

Afternoon Tea Selections.



Royal Wedding Celebration buffet (RWC-19)

- Freshly made Mediterranean quiche tarts
- Coronation chicken served on bite sized bruschetta
- Herb encrusted salmon bites
- Cocktail sausages marinated in honey and sesame.
- Baby new potatoes with Meaux mustard infused crème fraiche dip
- Prince Phillip's Greek selection of mixed marinated olives and dolmades, wrapped vine leaves
- Chocolate Brownies and bite sized cake selection, including lemon cake, carrot cake, ginger cake..
- Scones, cream and jam.
- Cups, saucers, plates and napkins.
- £18.95 per person



• **FULL CREAM TEA (Fct1)**

- Platter of mixed sandwiches to include smoked salmon and cucumber!
 - Fresh cakes cut to bites size pieces and served on tiered stands
 - Scones with clotted cream & raspberry jam
 - Platter of mixed biscuits and miniature savoury canapé bites
 - Fresh fruits skewer platter
 - £10.95 per person

Mixed Buffet (f8)

Freshly made sandwich selection with bridge rolls and tortilla wraps
Cocktail pastry canapés and smoked salmon canapés
Marinated miniature chicken brochette skewers
Biscuit and miniature cake bite selection
Provision of plates, cutlery and napkins £9.95 per person

Parlour Tea (PT-19)

- Victoria sponge served whole for you to cut
- Lemon "Drizzle" cake cut to neat square pieces
- Smoked salmon canapés served in miniature tarts with a swirl of creamed Philly cheese
- Cucumber sandwiches, jam sandwiches (or mixed fillings if you prefer)
- Coronation chicken served on lightly toasted two-bite ciabatta bruschetta.
- Cube bites of slow baked gammon with mustard dip
- £10.95 per person.



Classic Queen's Tea (CQT2)

- Finger sandwiches with cucumber with cream cheese, vinaigrette drizzled tomato and fresh basil, light crab with delicately spiced mayonnaise, mature cheddar and Branston pickle, Brie and Cranberry
 - Fresh strawberries served with cracked pepper and white chocolate
 - Mini sausages marinated in honey and rolled in sesame
 - Devilled dates wrapped in Parma ham
 - Smoked salmon swirls served on rye bread with rich avocado paste
 - Platter of halved toasted tea cakes with apricot jam and scones, served with clotted cream and raspberry jam
 - Whole Victoria Sponge cake on a centre piece glass stand
 - £18.95 per person.

All crockery, cutlery and service platters are supplied on loan, to be returned at the end of your event.

Minimum order is for 20 people.

Classic Tea selections

Hampton Hampers Ltd



Cricket tea CT-19

Freshly made sandwich selection
Cocktail pastry bites, sausages and sausage rolls
Vegetarian savoury bites, miniature tarts and tortilla
Marinated miniature chicken brochette skewers
Biscuit and miniature cake bite selection
Provision of plates, cutlery and napkins
£9.95 per person

FULL CREAM TEA (Fct1)

Platter of mixed sandwiches to include smoked salmon and cucumber!
Fresh cakes cut to bites size pieces and served on tiered stands
Scones with clotted cream & raspberry jam
Platter of mixed biscuits and miniature savoury canapé bites
Fresh fruits skewer platter
£10.95 per person

Mixed Buffet (f8)

Freshly made sandwich selection with bridge rolls and tortilla wraps
Cocktail pastry canapés and smoked salmon canapés
Marinated miniature chicken brochette skewers
Biscuit and miniature cake bite selection
Provision of plates, cutlery and napkins
£9.95 per person

Royal Wedding Celebration buffet (RWC-19)

Freshly made Mediterranean quiche tarts
Coronation chicken served on bite sized bruschetta
Herb encrusted salmon bites
Cocktail sausages marinated in honey and sesame.
Baby new potatoes with Meaux mustard infused crème fraiche dip
Prince Phillip's Greek selection of mixed marinated olives and dolmades, wrapped vine leaves
Chocolate Brownies and bite sized cake selection, including lemon cake, carrot cake, ginger cake..
Scones, cream and jam.
Cups, saucers, plates and napkins. £18.95 per person

Classic Queen's Tea (CQT2)

Finger sandwiches with cucumber with cream cheese, vinaigrette drizzled tomato and fresh basil, light crab with delicately spiced mayonnaise, mature cheddar and Branston pickle, Brie and Cranberry
Fresh strawberries served with cracked pepper and white chocolate
Mini sausages marinated in honey and rolled in sesame
Deville dates wrapped in Parma ham
Smoked salmon swirls served on rye bread with rich avocado paste
Platter of halved toasted tea cakes with apricot jam and scones, served with clotted cream and raspberry jam
Whole Victoria Sponge cake on a centre piece glass stand
£18.95 per person