



Afternoon Tea

(Minimum numbers of 20)

Traditional Afternoon Tea

£14.95 per person excluding vat

Selection of finger sandwiches (1 of each filling per person)

Ham, tomato & grain mustard

Egg mayonnaise & cress

Cucumber & cream cheese

Smoked salmon & pepper cream cheese

Cheddar, leek and bacon tartlet

Selection of cakes & tarts including: plain & fruit scones with strawberry conserve & Devonshire clotted cream, seasonal fruit tarts, chocolate éclairs, Victoria sponge slice

Traditional or Earl Grey loose leaf tea

We can supply vintage crockery and cutlery if required for **£2.00** per person

PACKAGES

Devonshire Tea approximately

£9.50 per person excluding vat

A choice of 3 x cake/dessert and 2 x loose leaf tea

Celebration Afternoon Tea

£30.00 per person excluding vat

Glass of sparkling wine, 4 x canapés, 3x finger sandwiches, 2 x savoury items, 2 x cake / dessert and 3 x loose teas

Afternoon Tea Selections

SANDWICH FILLINGS

Prawns in Marie rose sauce
Rare roast beef, rocket & horseradish
Red salmon and cucumber
Free range eggs and cress
Cottage cheese, tomato and cucumber
Ham, cheese and tomato with grain mustard
Crab and watercress

OPEN SANDWICH FILLINGS

Tea smoked chicken breast, mango and mayonnaise
Oak smoked Scottish salmon with lemon butter and black pepper
Ham with cottage cheese slaw
Asparagus with peppered cream cheese crisp breads

SAVOURY ITEMS

Lancashire cheese scones with rosemary butter
Mature cheese muffins
Cheddar, leek and bacon tartlets
Crisp filo disks topped with smoked salmon, cream cheese and dill
Bacon, leek and smoked Applewood quiches
Scottish salmon and cucumber quiches

CANAPÉS

Filo cups roast chicken, baby gem parmesan dressing & garlic croutons
Black forest ham & asparagus rolls with peppered cream cheese
Dill scone topped, smoked trout & cream cheese mousse
Smoked salmon, stem ginger & lemon butter rye bread
Parmesan & black olive short breads, parsley pesto, soft goats cheese (v)
Minted feta & pine nut filo rolls, lemon aioli (v)

DESSERTS & CAKES

Plain and fruit scones with a selection of homemade preserves and Devon clotted cream

Lemon drizzle cake

Individual Victoria sponge

Apple crumble tartlets

Chocolate éclairs

Seasonal fruit tarts

Chocolate Swiss roll

Granny's marmalade sponge fingers

Raspberry and strawberry Mille Feuilles

Strawberry tartlets

Brandy snap curls filled with passion fruit mousse

Brighton rock cakes

Classic lardy cake

GLASS COUPE DESSERTS

Traditional English fruit trifle topped with toasted almonds

Rhubarb and white chocolate trifle

Layers of summer fruits, raspberry jelly and strawberry mousse

Rhubarb and vanilla custard cocktail



Additional Costs:

Drinks Service at £4.00 per person (includes chilling of drinks before & on the Big Day, glassware for reception & tables & also disposal of all empties)

Catering Staff £15.00 per hour on the day

Linen at £10.00 per cloth & £1.00 per napkin

Full kitchen hire equipment starting from £300.00, prices may be less depending upon venue amenities and number of guests.

Travel costs may incur outside of Bristol.