

The Pembroke Tea Room

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

- Henry James

Classic Tea \$39.00

Our selection of hand picked Leaf Teas and Herbal Infusions

Assorted English Tea Sandwiches:

Maine Lobster Salad, Cucumber and Watercress, Deviled Quail Egg Salad, Scottish Smoked Salmon with Dilled Crème Fraiche, and Smoked Turkey with Arugula and Homemade Mayonnaise

Homemade Traditional Scones with Lemon Curd and Devonshire cream

Petit Fours, Mini Pastries and Macaroons

Royal Tea \$49.00

A glass of Champagne, Port or Sherry

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Selection of Teas

Black Teas

Imperial Orange Pekoe- Tea from the House of Orange blended with Ceylon to produce a medium bodied tea with deep copper coloring and a slight fruit aroma

English Breakfast- A traditional brisk and full-bodied British blend with a rich – biscuity aroma

Earl Grey- A blend of Indian and Chinese estate teas with a hint of Bergamot

Darjeeling- From the high Himalayas. Charged with flavor and an exquisite bouquet, this tea is a blend of a good-bodied tea with lingering floral notes and a green aroma

Lapsang Souchong- This tea has a smoky flavor and aroma. It has a full mouth with a tarry finish

Lowell Hotel Blend- An exclusive blend to the Lowell Hotel, this tea is a combination of Ceylon, with its smooth body, Darjeeling, with a crisp finish and Jasmine to give it a hint of sweetness and floral fragrance

Masala Chai- Literally meaning spiced tea, this tea is made with a mixture of aromatic Indian spices and herbs that is smooth and complex with a clove bite finish

Oolong Teas

Imperial Oolong- A blend of Formosa and Chinese oolong makes this tea sweet; yet dry with a sweet and spicy aroma, yet a clean, bright and fresh taste

Vanilla Oolong- The comforting aroma of vanilla laces this tea, which adds a musky aroma

Green Teas

Jade Leaf- With a fresh and grassy smell, this Northwestern Chinese tea has a fresh and delicate jade infused taste that has a hint of sweetness

Floral Jasmine- A delicate and fragrant tea made with golden jasmine blossoms

Pear Tree Green- A Chinese tea perfumed with ripe pears that has a rich palate and a sweet aroma

Genmai Cha- A Japanese blend of toasted rice, roasted barley and green tealeaves. It has a toasty and refreshing aroma with a sweet and nutty finish

Herbal Infusions

Chamomile Flowers- A tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms, this tea is mild and sweet with a soft and musty aroma

Harmony- This blend of peppermint leaves, chamomile flowers, orange blossoms and allspice has a fresh and spicy aroma with a balanced and smooth mint tempered with spice taste

Herbal Spiced Chai- naturally caffeine-free and yet has the same complexity and richness of a black tea Chai

Lemon Verbena- A naturally caffeine-free infusion of Lemon Verbena, Lemongrass and Lemon balm, this tea has a lemon aroma and a light and sweet taste with a full citrus finish

Fruit Infusions

Mountain Berry- Saskatoon berries, currants, raisins senka root and blue berries are infused to make this tea and give it a ripe fruit scent that is also slightly musty

Ideally, Black Teas are enjoyed with Sugar and Milk (never cream) to smooth the tannins and enhance the flavor. Some prefer their Tea with Lemon.

Green and Infusion Teas are best enjoyed plain or with Sugar.