THE YARDLEY INN

RESTAURANT & BAR

Afternoon Teas at Yardley Inn

2026

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.

The History of

Yardley Inn

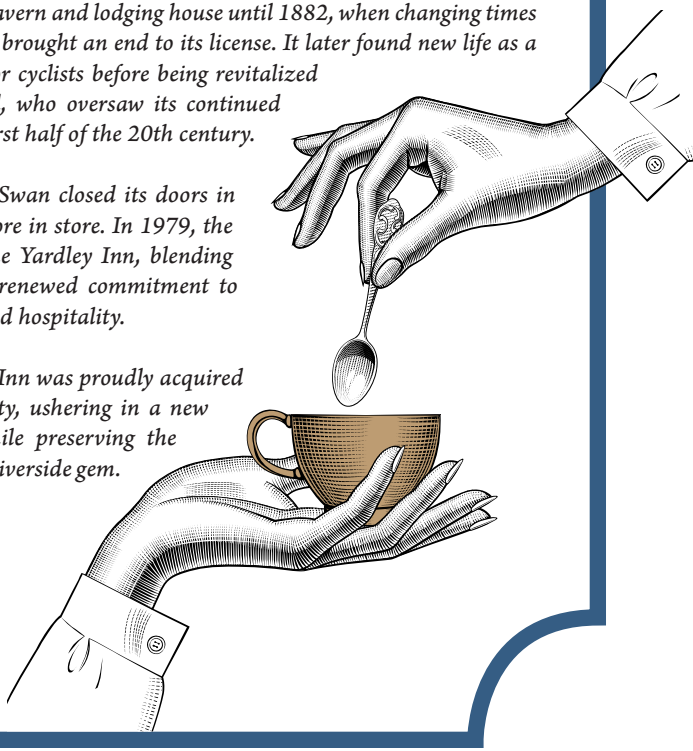
Since 1832, the Yardley Inn has been a cherished landmark in historic Yardley, Pennsylvania. Set along the scenic banks of the Delaware River, our location has welcomed guests for nearly two centuries, first as The White Swan Inn and now as the celebrated Yardley Inn.

In the early 19th century, Yardley served as a bustling waypoint for farmers transporting goods to Philadelphia's Front Street Market. Built in 1832 just off the old covered bridge on Afton Avenue, the White Swan Inn quickly became a favorite gathering place for travelers and locals alike. Riverboat crews would often signal the innkeeper by whistle, prompting baskets of rum and provisions to be lowered directly to their boats, a testament to the inn's early hospitality and legendary charm.

The inn thrived as a tavern and lodging house until 1882, when changing times and temperance laws brought an end to its license. It later found new life as a popular roadhouse for cyclists before being revitalized by John J. Fitzgerald, who oversaw its continued success through the first half of the 20th century.

Although the White Swan closed its doors in 1958, history had more in store. In 1979, the inn was reborn as the Yardley Inn, blending its rich past with a renewed commitment to exceptional dining and hospitality.

In 2018, the Yardley Inn was proudly acquired by Genesis Hospitality, ushering in a new era of excellence while preserving the timeless spirit of this riverside gem.



