



2026/2027

TEATIME PLATES.
MENU

SLICES.

CHICKEN CAESAR SALAD ON WHITE

SMOKED SALMON & CREAM CHEESE ON MINI BRIOCHE

EGG & CRESS MAYO ON WHOLEGRAIN

NYC PASTRAMI BAGEL

SWEETS.

DECADENT CHOCOLATE BROWNIE

TART AU CITRON WITH BLUEBERRY

POT AU CHOCOLATE WITH RASPBERRY

MACAROONS

CLASSIC ENGLISH SCONES
WITH CLOTTED CREAM & STRAWBERRY JAM

BITES.

CHEESE SCONE

MEDITERANEAN VEGETABLE QUICHE/QUICHE LORRAINE

HOMEMADE SAUSAGE ROLL



2026/2027

TEATIME PLATES. SMALL PRINT.

MENU

PLATES.

£32.50 PR HD

KIDS.

4 BITES / £14.50 PR HD

SLICES.

JAM
SMOKED SALMON & CREAM CHEESE
CHEESE & HAM

BITES.

QUICHE LORRAINE
SAUSAGE ROLL

SWEETS.

BROWNIE
SCONES, CLOTTED CREAM & JAM
FRUIT STICKS

ADDITIONS.

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR

INFO.

MINIMUM SPEND OF £450 FOR A DELIVERY
OF PRE PREPARED FOOD FOR CLIENT TO FINISH

MINIMUM SPEND OF £875 FOR AN ON SITE CHEF SERVICE