

## Afternoon tea



Selection of finger sandwiches

Fresh scones served with jam and clotted cream

Selection of assorted mini cakes

Exotic fruit Tarts

Seasonal fruit

Tea & coffee

**£16.50 + VAT per person**

### Desserts and Tea

Vegan Chocolate and Caramel cake

French macaroons filled with pistachio, strawberry, salted caramel and vanilla

Exotic fruit tart with crème patisserie

Lemon meringue pie with a sharp lemon curd

Tea & coffee

**£15 + VAT per person**

**For an added touch of elegance, we can showcase your afternoon tea and dessert display on acrylic stands in white and gold or black, adorned with floral decorations, for an additional £220 + VAT.**

### Staff Surcharge

For 3 hours of service and one hour of set-up:

1. **0 – 74 guests:** £180.00 + VAT
2. **75 – 99 guests:** £270.00 + VAT
3. **100+ guests:** £360.00 + VAT

### Additional Information

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**. Our tea and coffee will be delivered in heat-resistant pump flasks, or, for events with service staff, prepared on-site in urns that we provide.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional £6.50 + VAT per cloth, should you wish to enhance the dining experience.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.



