

August 2021

SPILLIN'THE TEA

Monthly Email Newsletter curated by the Front Porch Tea Room and
Gathering Place

Frozen Children's Event



Paint Away Event

Slate Painting
Sunday August 29th
1-4 pm

\$45 per person
BYOB
(glasses provided)

Please refer to website
for more details.

Events:



August 20th 6-7:30
Outside event

Meet and Greet with Elsa and Anna
Please refer to website for more details

Tea of the Month



*Pina
Colada*

We offer High Tea Reservations

(717) 755-7510

Wednesday - Saturday

11AM & 2:30 PM

6PM on Fridays

*schedule varies upon other
events occurring*

Coconut and pineapple bits mixed with
marigold flower make a delectable
coconut and pineapple taste

August 2021

SPELLIN'THE TEA

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Beginning immediately

We will no longer be making menu adjustments for preferences. We will continue to offer vegan, vegetarian, and gluten free options and will accommodate medical food allergies with advance notice. Please advise us of those needs when you make your reservation. A small upcharge will apply.

Beginning September 1st.

Due to the rising cost of our ingredients and supplies, we apologize that our prices will be increasing to \$31 dollars for adults and \$20 for children. This does not include tax or gratuity.

While the guests are away
the hosts are at play

Please carpool if possible or plan to park on the street, due to limited parking availability.

Don't forget we're closed
on these dates

22nd	26th	29th
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August High Tea Menu

(If you can't be in the caribbean, at least eat like you're there!)

Salad

Mixed Greens; cherry tomatoes; clementines; soy salad toppers; cranberries; candied walnuts; feta cheese and our famous poppy seed dressing.

Scones

Sweet -Margarita Scones-

with tequila glaze, lime, and toasted cocount, topped with sea salt

Savory -Chesapeake Scones-

old bay, green onions, and mixed bell peppers.

both served with lime curd, lemon, garlic, and tarragon butter, and of course clotted cream.

Soup

(choice of one)

-Maryland Crab-

-Chilled Pina Colada-

pineapple, lime, and rum

-Tomato bisque with bourbon croutons-

Sandwiches

-Flip-flop Cucumber and Creamcheese on Rye with Lemon Pepper-

-Watermelon Caprese-

-Hawaiian Delight-

Pineapple and pecan in a phyllo cup

Desserts

(choice of one)

-Tropical Mango Sorbet-

-Captain Morgan's Attitude Adjustment Chocolate Cake-

-Key Lime Pie-

-Chocolate Swirl Pavlova with Nutella, Banana, and Strawberry-

All served with your choice of various hot tea flavors

\$28 per person + tax

Small up-charge for vegan or gluten free menu items