



THE YARDLEY INN  
RESTAURANT & BAR

---

*Tea Time*  
at  
*Yardley 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.*

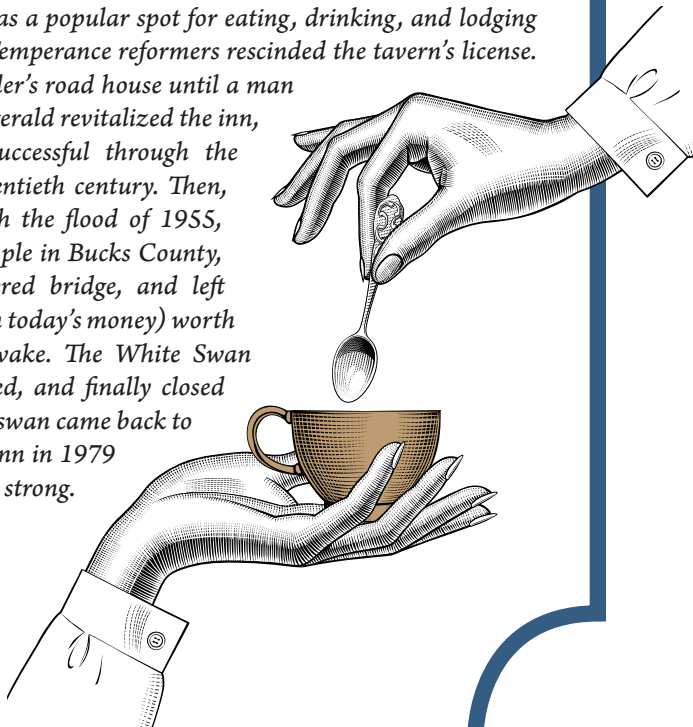
---

*all menu items subject to change*

# The History of Yardley Inn

*The year was 1832. America was still a young country, but it was already growing, with 24 states in the Union, and lots more to come. In the meantime, the nation's commerce was in full swing, and the old town of Yardley was a stopping point for the farmers carrying their rich bounty down the Delaware River to Philadelphia's Front Street Market. It was here, a stone's throw from a covered bridge on Afton Avenue, that The White Swan Inn was built to accommodate overnight travelers. You didn't have to disembark to enjoy what the inn had to offer; some of the boaters would simply sound a whistle, prompting the innkeeper to lower baskets of rum onto their barges!*

*The White Swan was a popular spot for eating, drinking, and lodging until 1882, when Temperance reformers rescinded the tavern's license. It survived as a cyclist's road house until a man named John J. Fitzgerald revitalized the inn, which remained successful through the first half of the twentieth century. Then, disaster struck with the flood of 1955, which killed 99 people in Bucks County, destroyed the covered bridge, and left nearly \$1 billion (in today's money) worth of damage in its wake. The White Swan never fully recovered, and finally closed in 1958. The dying swan came back to life as the Yardley Inn in 1979 and it is still going strong.*



# Susan's Afternoon Tea Time

## \$65

---

### Savory

#### Cucumber Finger Sandwich

*cucumber, pimento cream cheese, dark rye*

#### Chicken Waldorf Salad

*mini croissant*

#### Smoked Salmon Bagel

*dill cream cheese,  
trout roe, everything bagel chip*

#### Smoked Ham & Gruyere

*pineapple jam, rye*

#### Mini Mushroom Tartlet

*mushrooms, cheese, puff pastry*

#### Egg Salad Devilled Egg

*pickled mustard seeds*

### Sweets by Chez Alice



#### Mini Black Forest Cake

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

#### La Demitasse GF

*mini chocolate cup, espresso mousse,  
chocolate mousse, coffee crumbles & whipped cream*

#### Toffee Vol Au Vent

*mini puff pastries with  
toffee flavored whipped cream*

#### Piña Colada Marshmallow Cube

*pineapple flavored marshmallows,  
shredded coconut & rum*

#### Mini Carrot Cake

*carrot sponge roulade with cream cheese buttercream*

### Soup du Jour • French Macarons

#### Sweet & Savory Scones

*salted European butter, jam, lemon curd*

### Selection of Signature Teas

### Tea Infused Sorbet

---

# Queen's Tea Time

\$95

## Savory

### Cucumber Finger Sandwich

*cucumber, pimento cream cheese, dark rye*

### Chicken Waldorf Salad

*mini croissant*

### Smoked Salmon Bagel

*dill cream cheese,  
trout roe, everything bagel chip*

### Smoked Ham & Gruyere

*pineapple jam, rye*

### Mini Mushroom Tartlet

*mushrooms, cheese, puff pastry*

### Egg Salad Devilled Egg

*pickled mustard seeds*

## Sweets by Chez Alice



### Mini Black Forest Cake

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

### La Demitasse GF

*mini chocolate cup, espresso mousse,  
chocolate mousse, coffee crumbles & whipped cream*

