



SWAN COACH HOUSE

Tea for Two

\$75.00

Assorted Homemade Tea Sandwiches With Signature Cheese Straws

Cucumber Cream Cheese on White Bread
Pimento Cheese on Wheat Bread
Chicken Salad on White Bread
Egg Salad on Pumpernickel

Fresh Baked Scones & Southern Ham Biscuits With Lemon Curd and Whipped Butter

Selection of Sweets & Pastries

HIGH TEA ADD-ONS

Slice of Quiche	\$8.00
Small Mixed Green Salad	\$6.00
Shrimp Salad Timbale	\$9.00
Cup of Soup	\$7.00

Gluten Free and Vegetarian upon request



Choice of Tea - Select 1

Paris Blend

Black Tea, Oolong Tea with Black Currant, Bergamot & Caramel

Wedding Blend

White Tea, Rose Petals, Vanilla & Lemon

Earl Grey

Decaf, Black Tea Bergamot

Chamomile

Decaf, Natural Chamomile Flowers

English Breakfast

Black Tea



Champagne by the glass \$12.00
by the bottle \$45.00

What is the difference between Afternoon Tea & High Tea?

Legend has it that afternoon tea was started in the mid-1800s by the Duchess of Bedford. Around this time, kerosene lamps were introduced in wealthier homes, and eating a late dinner (around 8 or 9 p.m.) became fashionable. This increasingly late dinner was one of only two meals each day; the other was a mid-morning, breakfast-like meal.

The story goes that the Duchess found herself with a "sinking feeling." This was likely fatigue from hunger during the long wait between meals. She decided to invite friends over for assorted snacks and tea, which was a very fashionable drink at the time. The idea of an afternoon tea gathering spread across high society and became a favorite pastime of ladies of leisure.

Today, tea is a major component of many British meals, including breakfast, 'elevenses,' afternoon tea, and 'tea' (which is more like traditional high tea than afternoon tea).

Some hotels and tea rooms also offer other variations on afternoon tea, such as champagne tea (afternoon tea served with a glass of champagne) and teddy bear tea (a children's afternoon tea party featuring dolls and teddy bears). In Bath, England, Sally Lunn's are a popular addition to afternoon tea.

Afternoon Tea is a British Culinary tradition of sitting down for a mid-day treat of tea, sandwiches, scones & cakes around 4 p.m.

High Tea is historically a term reserved for a more serviceable, post-work meal with a heavier fare (served at a "high" table or counter).

SWAN COACH HOUSE



AFTERNOON TEA