichoke Sandwich

Chicken breast, celery, and red onion mixed with artichoke aioli on a croissant, topped with pea shoots, served with orzo salad or chips

Beet Salad Wrap

A tasty spinach wrap filled with beets, shallots, arugula and goat cheese, served with orzo salad or chips

Strawberry Bruschetta Grilled Cheese 9.95

Sliced baguette layered with strawberries, basil leaves, mozzarella and lemon zest, served with orzo salad or chips

Iceberg Lettuce Wedge Salad

A wedge of iceberg lettuce, cherry tomatoes, bacon and blue cheese dressing, served with a warm oregano parmesan scone

Avocado Caesar Salad

Crisp romaine, avocado, artichokes, and homemade croutons and shaved parmesan laced with a creamy dressing, served with a warm oregano parmesan scone

Greek Salad

Mixed greens, Roma tomatoes, cucumber, red pepper, red onion, Italian parsley, Kalamata olives, oregano and feta cheese tossed with red wine vinegar and olive oil dressing, served with a warm oregano parmesan scone

9.95

9.9.5

9.95

10.95

9.95

May Afternoon Tea

(titled as such but may be ordered at any time)

The Duchess

The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches as listed under high tea. The middle tier has a coconut lime scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include coconut cherry cake, raspberry cakelets, honey drop cookies and petit four. Includes large pot of tea. No splitting please.

The Hummingbird

This version has only 2 tiers and features the savory tea sandwiches and coconut lime scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

An assortment of 12 delectable choices of sample size "sweets" made up of scones and desserts. Perfect for sharing with a few friends as a snack or dessert after High Tea.

Tea I. Scones

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones.

Honeydew Minted Melon Soup

A bowl of our cold honeydew melon soup subtly flavored with mint, served with a coconut lime scone. Just right for a snack or lighter fare.

Spinach & Roasted Red Pepper Quiche 8.95

Yummy pastry crust filled with spinach, roasted red peppers and feta cheese, served with a warm oregano parmesan scone.

Tickle Your Fancy

A perfect choice for someone that wants to try a couple of things-pick 2 choices from our quiche, soup, salad and sandwich offerings. Served in half sizes. No side included.

\$26pp

18pp

10.00

16.00

7.95

Other Beverages

Iced Tea or Lemonade	\$2.95
Soda	2.95
Coffee or Hot Chocolate	2.95
Mimosa or Bellini	7.00
Sherry, dry or sweet	6.00
Wine by the glass	6.50
Beer by the bottle	5.00

(non-alcoholic beverages are free refill)

May Starters, Desserts & Singles

Cup of soup	3.00
Scone w/cream L curd	2.95
Cherry Coconut Cake	4.95
Dessert sampling (4 small tasties)	5.95
Raspberry Cakelets	3.95
Lemon Honey Drop Cookies	3.95
Petit Fours (2)	3.95
Kettle Chips	1.95

We sell our scones and curd for your pleasure at home!

Children's Menu

The Bumblebee

Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread L berry jam, peanut butter L banana sandwiches plus a petit fours sampling. Includes beverage. No splitting please.

Sandwich and side

Choose from one of our sandwiches above or perhaps a grilled cheese plus either chips or fruit.

The History of Tea

"High Tea" which is a term incorrectly used at most "tea houses" was originally used to describe the evening meal for the common man. Tea was quite expensive at this time due to high taxes and therefore was given in small amounts along with a hearty meal of perhaps ale, bread, and beef for dinner, eaten of course at high tables, hence the term.

"Afternoon Tea" is the term that is thought to have been made popular by Anna, the 7th Duchess of Bedford, as she complained of "a sinking feeling" during the late afternoon. It was customary at this time to eat only two main meals a day, breakfast and a late dinner around 8pm. This was served as a snack to hold off hunger and she would take it privately in her Boudoir. It is said she then started inviting friends and diplomatic acquaintances to enjoy tiny savory sandwiches and delectable pastries with her in the parlor seated on the divan and lounge chairs. Before long all of fashionable society was sipping tea and sampling sandwiches mid-day.

Add your name to our mailing list in the pink book for monthly alerts on upcoming Themed Tea Parties and Dinner Events. Book us for an elegant Wedding or Baby Shower, Sweet 16, Anniversary or Birthday celebration.

Please see our display cases for tea pots, tea, fine jewelry, doll clothes & gifts handcrafted by talented local artisans

10.00pp

June High Tea

Turkey & Havarti Sandwich

Anadama bread, sliced roasted turkey, Havarti cheese and dill aioli, topped with tomato slices and greens, served with apricot couscous or kettle chips

Lime Chicken Salad Sandwich

Chicken salad, lime zest and red onion with mango slices and pea shoots on a croissant, served with apricot couscous or kettle chips

Apricot, Olive and Pecan Wrap

Lemon carrot bread, cream cheese with apricot, olive and pecans, served with apricot couscous or kettle chips

Blackberry & Fontina Cheese Melt 9.95

Honey white bread layered with muddled blackberries with basil, and fontina cheese for a tasty adult grilled cheese, served with apricot couscous or kettle chips

Strawberry Spinach Salad

A bed of spinach topped with strawberries, red onion, pecans and goat cheese, drizzled with poppy seed dressing, served with a warm herb & goat cheese scone

Mango & Blackberry Arugula Salad 9.95

Succulent mango and blackberries with arugula, blue cheese and peppered pine nuts, tossed with a citrus vinaigrette, served with a warm herb I goat cheese scone

Bibb & Basil Buttermilk Salad

Bibb lettuce, walnuts, radish and scallions laced with basil buttermilk dressing, served with a warm herb & goat cheese scone

We are pleased to be using two local vendors - bread from Loaf & Ladle and our petit fours are from Harvey's Bakery!

10.95

10.95

9.9.5

9.95

June Afternoon Tea

(titled as such but may be ordered at any time)

The Duchess

The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches listed under high tea. The middle tier has a rhubarb sugared scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include cream puff, strawberry roulade, key lime pie and petit four. Includes large pot of tea. No splitting please.

The Hummingbird

This version has only 2 tiers and features the savory tea sandwiches and a rhubarb sugared scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

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Tea I. Scones

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Strawberry Champagne Soup

A bowl of our chilled strawberry champagne soup swirled with cream, served with a rhubarb sugared scone. Just right for a snack or lighter fare.

Tomato, Bacon & Spinach Quiche

Yummy pastry crust filled with tomatoes, bacon, spinach, and fontina cheese, served with a warm herb & goat cheese scone.

Tickle Your Fancy

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Strawberry Roulade	4.95
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Key Lime Pie	3.95
Cream Puff	3.95
Petit Fours (2)	3.95
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