



Vintage Afternoon Tea Menus.

All menus are for a minimum of 25 guests, for smaller parties please contact for a price.

Traditional

Selection of finger sandwiches (choose 4 fillings)

Egg mayo and cress

Cucumber

Cheese and pickle

Honey roast ham and mustard mayo

Ham and cheese

Tuna and cucumber

Smoked salmon and cream cheese

Plain and Fruit scones with jam and clotted cream

Selection of mini pastries/cake slices (choose 5)

Banoffee pie

Pecan pie

Treacle tart

Carrot cake

Orange and almond cake

Coffee Éclair

Honey cake

Banana and chocolate loaf

Strawberry Mille-feuille

Coffee and walnut cake

Ginger bread

Apple cake

Caramel slice

Coconut and raspberry slice

Peanut butter cookies

Lemon Tart

Chocolate brownie

Victoria sponge cake

Lemon and poppy seed cake

Chocolate éclair

White Chocolate and Raspberry Cheesecake

Chocolate orange cake

Butter shortbread

Fruit Tartlets

Sticky marzipan and cherry loaf

Coconut cake

Pear and ginger cake

Marble cake

NY Cheesecake

Lotus Biscuit Brownie

£21.00 per person (inclusive of vintage china)

Royale

Selection of finger sandwiches (choose 6 fillings)

Egg mayo and cress
Cucumber
Cheese and pickle
Honey roast ham and mustard mayo
Ham and cheese
Tuna and cucumber
Smoked salmon and cream cheese
Prawn and Crayfish with lemon mayo
Rare roast beef, watercress and horseradish crème fraiche
Coronation Chicken
Roasted vegetable and hummus

Smoked salmon bilini

Plain and Fruit scones with jam and clotted cream

Selection of mini pastries/cake slices (choose 5)

Banoffee pie	Lemon Tart
Pecan pie	Chocolate brownie
Treacle tart	Victoria sponge cake
Carrot cake	Lemon and poppy seed cake
Orange and almond cake	Chocolate éclair
Coffee Éclair	White Chocolate and Raspberry Cheesecake
Honey cake	Chocolate orange cake
Banana and chocolate loaf	Butter shortbread
Strawberry Mille-feuille	Fruit Tartlets
Coffee and walnut cake	Sticky marzipan and cherry loaf
Ginger bread	Coconut cake
Apple cake	Pear and ginger cake
Caramel slice	Marble cake
Coconut and raspberry slice	NY Cheesecake
Peanut butter cookies	Lotus Biscuit Brownie

Glass of Fizz

£27.00 per person (inclusive of vintage china)

Manhattan Tea Party (minimum of 10 people)

Mini Bagel with smoked Salmon and Cream Cheese
Mini Cheese and Bacon Burger
Mini Hot Dog with fried onions
Mini Saltbeef on Rye

Plain and Fruit scones with jam and clotted cream

Goosey Chocolate Brownie
Cupcake
Apple pie
New York vanilla cheesecake

Cosmopolitan – served in tea cups

£28 per person (inclusive of vintage china)

Children's Tea Party

Jam triangles
Ham and cheese lollipop sandwich
Mini fish finger and chip cone

Mini chocolate chip scones with chocolate butter cream or mini fruit scones with jam and cream

Jelly and ice cream pot
Toffee cake pop
Shortbread stars

Hot chocolate with whipped cream and marshmallows

£20.00 per person (inclusive of vintage china)

Winter Tea

Selection of finger sandwiches
Turkey and stuffing
Stilton and cranberry
Honey roast ham and piccalilli
Smoked Salmon and cream cheese

Mini Yorkshire pudding with sausage and mash

Plain and Fruit scones with jam and clotted cream

Mince Pie

Christmas pudding cheesecake
Clementine trifle pot
Spiced star cookies

Glass of mulled wine or winter pimm's

£28 per person (inclusive of vintage china)

Vintage Garden Tea

Pea and Parmesan Crostini
Wild Mushroom Crostini
Tomato and Feta tartlets

Rosemary scones with cream cheese and parma ham

Lavender shortbread
Chocolate floral cake
Meringues with rosewater cream

£22 per person (inclusive of vintage china)

Best of British

Bunting Butties

Sausage Roll
Cheese and onion Quiche
Prawn Cocktail
Scotch egg

Fruit or plain scones with jam and clotted cream

Victoria sponge
Shortbread
Cherry and Chocolate Trifle

£23 per person (inclusive of vintage china)

staff to set up, serve the tea and clear away are charged at £12 per hour with a minimum of 4 hours.