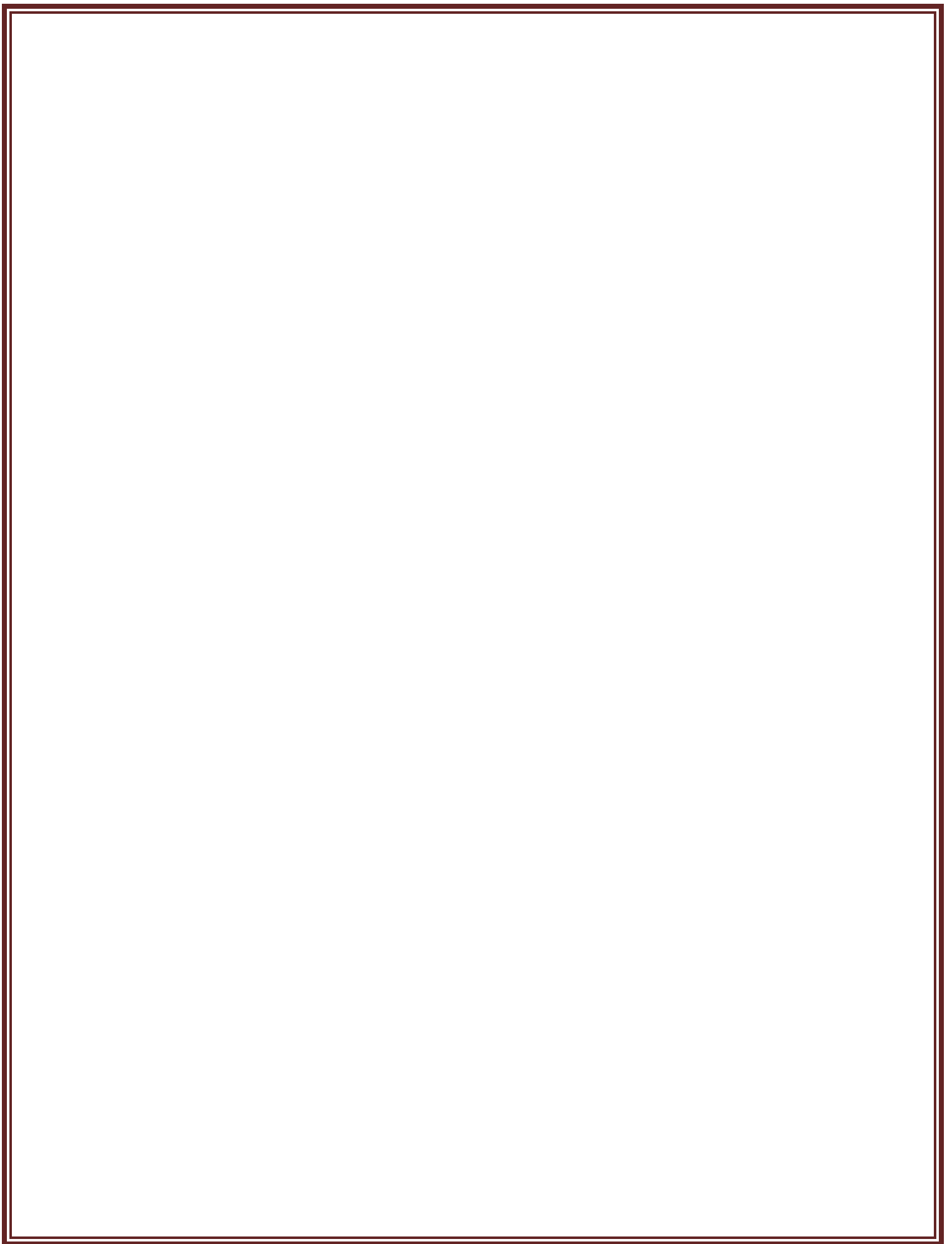


Brandon Music Café

Lunch and Afternoon Tea

Menu







Welcome

About us

Brandon Music is the worldwide headquarters of the Divine Art Recordings Group, a classical music recording label founded in England, publishing CDs, DVDs and digital music on Divine Art, Metier, Diversions, Athene and Dunelm labels. We are also sole agents in the USA for the highly regarded Australian Move Records. The store is open from 10 - 6 each day (except Tuesday) and coffee is available together with cookies and brownies all day, as well as a wonderful selection of teas.

We welcome you to our Music Café and invite you to sample delicious fresh tastes from Vermont and England, with our regular lunch and afternoon tea menus, in the beautiful ambience of our historic barn. As you relax, you can enjoy listening to many of our recordings of fine classical and jazz music, all available in the store. We begin serving lunch from 11:30 until 4:30. We offer an early-bird evening meal before each Sunday Jazz concert from 4:00 until 6pm.

