

AFTERNOON TEA

Artisan Catering & Events 2025 & 2026

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.

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.

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

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 aïoli
- 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 aïoli
- Tiger Prawn & Avocado Tart | Cherry tomatoes, basil

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**

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 Bavarois**
- **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

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

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.
