Did you know?

interesting facts surrounding the ritual of tea

- Tea reached Britain in the 1650's. In 1658, the first tea was sold in London.
- Gentlemen drank tea in coffeehouses; ladies drank tea at home, as they were not allowed in coffeehouses!
- At the time tea was introduced, beer was the most popular drink of the day. Tea replaced beer as the favored breakfast drink!
- ✤ The first tea shop / tea room opened in 1864.
- Tea was always brewed in front of the company. Ladies asked, "Who is going to be 'Mother'?" -- which meant, "Who is going to pour the tea?"
- Queen Victoria demanded that only Royal tea from India be served at the palace. (India was British-owned.)
- "Afternoon Tea" evolved because of the time gap between breakfast at 8:00 a.m. and dinner at 8:30 p.m., which was broken only by a very light luncheon.
- "Afternoon Tea" (also called "Low Tea") was upperclass -- "High Tea" was bourgeois - for the working class. "High Tea" was also called "Meat Tea" because it was more of a meal that often contained meat. The uppercrust's "Afternoon Tea" was little more than tea, bread and sweets. Afternoon Tea took place around 4:30 p.m. --Meat Tea a little later, around 5:30 p.m.
- Putting the spoon into the cup indicated to the hostess that the guest did not want more tea.



Olive Avenue & the Boardwalk Rehoboth Beach, DE 19971 (800)33-BEACH www.boardwalkplaza.com





*Our tea menu is crafted daily with the freshest ingredients; therefore items may be based on availability.* 

# Hdult Tea Time Menu

items such as, but not limited to English Chicken Salad Sandwich Egg Salad Sandwich Ham and Brie Sandwich Cured Salmon Cucumber Rounds Scones Cream Puffs Petit Fours Macaroons Raspberry Filled Tea Biscuits Sugared Grapes Chocolate-Covered Strawberries

## Children's Tea Time Menu

items such as, but not limited to Peanut Butter and Jelly Sandwich Egg Salad Sandwich Ham and Cheese Sandwich Turkey Sandwich Scones Cream Puffs Petit Fours Macaroons, Cookies Raspberry Filled Tea Biscuit Sugared Grapes

Select Your Tea

**Paris Blend** a fruity, black tea with vanilla and caramel flavors, and a hint of lemony bergamot

#### **Pomegranate Oolong**

a blend of Ti Quan Yin leaves with the tangy flavor of pomegranate – a luscious, fruit-forward brew with a toasty aroma and smooth, silky texture

## **English Breakfast**

strong, simple, straightforward and mellow, with hints of toast and honey

## **Dragon Pearl Jasmine**

comprised of little, hand-rolled "pearls" gently infused with jasmine flowers, this blend is pure joy, with a floral, sweet aroma and a light-colored brew

## Chocolate Chai Supreme

medium-bodied classic Chai tea with flavors of chocolate, cardamom and vanilla

#### **Black Cask Bourbon**

medium-bodied, bold, smoky black tea with prominent bourbon notes of vanilla, caramel and smoky oak cask – perfect for slow sipping

> **Decaf Darjeeling** light and subtle, with fruity aromas