

Afternoon Tea Menu

Classic Cream Tea £9.00 pp

Contemporary Vegan Cream Tea £10.00 pp

Bronze

Afternoon Tea A £12.50pp

Afternoon Tea B £16.50pp

Silver

Afternoon Tea A £18.50pp

Afternoon Tea B £20.50pp

Gold

Afternoon Tea A £23.50pp

Afternoon Tea B £25.50pp

Platinum

Afternoon Tea & Prosecco £30.00pp

Afternoon Tea & Champagne £35.00pp

Please Choose your Price Option per Person and we will email you the menu and quote.

Minimum order of 40 People

No VAT% Charges

Afternoon Tea Menu

A Selection of Finger Sandwiches and Mini Artisan Breads

- Coronation Chicken, Golden Raisins, Mango and Basil Wrap
 - Smoked Duck Breast, Orange Segment, Squash Puree, Fennel Slaw
 - Roasted Honey Gammon, Caramelized Apples, Grain Mustard
 - Roasted Striploin Beef, Mascarpone Celeriac and Horseradish

 - Grilled Chicken Fillet, Pancetta, Caesar and Parmesan, Roman Lettuce
 - Chicken Satay, Spring Onions, Sesame Seeds, Chili, Chinese Lettuce
 - Salami, Mortadella, Pesto, Mozzarella Cheese and Rocket Salad

 - Pulled Confit Duck Leg, Hoisin, Apples, Crispy Onions
 - Pulled Ham Huck, Piccalilli Puree, Pickled Root Veg Slaw
 - Pastrami Beef, Mustard, Gherkins, Beef Tomatoes and Cheddar Cheese
 - Pulled BBQ Pork, Cheddar Cheese, Mix Baby Leaf
 - Parma Ham, Green Olives Tapenade, Dolcelatte Cheese, Rocket Salad
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- Classic Egg Mayonnaise and Micro Cresse
 - Smoked Salmon Gravlax, Lime, Dill, Crème Fraiche and Cucumber
 - Smoked Mackrell Pate, Lemon Zest, Mascarpone Cheese and Tarragon
 - Fresh Crab Meat, Lime, Avocado and Crisp Fennel
 - Prawn and Crayfish, Marie Rose and Baby Gem Salad
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- Grilled Halloumi Cheese, Rosted Red Peppers, Hummus, Mix Leaf
 - Caramelized Red Onions, Brie, Frisée and Radicchio Salad
 - Avocado, Tomato Chutney, Crushed Falafel, Lolo Roso Salad
 - Cucumber, Soft Cheese, Mint, Spring Onions and Radish
 - Mature Cheddar Cheese, Fig and Pear Chutney, Rocket
 - Smoked Aubergine Puree, Curried Cauliflower, Feta Cheese
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Savouries / Mini Quiches / Mini Tarts / Mini Pies

- Chorizo and Pork Scotch Egg with Mustard Mayo
 - Sage and Pork Sausage Puff Pastry Roll
 - Nduja and Pork Sausages Shortcrust Pastry Roll
 - Ham Hock, Tarragon and Leeks Quiche
 - Smoked Chicken and Chorizo Quiche
 - Smoked Streaky Bacon and Cheddar Cheese Tart
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- Crab Scotch Quails Egg with Caviar and Saffron Aioli
 - Smoked Salmon and Asparagus Quiche
 - Tiger Prawns, Avocado, Cherry Tomatoes and Basil Tart
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- Goat Cheese, Roasted Leeks and Artichokes Creamy Quiche
 - Sweet Potato, Caramelized Red Onions, Oregano and Feta Cheese Quiche
 - Butternut Squash, Beetroot, Cavallo Nero and Hazelnuts Tart
 - Portobello and Porcini Mushroom, Spinach and Nutmeg Quiche
 - Grilled Med Vegetables and Ricotta Cheese Tart
 - Spinach, Leeks and Feta Cheese Spanakopita Filo Pastry Pie
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Freshly Baked Scones

- Cheddar Cheese Scones
- Vanilla Plain Scones
- Golden Raisings Scones
- Dried Cranberries Scones
- Sweet Red Cherries

- Cornish Clotted Cream, Strawberry Jam Or Raspberry Jam
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Collection of Afternoon Tea Pastries and Petit Fours

- Rhubarb and Ginger Sable, Crème Chantilly
 - Black Cherry Bakewell Tart
 - Yuzu, Hazelnut and Dark Chocolate Tart
 - Matcha Tea Eclairs, Caramel and Crème Patisserie
 - Ferrero Rocher Chocolate Cupcake
 - Red Velvet Snowball Madeleines
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- Dulce de Leche Banana Bread Biscoff
 - Jasmine and Mandarin Chocolate Bavarois
 - Rhubarb and Elderflower Custard Puff Slice
 - Passion Fruit and Mango Tart, Pink Grapefruit Segment
 - Gin and Lime Shots with Vanilla Marshmallow
 - Vanilla and Raspberry Macarons, Yuzu White Chocolate Ganache
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- Crème Patisserie Tart, Fresh Berries and Lemon Balm
 - Classic Chocolate Opera Slice
 - Lemon and Thyme Crème Caramel Chots
 - Lemon Posset Cup and Limoncello Jelly
 - Almond and Fruit Cake Icing Glazed
 - Lemon Drizzle Mini loaf Cake
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- Carrot Cake Mini Loaf
- Coffee and Hazelnut Cake
- Mini Tiramisu Cup
- Milk Chocolate and Baileys Mousse
- Mini Deconstructed Rum and Raisin Cheesecake
- White Chocolate and Raspberries Cheesecake
- Negroni Cheesecake Mini Cup