

QUALITY CATERING FOR WEDDINGS & EVENTS



ENGLISH AFTERNOON TEA MENU 2020/2021

**HIGH QUALITY  
AFTERNOON TEA**



*Beautifully presented  
on white crockery and  
two tier cake stands.*

*Can be served together  
or split as a savoury  
then a sweet course.*

Selection of elegant handmade finger sandwiches –

Classic British traditional free-range egg and cress

Chicken with mixed leaf salad, mayonnaise and cracked black peppercorns

Traditional English ham with Coleman’s English mustard

Scottish smoked salmon and cream cheese with dill mustard

Roast beef and creamy horseradish sauce

Mature English cheddar cheese and local chutney (v)

Classic British cucumber sandwich with sea salt and white pepper (v)

Handmade pork puff pastry sausage rolls, caramelised apple and fennel

Mature Red Leicester cheese and spring onion quiche with sun blush tomato (v)

Handmade spicy falafel ‘sausage’ rolls with sesame (v)

Goat’s cheese and red onion chutney tartlets (v)

Homemade mini scotch eggs with fresh chive mayonnaise (v)

Homemade fruit scones with clotted cream and strawberry jam (v)

Selection of fine mini cakes on cake stands (v)

Selection of Twinings fine teas and fruit infusions or fresh coffee

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,  
Winners – Guides for Brides, 5\* Customer Service Award – As featured in VOGUE

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