



Afternoon Tea Menu Ideas

High Tea Buffet

(A sweet and savoury 'combination' menu, a lighter alternative to a full menu) (Rwt1)

Freshly made Mediterranean quiche tarts
Coronation chicken
Herb encrusted salmon bites
Cocktail sausages marinated in honey and sesame.
Minted baby new potatoes
Greek salad,
Handmade coleslaw.
Victoria sponge and/or selection of cake bites.
Scones, clotted cream and jam.
£18.95 per person

Full Cream Tea (Fct1)

Platter of mixed sandwiches to include smoked salmon, egg mayonnaise and cucumber
Fresh cakes and scones with double thick cream & raspberry jam
Platter of mixed biscuits and miniature savoury canapé bites
Strawberries (in season) or fresh fruit platter
£14.95 per person

Mixed Buffet (f23)

Freshly made sandwich selection with tortilla wraps
Cocktail savoury pastries and bite sized selections
Smoked salmon canapés
Marinated miniature chicken brochette skewers
Cocktail sized fresh salmon bites, lightly coated with herbs
Biscuit and cake selection
Provision of plates, cutlery and napkins
£15.95 per person

More on the next page!



Parlour Tea (fct2)

Victoria sponge, Lemon "Drizzle" cake
Smoked salmon canapés
Cucumber sandwiches, jam sandwiches
Coronation chicken bruschetta.
£13.95 per person.

Gathering Hall Menu (GM22)

A selection of charcuterie items, Parma, salami, chicken, ham etc
A cheese board platter with mature cheddar, brie, stilton and specialty cheeses, served with
biscuits, olives, grapes & celery
Miniature tarts with hoi-sin infused shredded duck
Bite sized quiche styled vegetarian tarts, with roasted Mediterranean vegetables
Fresh fruit platter with melon, pineapple, strawberries, cherries etc.
Selection of French fancies and cake bites
£18.95 per person

Light buffet (L23)

Freshly made sandwich selection
Cocktail sausages and Vegetarian pastry bites
Biscuit and miniature cake selection
Fresh fruit selections
Provision of plates, cutlery and napkins
£14.95 per person

Bare Essentials (L24)

Freshly made sandwich selection
Cake bites
£8.25 per person
(disposable platters, no crockery)

Drinks:

If you need tea, coffee, and other drinks provided, please let us know.
Tea selections and coffee are from £3.20 for the duration of the reception
We can set up in your home for self service or in venues, ensure staff attend.

Staff to serve, each charged at £25 +£15 per hour (£85 per 4 hour session)



CHOOSE ITEMS FOR YOUR BUFFET.

We will adjust quantities according to the range you choose, to ensure guests have a lovely plateful from the selections. You may wish to switch, swap or add items into your menu. Here are a few options of items that you might like

Vegetarian

- Bhajee, Pakora and samosa selection with mango dipping sauce
- Falafels with beetroot and jalapeño hummus
- Veggie gyozas and chilli dip
- Vegetarian spring rolls
- Crudités with hummus and olives

Quiche tarts with:

- Mediterranean vegetables
- Spinach, ricotta and mushrooms
- Caramelised onions and Boursin
- Cheddar and tomato

Sandwich selections

- Smoked salmon
- Coronation chicken
- Ham and grain mustard
- Brie and Cranberry
- Cheddar and Branston
- Egg Mayonnaise

Meat buffet bites

- Piri piri miniature chicken bites
- Cocktail sausages and cocktail sausage rolls (or pigs in blankets?)
- Jerk drums (can be spicy, but just ask if you prefer them plain!)
- Rolled cold meat selection, with ham, beef and salami etc.
- Pork belly bites with quince jelly

Sweet bites

- Cake bite selections with lemon drizzle, carrot cake and chocolate brownies
- Sweet bites with French fancies, ginger cake and millionaires bites
- Fresh fruit pick-ups, grapes, cherries, strawberries, melon and pineapple
- Fruit salad bowl, with diced fruits, (bowls and spoons)
- Tropical style, with pineapple, with kiwi, mango, bananas and satsumas

For 50 guests with a range of sandwiches we suggest 6 additional choices from the selections.
If sandwiches are not your cup-of-tea, then we suggest 8 buffet choices for 50 guests

If you can't see what you'd like, just ask!!!