Susan's Afternoon Tea

$65

Signature Fine Tea Selections

Soup du Jour

Tiered Tea Tower

Sweet & Savory Scones

salted European butter, jam, lemon curd

Savory

Cucumber Finger Sandwich
cucumber, pimento cream cheese, dark rye

Chicken Waldorf Salad
mini croissant

Smoked Salmon Bagel
dill cream cheese, trout roe, everything bagel chip

Turkey & Brie
fig jam

Avocado Toast
tomato jam and feta

Egg Salad Deviled Egg
pickled mustard seeds

Sweets by CHEZ ALICE PATISSERIE

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

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

Fruit Vol Au Vent *V*
mini puff pastry with pastry cream and fresh fruits

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

Mini Mango Mousse
vanilla cake, mango mousse and lime insert

French Macarons *GF, V, TN*

Tea-Infused Sorbet

Mignardises

Tea-Infused Bonbons | French Artisan Cookies

Queen's Tea

$95

Signature Fine Tea Selections

Sparkling Wine Flight
adults 21 or older

Choice of
Foie Gras or Oysters on ½ Shell (3)
Soup du Jour

Tiered Tea Tower

Sweet & Savory Scones
salted European butter, jam, lemon curd

Savory

Cucumber Finger Sandwich
cucumber, pimento cream cheese, dark rye

Chicken Waldorf Salad
mini croissant

Smoked Salmon Bagel
dill cream cheese,
trout roe, everything bagel chip

Turkey & Brie
fig jam

Avocado Toast
tomato jam and feta

Egg Salad Deviled Egg
pickled mustard seeds

Sweets by CHEZ ALICE PATISSERIE

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

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

Fruit Vol Au Vent *V*
mini puff pastry with pastry cream
and fresh fruits

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

Mini Mango Mousse
vanilla cake, mango mousse and lime insert

French Macarons *GF, V, TN*

Tea-Infused Sorbet

Mignardises
Tea-Infused Bonbons | French Artisan Cookies

Royal Tea

$125

Signature Fine Tea Selections

Sparkling Wine Flight

adults 21 or older

Choice of

Foie Gras or Oysters on ½ Shell (3)

Soup du Jour

Tiered Tea Tower

Sweet & Savory Scones & Mini Danish

salted European butter, jam, lemon curd

Savory

Cucumber Finger Sandwich
cucumber, pimento cream cheese, dark rye

Shrimp Salad
mini croissant

Grass-Fed Ribeye Cheesesteak Éclair

Avocado Toast
tomato jam and feta

BLT
herb mayo, brioche toast

Deviled Eggs
smoked trout, trout roe, pickled mustard seeds

Creole Crab Cake
remoulade, cucumber

Sweets by CHEZ ALICE PATISSERIE

Battenberg Gâteau *V, TN*
almond cake pink and white, apricot jam and marzipan

Mini Charlotte Royale *V*
vanilla roulade with raspberry jam

Mini Financier Rocher *V, TN*
hazelnut cake, salted caramel

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

Mini Opera *V, TN*
almond joconde, coffee buttercream, chocolate ganache

Key Lime Mini Eclair
key lime cream, crisp meringue and whipped cream

Mini Salted Caramel Crème Brûlée *V*
mini tart with caramel custard

French Macarons *GF, V, TN*

Tea-Infused Sorbet

Mignardises

Tea-Infused Bonbons | French Artisan Cookies

Children's Tea

$45

Signature Fine Tea Selections & Hot Chocolate

Soup du Jour

Tiered Tea Tower

Sweet & Savory Scones

salted European butter, jam, lemon curd

Savory

Mini Pita Pizza
home-made sauce, mozzarella

Pigs in a Blanket
mini hot dog wrapped with puff pastry

Grilled Cheese & Tomato
brioche bread

Classic PB & J
peanut butter, grape jelly

Sweets by CHEZ ALICE PATISSERIE

Millionaire's Shortbread *V*
layers of shortbread, caramel and chocolate

Marshmallow Bar(s) *GF*

Push Pop Cake *V, TN*

Crispy Treats *V*

White Chocolate Cheesecake *V*

French Macarons *GF, V, TN*

Ice Cream

Mignardises

Tea-Infused Bonbons | French Artisan Cookies

Gluten–Free Tea

$65

Signature Fine Tea Selections

Soup du Jour

Tiered Tea Tower

Gluten–Free Sweet Breads

salted European butter, jam, lemon curd

Savory

Cucumber Finger Sandwich
cucumber, pimento cream cheese, gluten- free bread

Chicken Waldorf Salad
butter leaf lettuce

Egg Salad Deviled Egg
pickled mustard seeds

Turkey & Brie
fig jam, gluten-free bread

Avocado Toast
tomato, feta, everything spice, gluten-free bread

Creole Crab Cake
remoulade, cucumber

Sweets by CHEZ ALICE PATISSERIE

Butterscotch Verrine *GF, V*
butterscotch pudding decorated with fresh fruits

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

Strawberry Tres Leches *GF, V*
cake soaked in milks, strawberry mousse

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

Blondie *GF, V*

French Macarons *GF, V, TN*

Tea-Infused Sorbet

Mignardises

Tea-Infused Bonbons | French Artisan Cookies

Fine 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 cookies originated in Venetian monasteries in the eighth century, and back then, these very basic treats were made from almonds, sugar, and egg whites, which 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

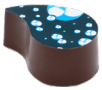
The History of
Bon Bons

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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THE YARDLEY INN
RESTAURANT & BAR

82 E Afton Ave, Yardley
215-493-3800 | yardleyinn.com

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Call 609-921-6760
For Reservations

15 Bridge Street, Lambertville
Call 609-493-0154
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Join our Mailing List
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macarons, croissants & artisan breads

All menu items subject to change.
Plus tax, gratuity & cc processing fee.