



*Tea Time*  
at  
*The PEACOCK INN*

2024



# *The History of Afternoon Tea*

Afternoon tea, that delightful ritual of finger sandwiches, scones, and steaming cups of tea, might seem like a cornerstone of British tradition, steeped in history. But surprisingly, its origins are quite recent. While tea itself has been enjoyed in China for millennia, and even found its way to England by the 17th century, the afternoon tea experience we know today emerged in the 1840s.

The story goes back to Anna, the 7th Duchess of Bedford. In those days, fashionable society adhered to a strict two-meal schedule: a substantial breakfast and a late dinner served around 8 pm. This left a rather large gap in the afternoon, and the Duchess, like many others, found herself plagued by a now-famous “sinking feeling” around four o’clock. To bridge this hunger gap and add a touch of elegance to the mid-day lull, she began requesting a light snack of tea, bread, butter, and cakes served in her private chambers.

This personal indulgence soon blossomed into a social habit. The Duchess, known for her trendsetting ways, began inviting friends to join her for this afternoon pick-me-up. The intimate gatherings in her drawing-room, filled with lively conversation, delicate china, and delicious treats, quickly caught on. Soon, the upper classes across England were embracing “afternoon tea” as a fashionable social event.

The rise of afternoon tea coincided with several factors. The increasing popularity of tea itself, its association with refinement and good health, and the changing social roles of women all played a part. Afternoon tea became a space for ladies to socialize outside the confines of formal gatherings, a chance to connect, gossip, and showcase their domestic skills through the preparation of dainty treats.

From the Duchess of Bedford’s private indulgence to a social phenomenon, afternoon tea has evolved over the centuries. While it may not be a daily ritual for most anymore, it remains a cherished tradition, a delightful way to slow down, savor delicious food, and enjoy good company.

all menu items subject to change

# *Anna's Afternoon Tea Time*

*\$65*

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## *Savory*

Cucumber Finger Sandwich  
mint labneh, pickled mustard seeds, herbed bread

Coronation Chicken Salad  
on mini croissant

Smoked Salmon  
creme fraiche, rye, dill

Johnny Cake  
carrot jam, whipped ricotta, pickled onion

Ham & Cheese Mini Crepe

Shakshuka Egg Sandwich  
tomato harissa, schug, feta, white bread

## *Sweet*

Tropical Style Opera Cake

Lavender Citrus Madeline

Salted Caramel & Lemon  
Verbena Vol Au Vent

Mini Napoleon  
with guava cremeux

Bananas Foster Religieuse

Assorted Macarons  
&  
Tea-Infused Bonbons

## *Sweet & Savory Scones*

## *Selection of Tea*

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# *The Upper Crust Tea Time*

## *\$95*

### *Savory*

Cucumber Finger Sandwich  
mint labneh, pickled mustard seeds, herbed bread

Coronation Chicken Salad  
on mini croissant

Smoked Salmon  
fresh herbs, pickled vegetables

Johnny Cake  
carrot jam, whipped ricotta, pickled onion

Ham & Cheese Mini Crepe  
mustard greens

Shakshuka Egg Sandwich  
tomato harissa, schug, feta, white bread

*choice of*

Country Pate  
or Oysters on the Half Shell (3)

### *Sweet*

Tropical Style Opera Cake

Lavender Citrus Madeline

Salted Caramel & Lemon  
Verbena Vol Au Vent

Mini Napoleon  
with guava cremeux

Bananas Foster Religieuse

Assorted Macarons

Tea-Infused Bonbons

### *Sweet & Savory Scones*

*Champagne Flight • Selection of Tea*

# *Royal Tea Time*

## *\$125*

### *Savory*

Cucumber Finger Sandwich  
mint labneh, pickled mustard seeds, herbed bread

Lobster Roll  
on mini croissant

Baked Fingerling Potato  
creme fraiche, caviar

Country Ham Finger Sandwich  
raclette, pickle

Truffled Mushroom Eclair

Shakshuka Egg Sandwich  
tomato harissa, schug, feta, white bread

*choice of*

Country Pate  
or Oysters on the Half Shell (3)

