



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

12.00pp

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 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

February High Tea

Smoked Turkey & Chocolate Bacon Sandwich **11.95**

Sliced deli smoked turkey, chocolate bacon, shallot aioli topped with brie and arugula, served with kettle chips or roasted brussel sprouts

Artichoke Chicken Salad Sandwich **11.95**

Artichoke chicken salad stuffed croissant with almonds, topped with greens and served with kettle chips or roasted brussel sprouts

Mushroom, Onion & Swiss Melt Sandwich **9.95**

Grilled mushrooms and onions melted with swiss cheese on white bread, served with kettle chips or roasted brussel sprouts

Date & Walnut Sandwich **9.95**

Sweet bread lined with a mixture of cream cheese mixture, dates, walnuts and apples, drizzled with honey and cinnamon served with kettle chips or roasted brussel sprouts

Blackberry Blood Orange Salad **9.95**

A bed of greens layered with blackberries and blood oranges, feta & shallots, topped with walnuts and a red wine vinegar dressing, served with a warm garlic & chive scone

BLT Caesar Salad **9.95**

Crunchy romaine greens mixed with bacon, cherry tomatoes, shaved parmesan cheese and black pepper croutons then drizzled with a creamy Caesar dressing, served with a warm garlic & chive scone

Baby Spinach & Apple Salad **9.95**

Tasty baby spinach topped with sliced crisp apples, dried apricots, and toasted almonds, topped with a poppy seed dressing, served with a warm garlic & chive scone

February 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 strawberry scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include vanilla bean cheesecake, tiramisu roulade, petit four and shortbread cookie. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the same savory tea sandwiches and a strawberry 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 – 1 savory and 1 sweet.

Tomato Vegetable Bisque Soup & Scone

\$8.95

A bowl of our tomato vegetable bisque topped with cheese and croutons, served with a savory garlic & chive scone. Just right for a snack or lighter fare.

Sundried Tomato & Spinach Feta Quiche

9.95

A delicious slice of quiche with sundried tomato, spinach and feta cheese to warm you up, served with a warm garlic & chive 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>7.00</i>
<i>Beer by the bottle</i>	<i>6.00</i>

(non-alcoholic beverages are free refill)

Starters, Desserts & Singles

<i>Vanilla Bean Cheesecake</i>	<i>4.95</i>
<i>Tiramisu Roulade</i>	<i>3.95</i>
<i>Sweet Serenade Shortbread Cookies (2)</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties of above)</i>	<i>5.95</i>
<i>Kettle Chips</i>	<i>1.95</i>
<i>Cup of soup</i>	<i>3.00</i>
<i>Scone w/cream & curd</i>	<i>3.95</i>

March High Tea

Corned Beef & Cabbage Sandwich 11.95

Corned beef slices with roasted garlic green cabbage, and spicy brown mustard served on sourdough bread with vegetable chips or lentil salad

Lemon & Ginger Chicken Salad 11.95

Roasted chicken breast with a touch of ginger, golden raisins and greens served on a croissant with your choice of vegetable chips or lentil salad

Apple Cheddar Melt Sandwich 9.95

Hearty white bread, aged white cheddar cheese, and onion jam make this a delicious favorite, served with vegetable chips or lentil salad

The Mean Green Sandwich 9.95

A spinach wrap layered with avocado, artichoke hummus, Dubliner cheese, and spinach greens served with vegetable chips or lentil salad

Assertive Green Salad 9.95

A bed of romaine, parsley, bacon bits, ramps (leeks), smoked almonds and blue cheese tossed with a lemon mustard dressing, served with a warm white cheddar herb scone

Cabbage & Apple Salad 9.95

Red cabbage, apple, shallots and carrots topped with walnuts and a balsamic and olive oil glaze, served with a warm white cheddar herb scone

Radish & Artichoke Salad 9.95

Mixed greens with artichokes, celery, radish, and pea shoots topped with sourdough croutons and a lemon garlic dressing, served with a warm white cheddar herb scone

March 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 currant & ginger scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include Irish cream cheesecake, chocolate mendiants and Irish apple cake. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches and currant & ginger 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 – one each of the currant & ginger and white cheddar herb

Broccoli Cheddar Soup

\$8.95

A bowl of our rich and creamy broccoli and cheddar soup topped with croutons and served with a warm white cheddar herb scone. Just right for a snack or lighter fare.

Bacon & Potato Quiche

9.95

Yummy pastry crust filled with bacon, Irish cheddar cheese, potato, leek, and onion to warm you up, served with a warm caramelized onion 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>7.00</i>
<i>Beer by the bottle</i>	<i>6.00</i>

(non-alcoholic beverages are free refill)

Starters, Desserts & Singles

<i>Irish Cream Cheesecake</i>	<i>4.95</i>
<i>Irish Apple Cake w/custard sauce</i>	<i>3.95</i>
<i>Chocolate Mendiant</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties)</i>	<i>5.95</i>
<i>Cup of soup</i>	<i>3.00</i>
<i>Scone w/cream & curd</i>	<i>3.95</i>
<i>Kettle Chips</i>	<i>1.95</i>