### Toffee Vol Au Vent

*mini puff pastries with  
toffee flavored whipped cream*

### Piña Colada Marshmallow Cube

*pineapple flavored marshmallows,  
shredded coconut & rum*

### Mini Carrot Cake

*carrot sponge roulade with cream cheese buttercream*

*Choice of Foie Gras or Oysters on ½ Shell (3)*

*Soup du Jour • French Macarons*

*Sweet & Savory Scones*

*salted European butter, jam, lemon curd*

*Selection of Signature Teas*

*Sparkling Flight*

*Korbel Brut | Avissi Prosecco | Fete d'Or Blanc Brut*

*Tea Infused Sorbet*

# Royal Tea Time

## \$125

---

### Savory

#### Cucumber Finger Sandwich

*cucumber, pimento cream cheese, dark rye*

#### Shrimp Salad

*mini croissant*

#### Grass-Fed Ribeye Cheesesteak Éclair

#### Mushroom Tartlet

*cheese, onions, puff pastry*

#### BLT

*herb mayo, brioche toast*

#### Devilled Eggs

*smoked trout, trout roe, pickled mustard seeds*

#### Creole Crab Cake

*remoulade, cucumber*

### Sweets by Chez Alice



#### Nantais Gateau *TN*

*almond cake with fondant top*

#### Mini Charlotte Royale

*vanilla roulade with raspberry jam*

#### Mini Financier Rocher *TN*

*hazelnut cake, salted caramel*

#### La Demitasse *GF*

*mini chocolate cup, espresso mousse, chocolate mousse, coffee crumbles & whipped cream*

#### Mini Opera *TN*

*almond joconde, coffee buttercream, chocolate ganache*

#### Lemon Mini Eclair

*lemon cream, criss meringues & whipped cream*

#### Strawberry Fancy

*strawberry mousse, strawberry compote & cremeux*

*Choice of Foie Gras or Oysters on 1/2 Shell (3)*

*Selection of Signature Teas*

*Soup du Jour • French Macarons • Mini Danish*

*Sweet & Savory Scones*

*salted European butter, jam, lemon curd*

*Sparkling Flight*

*Piper Heidsieck Brut | Laurent-Perrier La Cuvee Brut | Brilla Prosecco*

*Tea Infused Sorbet*

---

# Kid's Tea Time

\$45

---

## Savory

### Mini Pita Pizza

*home-made sauce, mozzarella*

### Pigs in a Blanket

*mini hot dog wrapped with puff pastry*

### Grilled Cheese & Tomato

*brioche bread*

### Classic PB & J

*peanut butter, grape jelly*

## Sweets by Chez Alice



### Chocolate Butterscotch Shortbread

**Marshmallow Bar(s)** *GF*

**Push Pop Cake** *TN*

**Raspberry Crispy Treats**

**White Chocolate Cheesecake  
with Cream & Fruits**

## Soup du Jour

## French Macarons

## Sweet & Savory Scones

*salted European butter, jam, lemon curd*

## Selection of Signature Teas & Hot Chocolate

## Tea Infused Sorbet

---

# Gluten-Free Tea Time

## \$65

---

### Savory

#### Cucumber Finger Sandwich

*cucumber, pimento  
cream cheese, gluten-free bread*

#### Chicken Waldorf Salad

*butter leaf lettuce*

#### Egg Salad Devilled Egg

*pickled mustard seeds*

#### Smoked Ham & Gruyere

*pineapple jam, sweet potato chip*

#### Avocado Toast

*tomato, feta, everything spice,  
gluten free bread*

#### Creole Crab Cake

*remoulade, cucumber*

### Sweets by Chez Alice



#### Butterscotch Verrine

*butterscotch pudding*

#### La Demitasse

*mini chocolate cup, espresso mousse,  
chocolate mousse, coffee crumbles & whipped cream*

#### Strawberry Tres Leches

*cake soaked in milks, strawberry mousse*

#### Piña Colada Marshmallow Cube

*pineapple marshmallow,  
coconut shaving & rum gel*

#### Blondie

*Soup du Jour • French Macarons*

*Gluten Free Sweet Breads*

*Selection of Signature Teas*

*Tea Infused Sorbet*

---



# 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

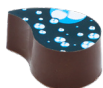
*Chocolate bonbons have a rich history, originating in France around the 17th century. The word "bonbon" itself is French, simply meaning "candy." Back then, these bite-sized treats were enjoyed by royalty at the French court. Early bonbons featured a chocolate shell, but unlike today's varieties, they 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*



THE YARDLEY INN  
RESTAURANT & BAR

*82 E Afton Ave, Yardley*  
*215-493-3800 | [yardleyinn.com](http://yardleyinn.com)*

*Follow us*

