

VINTAGE AFTERNOON TEA

Sample Menu

Selection of Finger Sandwiches



Smoked Salmon and Cream Cheese

Free Range Egg Mayo and Cress

Thickly sliced Ham with Mary's Kitchen homemade Chilli Jam and
Salad

Coronation Chicken and Salad

Roast Beef with Creamed Horseradish and Spinach

Tuna, Mayo and Cucumber

Mature Cheddar Cheese and Mary Kitchen's homemade

Caramelised Onion Chutney

Chicken, Mayo and Salad

Chicken with Salad and a Caesar Salad Dressing

Tuna with Mixed Peppers

Bacon, Lettuce, Tomato and Mayo



Sausage Rolls

Two homemade Sausage Rolls



Homemade Scones

A homemade mini fruit scone and mini plain scone with clotted cream and Bonne Maman strawberry jam



Your choice of delicious cakes

Individual Victoria Sponge topped with fresh fruit

Lemon Drizzle

Individual Chocolate Cake

Chocolate Brownie

Individual Coffee and Walnut Cake

Carrot Cake with a honey and cream cheese frosting

Individual Chocolate Cake topped with Biscoff buttercream and biscuit

Courgette & Lime Cake with a cream cheese & lime frosting

Individual Lemon & Elderflower Cake

Vegetarian, vegan and gluten free options available.

Bespoke catering options happily discussed (supplements may apply).



Crockery Hire Included

Vintage Trios (tea cup, saucer, plate)

Cutlery (cake forks, butter knives, and tea spoons)

Display Stands

Vintage Tea/Coffee Pots

Sugar Bowls and Creamers

Vintage Cake/Sandwich Plates

Washing up service included (yay!)



Pricing

Buffet Style

Afternoon tea & china delivered and set up at your chosen venue.

Includes afternoon tea, vintage crockery, setup, and washing up off-site. All you need to do is choose your menu from our wide selection of sandwiches and cakes.

From **£25** per head (minimum 6 persons)

Full Service

Includes a personalised setup tailored to your seating plan and assembly of all crockery and food, waitress service for 2 hours during the event, teas and coffees, pack down and washing up following the event.

From **£30** per head