On the ground floor you can experience our gift shop called Bagatelles. Here you can browse our stock of vintage English china, teawares, hand-made tea-cozies, books, CDs, DVDs and a wide range of collectibles. Please also visit The Phonograph Room, just across the drive, displaying a collection of historic Victrolas, Edisons and other talking machines. (Entry \$2 – guided demonstrations 2pm Saturday and Sunday or parties by appointment \$7.00). The Phonograph exhibit will be relocating to the Compass Music and Arts Center in Park Village, Brandon later this year.

We host regular concerts and other special events. One of the most exciting of these is our “Sunday Jazz” series. In affiliation with Jonathan Lorentz of *New Hampshire Jazz Presents*, Brandon Music is hosting a variety of jazz artists here in the Café. All styles of jazz, from traditional to modern will be presented. To make this even more inviting, we are offering an “Early Bird” dinner special consisting of a light meal and dessert served prior to the concert and a ticket to the event itself, all for the low price of \$25 per person. (Reservations required.)

Our most ambitious endeavor to date is the new Compass Music and Arts Center, to be established at 333 Jones Drive in Park Village, Brandon. A non-profit organization, Compass Music and Arts Foundation, Inc. was created in late 2011 and a board of directors has been established to oversee the management of the new facility. We are always looking for interested individuals to either serve as volunteers or support the project through their generous donations.

To keep informed about the developments in these and other activities, please sign our guest book with name and email address. You can also follow our news online at www.brandon-music.net.

We hope you will enjoy your visit and come back soon.

Stephen & Edna Sutton

proprietors

Brandon Music Cafe

Luncheon Menu Available from 11:30-4:30

Appetizers

Homemade Carrot and Ginger Soup

Bowl \$4.50 / cup \$3.95

Homemade Garden Pea and Mint Soup

Bowl \$4.50 / cup \$3.95

Homemade Tomato and Basil soup

Bowl \$4.50 / cup \$3.95

Fruit Plate \$5.95

Entree

British Favorites

Steak and Ale Pie served with seasonal vegetables or salad \$10.95

Beef Casserole with Herb Dumplings and salad \$10.95

Shepherd's Pie with cheese crusted leeks \$10.25

A rich **English style Beef Pie** with seasonal vegetables or salad \$9.75

Fisherman's Pie with salad \$10.25

Welsh Rarebit – toasted muffin with tomatoes and cheese, served with salad \$7.95

Traditional Classics

Green Salad \$7.50

Mandarin Orange and Chicken Salad topped with toasted almonds and dried cranberries \$9.95

Quinoa Salad – quinoa, sun dried tomatoes, spinach, red onion, feta cheese and olive oil served on crisp green salad with a warm roll. \$9.95

Crab Salad served with crisp greens and warm bread \$9.95

Crab Melt – our special crab mix served on a lightly toasted muffin with swiss cheese and served on green salad \$9.95

Crab Cakes served with our special tangy lemon dressing and salad \$9.95

Blue Cheese and Walnut Crust Tart with crisp greens \$9.95

Broccoli and Bacon Quiche with salad \$8.75

Award winning Chili, topped with sour cream and served with warm, fresh cornbread \$9.95

Sandwiches
all served with a small salad
Vermont Turkey \$7.95

Black Forest Ham with Swiss cheese \$7.95

Chicken Salad with walnuts and cranberries \$7.95

Grilled cheese, tomato and pesto \$7.95

Desserts – all at \$5.50

Chocolate Delight – rich and luxurious chocolate cake drizzled with warm chocolate sauce, topped with fresh raspberry puree and cream.

Lemon Wonder – zesty sumptuous lemon cake served with fresh lemon curd

Moist Carrot Cake with walnuts and smothered in white chocolate cream cheese frosting

Triple Ginger Pound Cake served with delicious pineapple cream

Maple, Apple and Walnut Crumble served warm with delicious vanilla ice-cream

Chunky Pear Cake served with homemade pear sauce and fresh cream

British Favorites – all at \$5.50

Bread and Butter Pudding laced with double cream, lemon and nutmeg

English Strawberry Trifle served with kiwi fruits, strawberries and whipped cream

Warm Treacle Tart served with fresh lemon and whipped cream

Ice Cream

Vanilla Ice Cream served with fresh raspberry or strawberry sauce and chocolate drizzle \$4.25

Hot Fudge Sunday \$4.95

Frozen Chocolate and Peanut Butter Pie \$5.50

Scrumptious **Cheesecake** with seasonal fruits \$6.50

Beverages

Select from our refreshing **Tea** menu \$2.95

Coffee

Vermont **Coffee** with refill \$1.95

Hot Chocolate

served with whipped cream and chocolate sauce \$3.25

Cold Drinks

Our freshly made **Lemonade** \$1.75

The Music Café special **Iced Tea** \$1.95

Refreshing **Raspberry Ginger Lemonade** (an Edwardian garden party drink) \$2.75

Selection of **Fruit, Herbal and Black Iced Teas** \$2.60



Afternoon Tea

Served from 11:30–5:30

History

The British tradition of afternoon tea dates to around 1830 when Anna, the seventh Duchess of Bedford (and a very distant ancestor of your host) found herself feeling ‘peckish’ between lunch and dinner and asked for tea and light refreshments to be served in her room. She began inviting friends to join her and a national institution was created.

