

## **AFTERNOON TEA**

*Artisan Catering & Events 2025 & 2026*

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**Minimum Order:** 40 Guests

**Pricing:** No VAT

**Complimentary Delivery:** Within 10 miles of B15

We curate exceptional afternoon teas across Birmingham and the West Midlands, championing local ingredients from Warwickshire farms, Bournville chocolatiers, and Jewellery Quarter artisans.

*All dietary requirements beautifully catered with 48 hours' notice.*

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### **THE TIERED EXPERIENCE**

#### **TIER ONE | Classic Cream Tea**

£12 per person

A timeless expression of simplicity—warm scones, Cornish clotted cream, and fine preserves, paired with loose-leaf tea.

#### **TIER TWO | Traditional Afternoon Tea**

£24.50 per person

The quintessential British experience—savoury selection, warm scones, and four delicate pastries.

#### **TIER THREE | Luxury Afternoon Tea**

£32 per person

Elevated savouries, premium pastries, and thoughtful touches for the discerning guest.

#### **TIER FOUR | Champagne Afternoon Tea**

£48 per person

The ultimate celebration—complete with Laurent-Perrier La Cuvée Brut, our most lavish offerings, and six exquisite petits fours.

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### **SAVOURY SELECTIONS**

*Choose five varieties per tier. Vegan, vegetarian, and gluten-free options crafted with care.*

#### **CLASSIC FAVOURITES**

- **Birmingham Coronation Chicken** | Golden raisins, mango, and basil wrap
- **Harborne Smoked Salmon** | Lime, dill, crème fraîche, and cucumber
- **Warwickshire Honey Roast Ham** | Caramelised apples, grain mustard
- **Free-Range Egg Mayonnaise** | Micro cress, white pepper
- **Lincolnshire Mature Cheddar** | Fig & pear chutney, rocket

## SIGNATURE CREATIONS

- **Smoked Mackerel Pâté** | Lemon mascarpone, tarragon
- **Grilled Halloumi** | Roasted peppers, hummus, baby leaf
- **Edgbaston Pastrami** | Gherkins, beef tomatoes, horseradish cream
- **Chicken Caesar** | Pancetta, parmesan, romaine
- **Jewellery Quarter Prawn Cocktail** | Marie rose, crayfish, baby gem

## PREMIUM SELECTION

*Tiers Three & Four only*

- **Confit Duck Leg** | Hoisin, apple, crispy onions
  - **Parma Ham** | Olive tapenade, dolcelatte, rocket
  - **Fresh Cornish Crab** | Lime, avocado, fennel
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## WARM SAVOURIES & MINI QUICHES

*Tiers Two–Four. Two pieces (Tier Two) or three pieces (Tiers Three & Four) per guest.*

### Midlands-Inspired

- Sage & Pork Sausage Roll | Mustard mayonnaise
- Shropshire Chorizo Scotch Egg | Saffron aioli
- Ham Hock & Tarragon Quiche | Piccalilli purée, pickled slaw
- Smoked Bacon & Montgomery Cheddar Tart

### Vegetarian & Vegan

- Goat's Cheese & Artichoke Quiche
- Spinach & Feta Spanakopita | Filo pastry
- Sweet Potato & Caramelised Onion Tart | Oregano, feta
- Butternut Squash & Cavolo Nero Tart | Beetroot, hazelnuts

### Premium

*Tiers Three & Four only*

- Crab & Quail's Egg Scotch Egg | Caviar, saffron aioli
  - Tiger Prawn & Avocado Tart | Cherry tomatoes, basil
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## WARM SCONES

*Two per person, served warm*

- **Traditional Plain** | Cornish clotted cream, strawberry & raspberry preserves
  - **Cheddar & Chive**
  - **Vegan Cranberry** | Coconut cream, fruit compote
  - **Lemon & Golden Raisin**
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## PASTRIES & PETITS FOURS

*Tiers Two–Four. Four pieces (Tier Two), five pieces (Tier Three), or six pieces (Tier Four).*

### Cakes & Loaves

- **Birmingham Carrot Cake** | Walnut praline
- **Coffee & Hazelnut Sponge** | Bournville chocolate ganache
- **Lemon Drizzle Mini Loaf** | Warwickshire lemon curd
- **Red Velvet Madeleine** | Snowball glaze

### Tarts & Slices

- **Black Cherry Bakewell** | Frangipane, flaked almonds
- **Rhubarb & Elderflower Custard Puff**
- **Passion Fruit & Mango Tart** | Pink grapefruit
- **Chocolate Opera Slice** | Coffee buttercream

### Éclairs & Cups

- **Matcha Tea Éclair** | Caramel crème pâtissière
- **Ferrero Rocher Cupcake** | Chocolate hazelnut
- **Jasmine & Mandarin Bavaois**
- **Mini Tiramisu Cup** | Mascarpone, coffee

## PREMIUM DESSERTS

*Tiers Three & Four only*

- **Dulce de Leche Banana Bread** | Biscoff crumble
  - **Negroni Cheesecake Shot** | Orange jelly
  - **Gin & Lime Marshmallow** | Ableforth's gin
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## BEVERAGES

### Traditional Loose-Leaf Teas

English Breakfast | Earl Grey | Darjeeling | Jasmine | Chamomile

### Birmingham Brew

Jewellery Quarter Coffee Roasters' signature blend

### Prosecco Upgrade | Valdobbiadene DOCG

£8 supplement for Tiers Two & Three

### Champagne | Laurent-Perrier La Cuvée Brut

Included in Tier Four

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## DIETARY ACCOMMODATIONS

We thoughtfully cater to:

Vegetarian | Vegan | Gluten-Free | Nut-Free | Dairy-Free

*Please share all dietary requirements at booking. Full allergen information available upon request.*

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