



While drinking tea as a fashionable event is credited to Catharine of Braganza, the actual taking of tea in the afternoon developed into a new social event some time in the late 1830's and early 1840's. Jane Austen hints of afternoon tea as early as 1804 in an unfinished novel. It is said that the afternoon tea tradition was established by Anne, Duchess of Bedford. She requested that light sandwiches be brought to her in the late afternoon because she had a "sinking feeling" during that time because of the long gap between meals. She began to invite others to join her and thus became the tradition.

### Tea Etiquette

Greeting/handshake

After sitting down — put purse on lap or behind you against chair back

Napkin placement — unfold napkin on your lap, if you must leave temporarily place napkin on chair.

Sugar/lemon — sugar is placed in cup first, then thinly sliced lemon and never milk and lemon together. Milk goes in after tea — much debate over it, but according to Washington School of Protocol, milk goes in last. The habit of putting milk in tea came from the French. "To put milk in your tea before sugar is to cross the path of love, perhaps never to marry." (Tea superstition)

The correct order when eating on a tea tray is to eat savories first, scones next and sweets last. We have changed our order somewhat.

Scones — split horizontally with knife, curd and cream is placed on plate. Use the knife to put cream/curd on each bite. Eat with fingers neatly.

Proper placement of spoon — the spoon always goes behind cup, also don't leave the spoon in the cup.

Proper holding of cup — do not put your pinky "up", this is not correct. A guest should look into the teacup when drinking — never over it.



### Tea Blends

We offer a wide assortment of black, green and white teas as well as traditional English Breakfast, Darjeeling, herbal, fruit and decaffeinated teas. Ask your server for our current selection of tea blends.

### Tea Sandwiches

**Sliced Strawberries** — citrus cream cheese on white

**House Smoked Salmon** — lemon avocado aioli, pickled red onion, served open face on white

**Chicken Salad** — golden raisins, chives, and sliced grapes on a mini croissant

**Paprika Egg Salad** — diced roasted red peppers and arugula on wheat

### Scones

Classic Cream Currant Scone  
Apricot, White Chocolate and Walnut Scone  
With Devonshire and Lemon Creams

### Pastries

Chocolate Covered Cherry Tart  
Blueberry Financier Cake  
Lemon Lavender Sablé Cookie  
Chocolate Dipped HOTEL DU PONT Macaroons

### Champagne & Sparkling Wine

Domaine Chandon, Blanc de Noir 16 glass 62 bottle  
Prosecco, Ruffino, Italy 16 glass 62 bottle

\$29 per person plus gratuity