



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

Mango Pear – bits of mango, pear and marigold blossoms

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

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

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

September High Tea

Turkey & Bacon Sandwich 11.95

Oatmeal bread with thin sliced deli turkey, fresh tomato slices, garlic chive aioli and arugula served with marinated beets or kettle chips

Curry Apple Chicken Salad Sandwich 11.95

A buttery croissant filled with curried chicken breast, celery, raisins and apples, served with marinated beets or kettle chips

Goat Cheese Pecan Sandwich 9.95

Honey white bread with goat cheese, pecans & red pepper jelly, served with marinated beets or kettle chips

Cantaloupe & Brie Melt 9.95

Honey wheat bread with cantaloupe, honey & Brie cheese, served with marinated beets or kettle chips

Quinoa Spinach Salad 9.95

Quinoa, spinach, with tomatoes, pickled red onions, feta and pine nuts, served with a warm black pepper asiago scone

Raspberry Pear Salad 9.95

A bed of arugula with raspberries, pear, shallots, sliced almonds and gorgonzola cheese topped with a honey balsamic dressing, served with a warm black pepper asiago scone

Grilled Beet Salad 9.95

A bed of mixed greens topped with grilled beets, crispy toasted chick peas, parsley and herbed goat cheese, drizzled with an orange ginger dressing, served with a warm black pepper asiago scone

Add Protein to any salad Chicken \$4.00 Salmon \$6.00

September 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 a half size of the 4 different savory tea sandwiches listed under "High Tea." The middle tier has a pear & cardamom scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include apple roses, chocolate meringue, cream puff and petit four. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features a half size of the 4 savory tea sandwiches and a pear & cardamom 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 savory and 1 sweet.

Chilled Pear & Ginger Soup

8.95

A bowl of our chilled soup – a delicious combination of pear and ginger, topped with vanilla yogurt and nuts, served with a warm green onion scone.

Bacon & Spinach Quiche

9.95

Yummy pastry crust filled with bacon, spinach and gruyere cheese, served with a warm black pepper & asiago 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

Iced Tea or Lemonade \$2.95

Soda 2.95

Coffee or Hot Chocolate 2.95

Mimosa 7.50

Sherry, dry or sweet 6.00

Beer by the bottle 5.00

Please ask to see our wine list

(non-alcoholic beverages are free refill)

Starters, Desserts & Singles

Cup of soup 3.00

Kettle Chips 1.95

Scone w/cream & curd 3.95

Vanilla Pear Cream Puffs 3.95

Chocolate Meringue 4.95

Apple Roses 3.95

Petit Fours (2) 3.95

Dessert sampling (4 small tasties above) 5.95

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

December Inclusive Menu

Adults \$30 Children \$15 (see Bumblebee)



Merriest Christmas

Creamy Parsnip-Leek Soup w/Chocolate Brioche Croutons

≈

Turkey, Brie, Cranberry Mustard & Greens

Wild Mushroom Crostini

Sugar Plum & Blue Cream Cheese Melt

≈

Cranberry, Pistachio & White Chocolate Scone

Fresh Devonshire Cream & Lemon Curd

≈

Clementine Fig Spice Cake

Hot Chocolate Cookies

Toffee Tea Cakelet

Petit Four

Alcohol Sold Separately

Red or White Wine, see pricing list

Mimosa, Pomegranate Bellini, or Champagne \$7.50

Christmas Sangria \$7.00