



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 Tea (caffeine free) (steep 5 minutes)

Spring Beginnings – a blend of white teas, juicy strawberries & pineapple

Lavender Spring – relaxing with lavender and floral notes

White Grape – currants, rose hip, mallow & cornflower blossoms

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 on premium Ceylon

English Breakfast - traditional blend

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

Oriental Spice – superior Ceylon with orange, ginger, cinnamon & vanilla

Blackberry Maple – dried blackberries, blackberry leaves and brittle pieces

Carmelita – a swirl of caramel and vanilla layered over a China/Indian

Irish Morning – wild strawberry leaves, orange-red safflower, coconut

Chocolate Truffle – cocoa, chocolate bits, coconut shreds

Ginger Truffle – candied ginger, dark chocolate, almonds, pink peppercorns

Berry Crème – cranberry, raspberry, strawberry notes with vanilla

Green Teas (steep 3 minutes)

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

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Sencha – decaffeinated bold Japanese tea

Japanese Cherry Blossom - aromatic, pink cherry blossoms and Sencha

Winter Pine – almond, orange, safflower and pink peppercorns

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

Kombucha Plum – Kombucha powder, blackberry, plum, raspberry, lemon grass

Herbal & Rooibos Teas (caffeine free) (steep 5 minutes)

Almond Biscotti – almond, apple, hibiscus blooms and cinnamon

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

Berry Kisses – candied apple, strawberry, pear & marigold and hibiscus blossoms

Dreamy Tuscany – lavender, rose, blackberry leaves, mallow & orange blossom

Raspberry Cherry Compote – raspberry, cherry, elderberry, hibiscus, sultanas, rose

Egyptian Chamomile - flower heads of finest chamomile

Lucky Lemon – lemongrass, lemon peel, apple, ginger and licorice root

Vanilla Bean - South African Rooibos blended with real vanilla

Orange Creamsicle – SAR, curls of orange rind & dried yogurt pieces

Chocolate Mint – SAR, cinnamon, cocoa, aniseed and peppermint

Sweet Sin – SAR, raspberry, rose, vanilla and cocoa

April High Tea

Turkey & Mango Thyme Chutney Sandwich 11.95

Oatmeal bread with deli turkey, mango thyme chutney, Brie and arugula served with your choice of chips or spring pea salad

Crab Salad Croissant 11.95

A buttery croissant filled with real crabmeat, grainy mustard and shallot aioli, served with your choice of chips or spring pea salad

Olive, Apricot & Pecan Sandwich 9.95

Soft white bread with a delicious cream cheese mixture of olive, apricot and pecans, served with your choice of chips or spring pea salad

Artichoke & Spinach Cheese Melt 9.95

Hearty white bread layered with artichoke, spinach and herbed goat cheese, grilled for a delicious grown up grilled cheese delicacy, served with your choice of chips or spring pea salad

Asparagus & Tomato Salad 9.95

A bed of mixed greens, shaved asparagus, cherry tomatoes, black pepper walnuts and feta, tossed with an olive oil & thyme vinegar dressing, served with a warm spinach feta scone

Celery & Date Salad 9.95

Crisp romaine topped with celery, dates, smoked almonds and blue cheese, drizzled with a light lemon dressing, served with a warm spinach feta scone

Avocado & Mango Salad 9.95

Arugula with avocado, red onion, mango and herbed goat cheese, laced with a champagne vinaigrette, served with a warm spinach feta scone

April 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 as listed under “high tea”. The middle tier has a Fruit Lover’s scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include Banana-Coconut cake, mini cakes, petit four & apricot thyme tart. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches and Fruit Lover’s 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.

Creamy Spring Vegetable Soup

\$8.95

A bowl of our delicious creamy spring vegetable soup subtly flavored with garlic and topped with yogurt & chive, served with a warm spinach feta scone. Just right for a snack or lighter fare.

Asparagus & Scallion Quiche

9.95

Yummy pastry crust filled with asparagus, scallions and herbed goat cheese, served with a warm spinach feta 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>Banana Coconut Layer Cake</i>	<i>4.95</i>
<i>Black Tea & Anise Mini Cakes</i>	<i>3.95</i>
<i>Apricot Thyme Tartlets</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties, above)</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>

May High Tea

Ham & Asparagus Sandwich **11.95**

Rye pumpernickel swirl bread, sliced ham, roasted asparagus, Havarti cheese with lemon-dill aioli, served with sugar snap pea salad or kettle chips

Coronation Chicken Salad Sandwich **11.95**

Chicken breast, celery, lime zest, curry and pea shoots on a buttery croissant, served with sugar snap pea salad or kettle chips

Cucumber Strawberry Sandwich **9.95**

Crisp cucumbers and luscious strawberries, cream cheese basil and red onion on soft white bread, served with sugar snap pea salad or kettle chips

Eggplant Bruschetta Grilled Cheese **9.95**

Sliced baguette layered with eggplant, spinach & provolone cheese, served with sugar snap pea salad or kettle chips

Raspberry Brie Salad **9.95**

Mixed greens, green onion, fresh raspberries, candied pecans & puff pastry croutons drizzled with a raspberry vinaigrette, served with a warm basil parmesan scone

Bibb & Grape Salad **9.95**

Crisp Bibb lettuce, red & green grapes, red onion, walnuts and goat cheese finished with a champagne dressing, served with a warm basil parmesan scone

Tomato & Cucumber Salad **9.95**

Fresh summer tomatoes and English cucumbers, shallots, peppered pine nuts and feta cheese tossed in with Arugula and a red wine vinegar and olive oil dressing, served with a warm basil parmesan scone

May 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 as listed under “high tea”. The middle tier has a lemon lavender scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include a strawberry rose eclair, raspberry crumb cake, lemon bar 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 as listed under “high tea” and a lemon lavender 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

12.00

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones – 1 sweet and 1 savory.

Creamy Zucchini, Walnut & Dill Soup

8.95

A bowl of our creamy zucchini soup subtly flavored with walnut & dill, served with a warm basil & parmesan scone.

Spinach & Roasted Red Pepper Quiche

9.95

Yummy pastry crust filled with spinach, roasted red peppers and feta cheese, served with a warm basil & 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

<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 or Bellini</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)

May Starters, Desserts & Singles

<i>Cup of soup</i>	<i>3.00</i>
<i>Kettle Chips</i>	<i>1.95</i>
<i>Scone w/cream & curd</i>	<i>3.95</i>
<i>Strawberry Rose Eclair</i>	<i>4.95</i>
<i>Raspberry Crumb Cake</i>	<i>3.95</i>
<i>Lemon Squares</i>	<i>3.95</i>
<i>Petit Fours (2)</i>	<i>3.95</i>
<i>Dessert sampling (4 small tasties, above)</i>	<i>5.95</i>

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