



Signature
Tea Times
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

Soup du Jour

Tea Tower Presentation

Sweet & Savory Scones

jam, lemon curd, mascarpone

Savory

Mini Croque Monsieur

Johnny Cake

whipped ricotta, pistachios & honey

Smoked Salmon Blini

capers, dill yogurt

Cucumber Sandwich

tabbouleh, tzatziki

Truffle Egg Sandwich

Smoked Chicken Croissant

shaved apple

Sweets by **CHEZ ALICE** • PATISserie •

Mini Black Forest Cake

chocolate sponge, cherry compote,
brandy soaked cherries & whipped cream

La Demitasse GF

mini chocolate cup with
coffee mousse, praline & whipped cream

Toffee Val Au Vents

mini puff pastries with
toffee flavored whipped cream

Piña Colada Marshmallow Cube GF

pineapple flavored marshmallows,
shredded coconut & rum

Mini Carrot Cake

carrot sponge roulade with
cream cheese buttercream

French Macarons TN

Signature Fine Tea Selections

Tea Infused Sorbet

Bonbons

The Upper Crust Tea Time

\$95

Soup du Jour

Appetizer

Country Paté
pistachios, foie gras, quince compote TN

or Iced North Atlantic Oysters on the ½ Shell
shallot, champagne mignonette DF, GF

Tea Tower Presentation

Sweet & Savory Scones *jam, lemon curd, mascarpone*

Savory

Mini Croque Monsieur

Johnny Cake
whipped ricotta, pistachios & honey

Smoked Salmon Blini
capers, dill yogurt

Cucumber Sandwich
tabbouleh, tzatziki

Truffle Egg Sandwich

Smoked Chicken Croissant
shaved apple

Sweets by **CHEZ ALICE** • PATISserie •

Mini Black Forest Cake
chocolate sponge, cherry compote,
brandy soaked cherries & whipped cream

La Demitasse GF
mini chocolate cup with
coffee mousse, praline & whipped cream

Toffee Val Au Vents
mini puff pastries with
toffee flavored whipped cream

Piña Colada Marshmallow Cube GF
pineapple flavored marshmallows,
shredded coconut & rum

Mini Carrot Cake
carrot sponge roulade with
cream cheese buttercream

French Macarons TN

Sparkling Flight *Poema Cava*

Flete d'Or, Blancs de Blancs Brut
Doudet - Naudin Cremant de Bourgogne Rose

Signature Fine Tea Selections

Tea Infused Sorbet

Bonbons

Royal Tea Time

\$125

Soup du Jour

Appetizer

Country Paté
pistachios, foie gras, quince compote TN

or Iced North Atlantic Oysters on the ½ Shell
shallot, champagne mignonette DF, GF

Tea Tower Presentation

Sweet & Savory Scones & Mini Danish

jam, lemon curd, mascarpone

Savory

Cucumber Sandwich

tabbouleh, tzatziki

Truffled Egg Sandwich

Lobster Dumpling

Grilled Brie Sandwich

truffle honey

Mini Asparagus Quiche

gouda

Blini with Kaluga Caviar

Sweets by CHEZ ALICE PATISserie

Nantais Gateau TN

almond cake with fondant top

Mini Charlotte Royale TN

vanilla roulade with raspberry jam

Mini Financier Rocher TN

hazelnut cake, salted caramel

La Demitasse GF

mini chocolate cup with
coffee mousse, praline & whipped cream

Mini Opera TN

almond joconde,
coffee buttercream, chocolate ganache

Lemon Mini Eclair

lemon cream, crips meringues & whipped cream

Strawberry Fancy

strawberry mousse, strawberry compote & cremeux

French Macarons TN

Sparkling Flight

Roederer Estate, Special Cuvee

Chandon By the Bay, Carneros, Vineyard Reserve, Blanc de Blanc

Moisseret-Bonnard Cremant de Bourgogne

Signature Fine Tea Selections

Tea Infused Sorbet

Bonbons

Children's Tea Time

\$45

Soup du Jour

Tea Tower Presentation

Sweet & Savory Scones
jam, lemon curd, mascarpone

Savory

Mini English Muffin Pizza

Grilled Country Ham
& Cheese Sandwich

Nutella Banana Sandwich

Croissant Wrapped Sausage

Sweets by  **CHEZ ALICE**
• PATISSERIE •

Chocolate Butterscotch Shortbread

Marshmallow Bar GF

Push Pop Cake

Crispy Treats on a Stick

White Chocolate Cheesecake
with Cream & Fruits TN

French Macarons TN

Signature Fine Tea Selections or Hot Chocolate

Ice Cream

Bonbons

Gluten-Free Tea Time

\$65

Soup du Jour

Tea Tower Presentation

Gluten-Free Sweet Breads *jam, lemon curd, mascarpone*

Savory

Johnny Cake

whipped ricotta, pistachios & honey

Gluten Free Avocado BLT

Blue Cheese & Guava Deviled Egg

Cucumber Sandwich

tabbouleh, tzatziki

Grilled Scallop on

Lemon Pepper Potato Chip

Sweets by **CHEZ ALICE** • PATISSERIE •

Butterscotch Verrine GF

butterscotch pudding decorated with fresh fruits

La Demitasse GF

chocolate mousse, espresso mousse,
coffee crumbles, whipped cream

Strawberry Tres Leches GF

cake soaked in milks, strawberry mousse

Piña Colada Marshmallow Cube GF

pineapple marshmallow,
coconut shaving & rum gel

Blondi GF

French Macarons TN

Signature Fine Tea Selections

Tea Infused Sorbet

Bonbons

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

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

City of Lights
notes of citrus, coriander and vanilla combined superbly in the elegant blend

Green & White Teas

Mademoiselle Rose
green tea with romantic notes of rose, raspberry, and lychee

Minty Green Tea
fresh mint mix inspired by a moroccan recipe

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

Herbal Teas

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

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



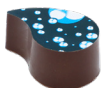
The History of Bon Bons

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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