There is no set form, and the service ranges from high tea - a full meal with several courses of sandwiches, savories and sweet pastries, to the most popular cream tea – hot tea served with warm scones, fruit preserve and Devon clotted or heavy cream. In the Music Café we follow the current British style of an extended cream tea with small sandwiches, scones and preserves, small cakes and traditional English trifle.

Our Tea Menu

The Cream Tea **\$7.95 per person**

Warm scones served with preserve and fresh cream and a pot of English tea

English High Tea **\$22.95 per person**

A pot of tea, English crumpets and honey butter, small sandwiches, scones and preserves, small cakes and finished with English trifle.

More British Favorites

Scones -Traditional plain scones served with preserves and cream \$5.25

Fat Rascal - Large Yorkshire scone with almonds, currants, cherries and lemon zest – delicious and very filling \$4.95

Treacle Tart – one of the most popular English favorites – a short crust pastry dish with a delicious golden syrup filling served warm with lemon and cream \$5.50

Honey Madeleines – sticky honey cake served with fresh whipped cream and honey or raspberry drizzle \$4.50

Toasted English Crumpets served with honey butter or preserve \$5.25

Toasted English Muffins served with butter and preserve or honey \$4.25

Cakes all at \$5.50

Chocolate Delight – rich and luxurious chocolate cake drizzled with warm chocolate sauce, topped with fresh raspberry puree and cream.

Lemon Wonder – zesty sumptuous lemon cake served with fresh lemon curd

Moist Carrot Cake with walnuts and smothered in white chocolate cream cheese frosting

Triple Ginger Pound Cake served with delicious pineapple cream

Maple, Apple and Walnut Crumble served warm with delicious vanilla ice-cream

Chunky Pear Cake served with homemade pear sauce and fresh cream

Scrumptious **Cheesecake** with seasonal fruits \$6.50

Black English Teas \$2.95 per freshly brewed pot and served with a choice of milk, lemon or honey.

Teas from Taylors of Harrogate are a Music Café specialty

Harmony Tea – black English breakfast tea balanced with earl grey to make a light and fragrant afternoon tea.

Earl Grey – a classic blend of China black tea with natural oil of bergamot
(decaffeinated is also available)

Lady Grey – for the lighter palate

Afternoon Darjeeling – the champagne of teas with a distinctive ‘muscatel’ flavor

Assam – a rich refreshing tea from the Brahmaputra valley

Lapsang Souchong for the discerning palate – rich, smoky and woody, the tea of the moment in much of Europe

Taylor’s Tearoom Blend – made specially for service at the famous Betty’s Tearooms in Yorkshire

Yorkshire Gold – a black dark tea, rich in flavor and a real English favorite

English Breakfast – dark and delicious

Scottish Breakfast – even stronger

Irish Breakfast – the winner

NEW Fortnum and Mason Afternoon Lighter Ceylon Tea

NEW Fortnum and Mason Royal Blend Stronger Tea – a blend of Assam and Ceylon teas

NEW Betty’s Tea Room Blend – a blend of top class African and Assam teas

Green Teas

Green Tea with Jasmine – a light green China tea scented with jasmine blossoms

Green Earl Grey

Green Leaf – a light unscented China Blend



Fruit and herbal teas at \$2.60 for a freshly brewed pot

Chamomile Lemon – this delicate, soothing herb tea blends lemon balm, linden flowers and orange blossoms

People’s Green – This China tea is celebrated for its refreshing delivery of subtle taste and health benefits

Ginger Peach – Regular and Decaffeinated.
‘Longevity tea’ – this tea offers the sweet lushness of a fresh peach seasoned with the tingle of spicy ginger.

Honey Ginseng – This relaxing blend combines the ancient health properties of China green tea with the head clearing character of ginseng and full blossom honey

Blackberry Sage (a black tea) and known as the Tea for Wisdom with the taste and aroma of fresh blackberries and a subtle undertone of cool white sage

Mint Fields – spearmint and peppermint are combined with lemon balm to lift the spirits and inspire the mind

Pomegranate Green Tea – light, fruity and refreshing



**The Brandon Music Café is operated by
Diversions LLC, trading as Brandon Music**

**62 Country Club Road
Brandon
Vermont 05733**

Tel 802 – 465 – 4071

**Our website and online store is at
www.brandon-music.net**

**For information e-mail:-
info@brandon-music.net**