



Tea Time
at
The PEACOCK INN

2025

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

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

Mini Ham & Cheese 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

Banana Foster Religieuse
profiteroles, banana rum cremeux

French Macarons

Artisan Tea-Infused Chocolate Bonbon

Soup du Jour

Sweet & Savory Scones

salted European butter, jams, mascarpone cheese

Selection of Signature Teas

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

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

Banana Foster Religieuse
profiteroles, banana rum cremeux

French Macarons

Artisan Tea-Infused Chocolate Bonbon

Soup du Jour • Selection of Signature Teas

Sweet & Savory Scones

salted European butter, jams, mascarpone cheese

Champagne Flight

Poema Cava
Doudet Naudin-Cremant de Bourgogne
Louis Dumont Champagne

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, kaluga 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 Bavaois
melon mousse, lime gelee

Earl Grey Financier

Truffle Topiary

Apple Pie Bonbon & Apple Cake

Selection of Signature Teas • Sparkling Iced Tea Flight

Soup du Jour • French Macarons • Mini Danish

Sweet & Savory Scones

salted European butter, jams, mascarpone cheese

Elite Champagne Flight

Louis Dumont Premier Cru Brut

Veuve Clicquot Brut

Taittinger Brut La Francaise

Kid's Tea Time

\$45

Savory

Mini English Muffin 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

French Macarons

Soup du Jour

Sweet & Savory Scones

salted European butter, jams, mascarpone cheese

Selection of Signature Teas

Gluten-Free Tea Time

\$65

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

French Macarons

Artisan Tea-Infused Chocolate Bonbon

Gluten Free Muffins

Selection of Signature Teas

Tea Offerings

Black Teas

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

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

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

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

French Press Coffee Available

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!

French Macarons

assortment may include

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



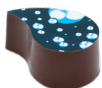
The History of Bon Bons

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.

Artisan Tea-Infused Chocolate 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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