

High Class Catering

by Davina Parker

WB2 - Wedding Afternoon Tea Menu

A selection of freshly made sandwiches on white and brown bread with:-
(We suggest a choice of four)

Meats

- Home roast ham with homemade chutney
- Home roast chicken
- Home roast beef with onion marmalade
- Pastrami beef, cream cheese and dill pickle

Fish

- Tuna
- Freshly poached salmon with spinach
- Smoked salmon with cream cheese and fresh chives

Vegetarian/Vegan

- Grated cheddar cheese with red onion, red pepper and parsley
- Free range farm eggs with mayonnaise
- Cucumber, cream cheese and fresh mint
- Hummus, rocket, carrot and sun-dried tomato

Savouries

- Homemade pork pies +£2
- Sausage rolls + £1.50
- Pork and leek chipolata sausages + £1.50
- Mini chicken kebabs + £1.50

A delicious selection of homemade cakes, some very popular and traditional and a few different ones:-

(We suggest a choice of three)

- Scones with jam and clotted cream
- Lemon drizzle cake
- Rich moist chocolate cake
- Ultimate carrot cake
- Fruit cake
- Elderflower and orange cake
- Millionaires shortbread
- White chocolate and blueberry slice
- Banana and chocolate chip cake

Why not make it extra special with hire of vintage china teacups, saucers and tea plate along with 3 tiered cake stands.