



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	\$2.95
By the pot (5-6 cups) large pot	7.00

Our Tea Selections

White Teas (steep 7 minutes)

- Subtle Strawberry* – a blend of white teas & 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

Black Teas (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

Green Teas (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

Blended Teas (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

Rooibos & Herbal Teas (caffeine free) (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

June High Tea

Turkey & Havarti Sandwich 10.95

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 10.95

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 9.95

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 9.95

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 & goat cheese scone

Bibb & Basil Buttermilk Salad 9.95

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!

June Afternoon Tea

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

The Duchess

\$26pp

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

18pp

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

16.00

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 & Scones

10.00

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

Strawberry Champagne Soup

\$7.95

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

8.95

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

Tickle Your Fancy

10.00

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.

Other Beverages

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

(non-alcoholic beverages are free refill)

Starters, Desserts & Singles

<i>Cup of soup</i>	<i>3.00</i>
<i>Scone w/cream & curd</i>	<i>2.95</i>
<i>Strawberry Roulade</i>	<i>4.95</i>
<i>Dessert sampling (4 small tasties)</i>	<i>5.95</i>
<i>Key Lime Pie</i>	<i>3.95</i>
<i>Cream Puff</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Kettle Chips</i>	<i>1.95</i>

*We sell our scones & curd to go for your pleasure
to enjoy at home!*

Children's Menu

The Bumblebee

10.00pp

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

Sandwich and side

6.95

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

July High Tea

Ham & Radish Sandwich

10.95

Honey wheat bread with deli ham, chive & lemon zest cream cheese spread topped with thinly sliced cucumber & radish, served with baby pea salad or vegetable chips

Chicken Watercress Sandwich

10.95

A buttery croissant filled with chicken breast, watercress, walnuts and raspberries, served with baby pea salad or vegetable chips

Grilled Apricot Wrap

9.95

A tasty spinach wrap filled with grilled apricots, arugula, goat cheese, pistachios and poppy seed dressing, served with baby pea salad or vegetable chips

Summer Squash & Zucchini Cheese Melt

9.95

Hearty white bread layered with squash, zucchini, red onion, provolone and lemon oregano dressing served with baby pea salad or vegetable chips

Summer Fruit Salad

9.95

A bed of spinach topped with mixed berries, mandarin slices, walnuts and goat cheese, dressed with poppy seed dressing, served with a warm feta & garlic chive scone

Melon & Cucumber Salad

9.95

Cantaloupe, honeydew, and canary melons tossed with feta, mint and chives, spritzed with a citrus vinaigrette served with a warm feta & garlic chive scone

Vegetables & Greens Salad

9.95

Mixed greens, celery, radish, Italian parsley, shallots, pine nuts and shaved parmesan cheese, served with a warm feta & garlic chive scone

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The Hummingbird

18pp

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The Chandelier

16.00

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Tea & Scones

10.00

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

Watermelon Gazpacho Soup

7.95

A bowl of our chilled watermelon soup garnished with feta and mint, served with a blueberry lemon scone. Just right for a snack or lighter fare.

Farmer's Market Quiche

8.95

Yummy pastry crust filled with tomatoes, red onion, zucchini, fresh herbs and parmesan cheese, served with a warm lemon thyme scone.

Tickle Your Fancy

10.00

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<i>Lavender Lemon Cake</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties)</i>	<i>5.95</i>
<i>Raspberry Mint Shortbread (2)</i>	<i>3.95</i>
<i>Rosewater & Pistachio Cheesecake Bar</i>	<i>4.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Kettle Chips</i>	<i>1.95</i>

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