March 2021

# SPILLIN' THE TEA

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





BLEND OF SEVERAL

BLACK TEAS. A PERFECT

START FOR YOUR DAY





## We offer High Tea Reservations

Wednesday - Saturday 11AM & 2:30 PM 6PM on Friday's

\*schedule varies upon other events occurring\*

## March Events 2021

## Front Porch Craft Event Featuring 'Outta Her Gowrd'



### March 21st

Come and have an amazing day sipping tea and crafting your very own gourd bird house! Taught by Jan Null of 'Outta Her Gourd. the night will include gourd crafting, delicious tea room fare and a choice of dessert!

#### Schedule of events:

1:00 - 1:45pm

To start our afternoon, a delicious house salad with our famous poppy seed dressing and our sweet & savory scones (Soda bread scones with honey butter & potato, cheddar and chive), served with homemade clotted cream.

1:45 - 3:45pm

Brushes out, let your inner artist shine!

#### Post-paint, finish with one of our delectable desserts:

- -Pistachio petite gateau with vanilla-pistachio glaze
- -Irish apple crumble cake with apple brandy sauce
- -Shamrock shake lasagna
- -Guinness chocolate cake with buttercream icing
- \* Hot tea will be served during event
- \* BYOW with glasses provided
- \* Limited tickets please reserve early

\$50

## Front Porch Paint Might



#### March 7th

The event will include painting, instructed by PaintAway's Janeen Hershey. The event menu will consist of our house salad, delicious scones with cream and jam, finishing with after-paint dessert! This event is BYOW (Bring Your Own Wine) with the wine glasses being provided.

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\$45

# Let the shenanigans begin!

Stop looking for shamrocks and check out this months Front Porch paint and craft events!

For more information and to register please visit: frontporchtearoom.com/specialevents



# March High Tea Menu

### Salad

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

## **Irish Scones**

Sweet - Soda bread scones with honey butter Savory - Potato, cheddar & chive Both served with lemon curd & honey butter & of course our delectable clotted cream

## Orish Soup

Colcannon cream soup (Irish potato, bacon and cabbage)
Irish beef stew

## Sandwiches

Cucumber & cream cheese on rye with lemon pepper
Shamrock reuben
Potato - onion tartlet



Pistachio petite gateau with vanilla-pistachio glaze Irish apple crumble cake with apple brandy sauce Shamrock shake lasagna Guinness chocolate cake with buttercream icing

All served with your choice of various hot tea flavors

\$28 per person + Tax Small up-charge for vegan or gluten free menu items