

January 2026

SPILLIN' THE TEA

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

Tea of the Month



Cappuccino Cream

CREAMY CAPPUCCINO TASTE
WITH CARAMEL BITS AND
FLAVORING

We offer High Tea Reservations

(717) 755-7510

Wednesday - Friday 12:00PM
6PM one Friday Monthly
Saturday 11AM

*schedule varies upon other
events occurring*




Happy
New Year

Happy New Year! This month our menu celebrates traditions from around the world.

Along with our regular tea evening, we will be open Friday, January 16th for our first soup flight night. You won't want to miss this evening of warm coziness.

Watch our facebook page for our list of upcoming events for 2026!

We are serving High Tea
Friday evening
January 23rd

A festive New Year's Eve scene with champagne glasses and confetti. The background is a warm, golden-brown color with a subtle pattern of confetti and champagne bubbles. The text is overlaid on this background.

Our Cinnamon Pomegranate Scone is inspired by a Turkish New Year tradition: smashing a pomegranate at the doorstep. The more seeds that scatter, the greater the good fortune believed to follow—symbolizing abundance, prosperity, and fresh beginnings.

Rooted in Pennsylvania Dutch tradition, pork, sauerkraut, and potatoes are eaten at the New Year to symbolize prosperity, forward movement, and abundance—reimagined here as a savory scone.

In Italy, lentils are eaten just after midnight on New Year's to symbolize coins, abundance, and good fortune. This soup honors that tradition of prosperity.

New Year's Soup is inspired by a Southern tradition of eating black-eyed peas and collard greens. Black-eyed peas represent coins and good fortune, while collard greens symbolize money and prosperity.

The Pork Dumpling is inspired by a Chinese New Year tradition. Shaped like ancient gold and silver ingots, dumplings symbolize wealth and prosperity in the coming year.

In Mexican tradition, tamales represent abundance and the close of the corn harvest, often prepared together as a way to honor family and community.

Welcoming the New Year often begins with a bottle of champagne. This toasted sugar champagne cake, topped with cranberry glaze, captures that festive moment in dessert form.

Across South Asia, masala chai is shared during New Year's Eve gatherings. This chocolate chai lava cake brings those warming spices into a celebratory dessert.

Ciambella is a traditional Italian doughnut cake. Its round shape symbolizes the year coming full circle, bringing luck and prosperity.

January High Tea Menu

Salad

Mixed Greens; Cherry Tomatoes; Clementines;
Soy Salad Toppers; Cranberries; Candied Walnuts;
Feta Cheese and our Famous Poppy Seed Dressing.

Scones

Sweet -Cinnamon Pomegranate-
With Brown Sugar Honey Butter
Savory -Pork, Sauerkraut, & Potato-
With Pork Gravy
And, of course, both served with Clotted Cream

Soup

(choice of one)

-Lentil Soup-
-New Years Soup-

Sandwiches

-Cucumber with Herb Cream Cheese-
-Pork Dumpling-
-Bean & Cheese Tamales-

Desserts

(choice of one)

-Ciambella-
-Chocolate Chai Spice Lava Cake-
-Toasted Sugar Champagne Cake with Cranberry Sauce-

All served with your choice of various hot tea flavors

Unfortunately, we can no longer make menu adjustments

\$40 per person + tax

Small up-charge for gluten free menu items

FRONT PORCH EVENT

SOUP FLIGHT NIGHT

Friday, January 16th at 6pm



Join us for a cozy evening celebrating the comfort of homemade soup. Our Soup Flight Night features a curated tasting of four house-made soups, Your flight is accompanied by a fresh salad and concluded with a house dessert, making it a perfectly balanced and cozy meal.

Your soup flight includes:
Tomato Bisque with grilled cheese croutons
French Onion
15 Bean and Ham
Zuppa Toscana

\$27
per person

Register for
the event here:
[frontporch
tearoom.com
/specialevents](http://frontporch
tearoom.com
/specialevents)



Front Porch Paint Event



January 18th

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

Schedule of events:

1:00 - 2:00pm

To start our afternoon, a delicious house salad with our famous poppy seed dressing, our sweet & savory scones and choice of dessert

Scones

Sweet -Cinnamon Pomegranate-
With Brown Sugar Honey Butter
Savory -Pork, Sauerkraut, & Potato-
With Pork Gravy
And, of course, both served with Clotted Cream

Desserts

(choice of one)
-Ciambella-
-Chocolate Chai Spice Lava Cake-
-Toasted Sugar Champagne Cake with Cranberry Sauce-

2:00 - 5:00pm

Paint brushes out! Let your inner artist shine!

- * Hot/cold tea will be served during event
- * BYOW with glasses provided
- * Limited seating, please make reservations.
- * Limited parking, if you have good feet park on the street

Register for
the event here:



frontporch
tearoom.com
/specialevents

\$55

Front Porch Event Fibers and Threads

Join us over tea and scones for a relaxing afternoon of creativity and conversation



Join us the third Tuesday of each month, 1 to 3 PM, for tea and scones while we enjoy making, sharing, learning, and teaching fabric and thread arts. An open group to fellowship and create projects in needlepoint, knitting, crochet, etc. Come with a project, or start a new one.

Two scones, jam, cream,
and a pot of tea \$9.99,
with soup \$13.99 Call
and reserve your spot at
717-755-7510

Or sign up
for events
here:



Jan 20th
Feb 17th
Mar 17th
Apr 21st
May 19th
June 16th