



SIGNATURE

AFTERNOON TEAS

∞ AT ∞

WASHINGTON CROSSING 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

# MARTHA'S AFTERNOON TEA

\$65



## SIGNATURE FINE TEA SELECTIONS

*Choice of*

SOUP DU JOUR OR GARDEN SALAD

## TIERED TEA TOWER

### SWEET & SAVORY SCONES

jam, lemon curd, mascarpone

#### SAVORY

Cucumber & Dill Cream Cheese  
on White Bread

Herbed Egg Salad on Wheat Bread

Roasted Balsamic Vegetables  
with Mozzarella on Dark Rye

Chicken Salad with Pecans  
& Grapes on Mini Croissant

Shrimp Salad on Pretzel Bite

Raspberry &  
Herbed Chevre Pinwheel

#### SWEETS BY CHEZ ALICE • PATISSERIE •

Mini Black Forest Cake  
chocolate sponge, cherry compote,  
brandy soaked cherries & whipped cream

La Demitasse GF  
mini chocolate cup with  
coffee mousse, praline & whipped cream

Toffee Vol Au Vents  
mini puff pastries with  
toffee flavored whipped cream

Piña Colada Marshmallow Cube GF  
pineapple flavored marshmallows,  
shredded coconut & rum

Mini Carrot Cake  
carrot sponge roulade with  
cream cheese buttercream

French Macarons TN

## TEA-INFUSED SORBET

## MIGNARDISES

Tea-Infused Bonbons | French Artisan Cookies

# GEORGE'S AFTERNOON TEA

\$95



## SIGNATURE FINE TEA SELECTIONS

### Sparkling Wine Flight

adults 21 or older

Elmo Pio Prosecco | Sophia Brut Rose | Verdi Spumante

*Choice of*

### SHRIMP COCKTAIL OR BRUSCHETTA CROSTINI

*Choice of*

### SOUP DU JOUR OR CAESAR SALAD

### TIERED TEA TOWER

#### SWEET & SAVORY SCONES

jam, lemon curd, mascarpone

#### SAVORY

Cucumber & Dill Cream Cheese  
on White Bread

Herbed Egg Salad on Wheat Bread

Roasted Balsamic Vegetables  
with Mozzarella on Dark Rye

Chicken Salad with Pecans  
& Grapes on Mini Croissant

Shrimp Salad on Pretzel Bite

Raspberry &  
Herbed Chevre Pinwheel

#### SWEETS BY CHEZ ALICE



Mini Black Forest Cake  
chocolate sponge, cherry compote,  
brandy soaked cherries & whipped cream

La Demitasse GF  
mini chocolate cup with  
coffee mousse, praline & whipped cream

Toffee Vol Au Vents  
mini puff pastries with  
toffee flavored whipped cream

Piña Colada Marshmallow Cube GF  
pineapple flavored marshmallows,  
shredded coconut & rum

Mini Carrot Cake  
carrot sponge roulade with  
cream cheese buttercream

French Macarons TN

### TEA-INFUSED SORBET

### MIGNARDISES

Tea-Infused Bonbons | French Artisan Cookies

# WASHINGTON'S AFTERNOON TEA

\$125



## SIGNATURE FINE TEA SELECTIONS

### Sparkling Wine Flight

adults 21 or older

Piper Sonoma Brut Rose | Santa Margherita Sparkling Brut Rose | Veuve Clicquot Brut Yellow Label

*Choice of*

### FOIE GRAS MOUSSE WITH BLACKBERRY JAM OR OYSTERS ROCKEFELLER

*Choice of*

## SOUP DU JOUR OR CAESAR SALAD

### TIERED TEA TOWER

#### SWEET & SAVORY SCONES

jam, lemon curd, mascarpone

#### SAVORY

Cucumber & Dill Cream Cheese  
on White Bread

Herbed Egg Salad on Wheat Bread

Roasted Prime Rib, Gorgonzola &  
Spinach on Mini Croissant

Lobster Salad on Pretzel Bite

Avocado Toast with Feta Cheese,  
Tomato & Olives on Plain Mini Bagel

Caviar on Potato Blini  
with Crème Fraiche

Blackened Ahi Tuna on Wonton  
Chip with Sriracha Mayo

#### SWEETS BY CHEZ ALICE PATISSERIE

Nantais Gateau TN  
almond cake with fondant top

Mini Charlotte Royale TN  
vanilla roulade with raspberry jam

Mini Financier Rocher TN  
hazelnut cake, salted caramel

La Demitasse GF  
mini chocolate cup with  
coffee mousse, praline & whipped cream

