



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 5 minutes)

Subtle Strawberry – a blend of white teas & juicy strawberries

Lavender Spring – relaxing with lavender and floral notes

Sweet Serenade – peppermint, rose and lavender

Black Teas (steep 4 minutes)

Ceylon Star - Sri Lanka makes a classic flavor that is smooth and crisp

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

Cranberry Crème – cranberry notes with vanilla and berries

Green Teas (steep 3 minutes)

Ginger Peach – spicy ginger with sweet peaches, marigold blossoms, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Sencha – decaffeinated bold Japanese tea

Cherry Blossom - aromatic, pink cherry blossoms and Sencha

Jade Oolong – Taiwan oolong solid appealing lilac aroma

Winter Pine – almond, orange, safflower and pink peppercorns

Berry & Fig – fig, peony, blackberries, raspberries and strawberries

Blended Teas (steep 4 minutes)

Jasmine Green - naturally scented by jasmine blooms

Almond Biscotti – black tea with almond and cinnamon

English Breakfast - traditional blend

Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves, chicory roots

Raspberry Mint Melody – raspberry, peppermint, chamomile, hibiscus

Tiramisu - chocolate, caramel bits and (gasp!) whole coffee beans

Rooibos & Herbal Teas (caffeine free) (steep 5 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

Fruit Lover's Dream – candied pineapple, papaya, strawberry & rose

Calming Harmony – vanilla, chamomile, lemon balm & passionflower

Pomegranate & Clove – cinnamon, cardamom, aniseed, clove & pomegranate

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

November High Tea

Turkey & Bacon Cheddar Sandwich 10.95

Multigrain bread layered with turkey, bacon, cheddar cheese, apple butter and arugula served with kettle chips or marinated beets

Cranberry Pecan Chicken Sandwich 10.95

Buttery croissant filled with a mixture of chicken breast, cranberry, celery and pecans, served with kettle chips or marinated beets

Caramelized Onion & Fontina Melt Sandwich 9.95

Caramelized onions, rosemary & fontina cheese for an adult grilled cheese offering, served with kettle chips or marinated beets

Honey Roasted Brussel Sprout Wrap 9.95

Honey roasted Brussel sprouts, goat cheese & currants rolled into deliciousness, served with kettle chips or marinated beets

Apple & Pear Salad 9.95

A bed of greens topped with apples, pear, celery crystalized ginger and pumpkin seeds with pumpkin goddess dressing, served with a warm goat cheese & herb scone

Orange & Cranberry Salad 9.95

Crisp arugula with oranges, dried cranberries, sliced almonds, red onion drizzled poppy seed dressing, served with a warm goat cheese & herb scone

Spinach & Pomegranate Salad 9.95

Spinach greens with pomegranate seeds, shallots, walnuts, gorgonzola cheese & pomegranate vinaigrette, served with a warm goat cheese & herb scone

November 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 an apple pie scone with jam & Devonshire cream. The top tier has a selection of dessert sampling to include a pumpkin pecan cake, mocha cake, cranberry tart and petit four. Includes a large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches and an apple pie scone with jam & 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.

Coconut Acorn Squash & Carrot Soup

\$7.95

A bowl of our coconut acorn squash & carrot soup and a warm goat cheese & herb scone. Just right for a snack or lighter fare.

Pumpkin, Sage & Gorgonzola Quiche

8.95

This fall quiche is quite delectable and is served with a warm goat cheese & herb 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/jam or curd & cream</i>	<i>2.95</i>
<i>Pumpkin Pecan Streusel Cake</i>	<i>4.95</i>
<i>Dessert sampling (4 small tasties)</i>	<i>5.95</i>
<i>Sour Cream Mocha Cake</i>	<i>3.95</i>
<i>Cranberry Tartlets</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Kettle Chips</i>	<i>1.95</i>

December High Tea

Turkey & Ham Sandwich **10.95**

Whole wheat bread, thinly sliced turkey and ham, brie, spinach and cranberry orange chutney, served with kettle chips or warm brussel sprouts

Chicken & Apple Sandwich **10.95**

Croissant filled with chunked chicken breast, walnuts, apples, raisins and greens, served with kettle chips or warm brussel sprouts

Holiday Jam & Cheese Sandwich **9.95**

Grilled Sourdough bread filled with holiday jam and a blue & cream cheese mixture for an adult grilled cheese offering, served with kettle chips or warm brussel sprouts

Christmas Veggie Sandwich **9.95**

Carrot bread layered with roasted beets, red onion, herbed goat cheese and arugula, served with kettle chips or warm brussel sprouts

Spinach & Clementine Salad **9.95**

A bed of spinach topped with pomegranate arils, dried cranberries, roasted pepitas and clementine all drizzled with a light citrus vinaigrette served with a warm rosemary parmesan scone

Greens & Grilled Pear Salad **9.95**

Mixed greens with red onion, grilled pear, blue cheese crumbles, and currants, drizzled with a cranberry ginger dressing, served with a warm rosemary parmesan scone

Fennel Apple Salad **9.95**

Fennel fronds, parsley, granny smith apples, toasted walnuts and celery all laced with a French vinaigrette dressing, served with a warm rosemary parmesan scone

December 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 fig & honey scone served with lemon curd or jam and Devonshire cream. The top tier has a selection of dessert samplings to include a petit four, shortbread, roulade and chocolate gingersnap. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches and cranberry scone served with lemon curd or jam 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 – one sweet and one savory.

Soup & Scone

\$7.95

A bowl of our rosemary & leek potato soup and a warm rosemary parmesan scone. Just right for a snack or lighter fare.

Christmas Quiche

8.95

This holiday quiche boasts sautéed spinach, mushrooms, leeks, cranberries, and Monterey Jack cheese, served with a warm rosemary parmesan 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

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<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>Sugar Plum Shortbread</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties)</i>	<i>5.95</i>
<i>Christmas Roulade</i>	<i>4.95</i>
<i>Chocolate Gingersnaps (2)</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Kettle Chips</i>	<i>1.95</i>