

EASTON TEA ROOM

PRIVATE PARTY MENU



TARTLETS *(choose two)*

Presented in our signature pastry shell.

The New Englander – Chicken salad with cranberry

The Nutty New Englander – Chicken salad with cranberry and chopped walnuts

The Raj – Curried chicken salad topped with Major Grey's Chutney

La Primavera – Chicken salad with green or purple grapes

La Primavera Almandine – Chicken salad with green or purple grapes and slivered almonds

Ham Salad – Finely ground ham seasoned with sweet pepper relish

Egg Salad – Traditional chopped hard-boiled egg laced with mayonnaise

TEA SANDWICHES AND BREADS *(choose two)*

Cucumber Sandwich – Crisp cucumber slices between thin layers of bread dressed with specially seasoned fresh cream butter

Tea Breads

Carrot Cake – Traditional carrot cake with cream cheese filling

Carrot Nut – Traditional carrot cake with walnuts and cream cheese filling

Cranberry – Moist cranberry bread with cream cheese filling

Cranberry Nut – Moist cranberry bread with walnuts and cream cheese filling

Ginger – Delicately spiced gingerbread with honeyed cream cheese filling

Pumpkin – Delicately spiced pumpkin bread with honeyed cream cheese filling

Zucchini – Flavorful zucchini bread with cream cheese and fresh chive filling

SCONES *(choose one)*

Served with imported Devonshire clotted cream and jam.

Date – This early 20th-century recipe from the kitchen of Margaret Casey Dewaele features finely chopped imported dates. Accompanied by our private label strawberry jam.

Ginger – Heavy cream and imported Australian candied ginger make these decadent scones a FRHS favorite. Accompanied by our private label ginger-pear jam.

PASTRY (choose three)

Almond Macaroons – A FRHS favorite since 1921, these delicate macaroons flavored with almond paste are baked using a top-secret 19th-century recipe from the kitchen of Mrs. Hezekiah Brayton.

Bismarks – Pâte-à-Choux pastry filled with whipped cream and raspberry jelly

Cream Puffs – Pâte-à-Choux pastry filled with whipped cream

Coconut Mini Cupcake – White cake with white frosting topped with sweetened coconut

Date Squares – Sweet crumb bottom crust topped with finely chopped dates and ground walnuts

Éclair – Pâte-à-Choux pastry filled with boiled cream and dressed with chocolate icing

Fig Squares – Flaky pastry filled with sweetened fig

Fruit Tarts – Shortbread shells filled with pastry cream and a fruit garnish

Lemon Squares – Flaky pastry with sweetened lemon filling

Lemon Tarts – Pastry shell filled with lemon curd and topped with sweet whipped cream

Maple Mini Cupcake – White cake with maple frosting

Petit Fours – Hand-cut silver pound cake with raspberry filling enrobed in icing

Raspberry Squares – Sweet crumb bottom crust topped with raspberry filling and ground walnuts

TEA

Each guest is served a bottomless pot of Ashby's Fine English Tea, the highest quality imported tea from a firm established by James Ashby in 1850 and known today as a standard of superior English teas. Our selection includes:

Afternoon: A delicate blend of Ceylon teas, perfect for the traditional afternoon tea hour.

Assam: A rich and malty high-quality black tea from the Dikom garden in Northern India.

Christmas Spice: Cinnamon, clove, nutmeg and orange blended with black tea.

Ceylon: A strong and full, yet delicately flavored tea with a mild sweet aroma.

Cinnamon Plum: A blend of black teas infused with fresh ground cinnamon and the richness of plum.

Earl Grey: Black tea with the aromatic citrusy flavor of oil of Bergamot. Created in 1830 as a gift to its namesake, British Prime Minister to China.

English Breakfast: A blend of China Black Keemun teas with the body and flavor to stand up to the English tradition of adding milk to the tea.

English Breakfast Decaf: As above, sans the caffeine.

Ginger Peach: A blend of black teas flavored with peach and Asian ginger.

Please note that menu items may contain or have come into contact with nuts or nut-based products.