

LEADING CREATIVE CATERERS

"There are few hours in life more agreeable than the ceremony known as afternoon tea"

Henry James

# AFTERNOON HI TEA

## TRADITIONAL FINGER SANDWICHES

Rare roast beef and fresh horseradish cream on white bread Honey roasted ham with English mustard on granary bread Smoked salmon with lemon butter on wholemeal bread Cucumber and cream cheese on granary bread Egg mayonnaise & mustard cress on white bread

## **SAVOURY SNACKLETS**

Rosemary Yorkshire puddings, rare beef and horseradish cream Chargrilled chicken, leek, oyster mushroom and porcini oil quiche Poached Salmon, spring onion and dill quiche Crab, coriander and chilli filo parcels Wild mushroom, parmesan & truffle oil quiche

## DARE TO DUNK BISCUITS

Vanilla shortbreads
Florentines
Double chocolate chip cookies
Almond biscotti
Garibaldi
Dinky donuts, cinnamon sprinkle & mango coulis

Selection of Teas, Iced Teas & Coffees

### **DOUBLE BUTTER SCONES**

Freshly baked plain scones with clotted cream and strawberry jam Freshly baked fruit scones with clotted cream and raspberry jam Freshly baked mature cheddar scones with Normandy butter

#### **CREAM OF THE CAKES**

Chocolate éclairs filled with whipped cream Caramel profiteroles, coffee cream, dipped in almond & caramel crunch Chocolate profiteroles filled with custard cream

## THE ART OF TARTS

Seasonal apple tarte tatin with creamed mascarpone Fresh Strawberry custard tart Glazed Lemon tart and butter pastry Pear and flaked almond tart

### **MINI MACAROONS**

Pistachio filled with chocolate ganache Strawberry filled with raspberry butter cream Chocolate filled with coffee butter cream

## THE ICING ON THE CAKE

Carrot cake & cream cheese icing
Lemon drizzle cake
Coffee and walnut layered sponge
Victoria sponge with jam and cream
Assorted fairy cakes – carrot, chocolate and coffee
Caketails – alcoholic cupcakes – piña colada, mojito, baileys