Mini Opera TN  
almond joconde,  
coffee buttercream, chocolate ganache

Lemon Mini Eclair  
lemon cream, crisp meringues & whipped cream

Strawberry Fancy  
strawberry mousse,  
strawberry compote & cremeux

French Macarons TN

## TEA-INFUSED SORBET

## MIGNARDISES

Tea-Infused Bonbons | French Artisan Cookies

# CHILDREN'S TEA

\$45



SIGNATURE FINE TEA SELECTIONS OR HOT CHOCOLATE

*Choice of*

SOUP DU JOUR OR CAESAR SALAD

## TIERED TEA TOWER

### SWEET & SAVORY SCONES

jam, lemon curd, mascarpone

#### SAVORY

Grilled Cheese on White

Monte Cristo  
on French Toast

Pizza

Peanut Butter &  
Strawberry Jelly on White

Nutella Banana Crepe

#### SWEETS BY CHEZ ALICE

• PATISSERIE •

Chocolate Butterscotch  
Shortbread

Marshmallow Bar GF

Push Pop Cake

Crispy Treats on a Stick

White Chocolate Cheesecake  
with Cream & Fruits TN

French Macarons TN

## ICE CREAM

## MIGNARDISES

Tea-Infused Bonbons | French Artisan Cookies

# GLUTEN-FREE TEA

\$65



## SIGNATURE FINE TEA SELECTIONS

*Choice of*

SOUP DU JOUR OR GARDEN SALAD

## TEA TOWER PRESENTATION

### GLUTEN-FREE SWEET BREADS

jam, lemon curd, mascarpone

#### SAVORY

Cucumber & Dill Cream Cheese  
on Gluten Free Bread

Dill Egg Salad on Endive Boat

Chicken Salad with Pecans & Grapes  
on Seeded Gluten Free Bread

Roasted Balsamic Vegetables with  
Mozzarella in Gluten Free Tortilla

Tuna Salad on Gluten Free Bread

Shrimp Salad on  
Seeded Gluten Free Bread

#### SWEETS BY CHEZ ALICE

Butterscotch Verrine GF  
butterscotch pudding decorated  
with fresh fruits

La Demitasse GF  
chocolate mousse, espresso mousse,  
coffee crumbles, whipped cream

Strawberry Tres Leches GF  
cake soaked in milks, strawberry mousse

Piña Colada Marshmallow Cube GF  
pineapple marshmallow,  
coconut shaving & rum gel

Blondi GF

French Macarons TN

## TEA-INFUSED SORBET

## MIGNARDISES

Tea-Infused Bonbons | French Artisan Cookies



# SIGNATURE TEA SELECTIONS

## BLACK TEAS

French Blue Earl Grey Tea\*

the beloved english pairing of yunnan and bergamot

Citrus Symphony 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

Ask your server about Chez Alice  
Signature Teas available for sale

# 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  
raspberry | lavender | strawberry | chocolate blood orange  
tiramisu | birthday cake | pistachio



Available at Chez Alice Patisserie  
for your party or catering order

# THE HISTORY OF BON BONS

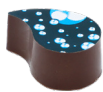
Chocolate bonbons have a rich history, originating in France around the 17th century. The word "bonbon" itself is French, simply meaning "candy." Back then, these bite-sized treats were enjoyed by royalty at the French court. Early bonbons featured a chocolate shell, but unlike today's varieties, they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

Available at Chez Alice Patisserie  
for your party or catering order

# PRIVATE EVENTS & CATERING

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