### *Sweet*

Poached Pear Pavlova  
mascarpone whipped cream

Cage Chocolate  
lime crispies, raspberry crispies,  
praline crunch

Banana Foster Religieuse  
profiteroles, banana rum cremeux

Melon & lime Bavarois  
melon mousse, lime gelee

Earl Grey Financier

Truffle Topiary

Apple Pie Bonbon & Apple Cake

*Upgrade Champagne Flight*

*Selection of Tea • Sparkling Teas*

*Sweet & Savory Scones • Mini Danish*

*Assorted Macarons*

# *Kid's Tea Time*

*\$45*



## *Savory*

English Muffin Mini Pizza

Pistachio Butter & Raspberry  
Finger Sandwich  
on white bread

Ants on a Log  
blueberries, chocolate chips

Monte Cristo  
turkey, meunster, fig jam

## *Sweet*

Vanilla Bean Ice Cream  
Sandwich Pop

White Chocolate Cheesecake

Chocolate Confetti  
Cupcake

Strawberry Chocolate  
Marshmallow

S'mores Brownie

## *Assorted Macarons*

## *Sweet & Savory Scones*

## *Selection of Tea*



# *Gluten-Free Tea Time*

*\$65*

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## *Savory*

Gluten Free Avocado Toast  
charred cherry tomato, black sea salt

Truffled Deviled Egg

Johnny Cake  
carrot jam, whipped ricotta, pickled onion

Cucumber Finger Sandwich  
mint labneh, pickled mustard seeds, gf bread

Sweet Potato Chips  
smoked salmon, creme fraiche, dill

Baked Fingerling Potato  
truffled mushroom duxelle,

## *Sweet*

Milk Chocolate Creme Brulee

Gluten Free Pain Perdu Bread Pudding  
chocolate shell

Peanut Butter Crunch Cake

Butterscotch Mini Cakes

Lychee Pudding

Assorted Macarons  
& Tea Infused Bonbons

## *Gluten Free Muffins*

## *Selection of Tea*

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# *Tea Offerings*

## *Black Teas*

Montagne Bleue Berries Honey Black Tea  
floral and fresh, flavored with honey, lavender, and berries

Blue of London Earl Grey Tea  
the beloved english pairing of yunnan and bergamot

7 Citrus Russian Blend Black Tea  
lemon, lime, sweet orange, bitter orange, grapefruit, bergamot, and mandarin

Black Leaf Fruity Tea  
rose, berries, orange blossom and rhubarb

Big Ben English Breakfast  
mild and energizing, a superb blend of yunnan and assam

## *Green & White Teas*

Long Jing Green Tea  
one of the most popular green teas in china

Paris For Her  
green tea with romantic notes of rose, raspberry, and lychee

Thé Du Louvre Garden Tea  
green tea with notes of apple, plum, and quince

Mint Green Tea  
fresh mint mix inspired by a moroccan recipe

Bai Mu Dan White Tea  
white tea from fujian (china) with a woody flavor of hazelnuts and chestnuts

The Des Songs Exotic White  
white tea with hints of rose, orange blossom and berries

The Du Hammam Berries Green Tea  
inspired mix of roses, green dates, berries and orange flower

Paris for Him  
notes of citrus, coriander and vanilla combined superbly in the elegant blend

## *Herbal Teas*

French Garden Herbal Tea  
dreamy apple, rose hip, and pear, with sunflower and marigold petals

Organic Scandinavian  
an herbal defense blend with birch, sea buckthorn, cranberry, and bilberry

English Garden Mint  
invigorating spearmint, lemongrass, and yellow fruit

# *The History of Macarons*

Despite its reputation as a French delight, the colorful meringue sandwich cookie originated in Venetian monasteries in the eighth century and back then, these very basic treats were made from almonds, sugar, and egg whites weren't nearly as pretty as they appear today. Legend has it that Catherine de' Medici, who arrived in France in 1533 to marry King Henry II, introduced the elites of the Valois court to the maccherone courtesy of her Italian pastry chef. It quickly became a favorite among French nobility. Macarons gained commercial fame in 1792 when during the French Revolution, two Carmelite nuns looking for refuge in the city of Nancy, baked and sold the cookies to pay for their meager lodging. The sweets were a runaway hit and the pious duo became the famed "Macaron Sisters". It wasn't until the 1830's that Parisian bakers began joining two macaron biscuits with a filling. Since then, macarons have evolved into the perfectly formed, pastel-colored creations, filled with a variety of jellies, jams, curds, buttercreams and ganache that we know today. Macarons have remained a highlight of tea rooms around the world. Vive le macaron!

## *Macarons*

assortment may include

salted caramel | lemon | chocolate | hazelnut | moonstone  
raspberry | lavender | strawberry | chocolate blood orange  
tiramisu | birthday cake | pistachio



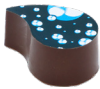
# *The History of Bon Bons*

Chocolate bonbons have a rich history, originating in France around the 17th century. The word "bonbon" itself is French, simply meaning "candy." Back then, these bite-sized treats were enjoyed by royalty at the French court. Early bonbons featured a chocolate shell, but unlike today's varieties, they were typically filled with candied fruit. Presentation was key – these little candies were handcrafted & placed in beautiful containers, making them a symbol of wealth and sophistication.

Over time, bonbons became more accessible, spreading from the aristocracy to the general public. They became a popular gift, especially during holidays. The tradition of gifting bonbons even reached other countries in Europe by the 18th century, eventually traveling worldwide with European immigrants.

Today, chocolate bonbons come in a vast array of flavors and fillings, from classic fruit to decadent creams and ganaches. But they still retain their connection to their French origins, offering a delicious and elegant way to indulge your sweet tooth.

## *Tea-Infused Bon Bons*



### **French Blue Earl Grey**

dark chocolate, black tea flavored with bergamot & blue cornflowers, heavy cream, invert sugar, butter, salt, passion fruit crispies



### **French Garden**

milk chocolate, herbal tea with pear, apple & blackberry, heavy cream, invert sugar, butter, salt



### **Mademoiselle Rose**

milk chocolate, green tea flavored with lychee & rose, heavy cream, invert sugar, butter, salt



### **City of Lights**

dark chocolate, black tea flavored with coriander & vanilla, heavy cream, invert sugar, butter, salt



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