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



Tea is Served!

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

Adult 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

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

Mulled Plum Cider

plum and apple pieces are enhanced with spicy ginger, cinnamon, cardamom pods and whole cloves in this this rooibos-based tea (caffeine free)

English Breakfast

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

Victorian London Fog

London Fog – a blend of black tea, oolong tea, bergamot, lavender and vanilla flavors – originated during the Victorian era, where traditionally, it is an Earl Grey served with steamed milk

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