

# Afternoon Tea Menu

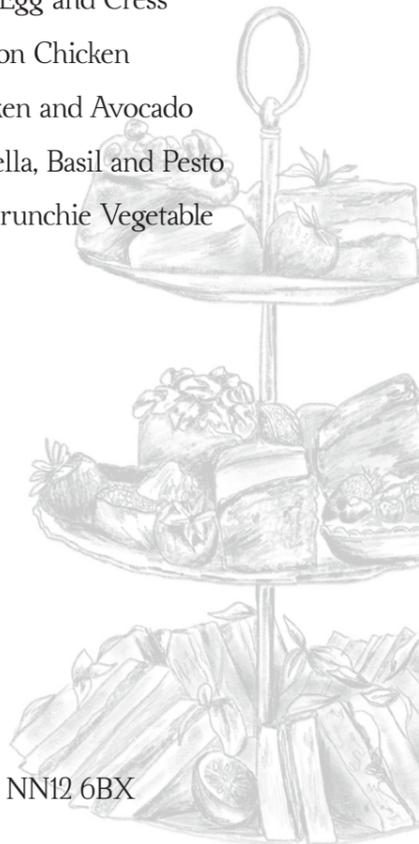
Afternoon Teas are an ideal way to feed lots of guests, they include sweet and savory options with the traditional dainty sandwiches, selection of tasty savories, followed by miniature cakes. Even the heartiest of eaters will be left feeling full. Either served to tables or from a buffet station with traditional white or vintage china.

Our Wedding Breakfast Menu includes one round of sandwiches per person, five types of savories per person and three types of sweet per person.

## Finger Sandwiches

*Delicate sandwiches made on a selection of brown and white bread*

- Rare Roast Beef and Horseradish
- Honey Glazed Ham and Mustard
- Cucumber
- Smoked Salmon
- Smoked Salmon and Cream Cheese
- Free Range Egg and Cress
- Coronation Chicken
- Smoked Chicken and Avocado
- Tomato, Mozzarella, Basil and Pesto
- Hummus and Crunchie Vegetable



## Savories

*Choose Five Savories*

- Poached Salmon and Dill Mayonnaise Croustades
- Quails Eggs and Caviar Croustades
- Mini Yorkshire Puddings with Roast Beef and Horseradish Cream (served warm)
- Scones with melted Camembert and Onion Marmalade (served warm)
- Cheese, Rosemary and Chorizo Scones (served warm)
- Ploughman's Scones topped with Black Bomber Cheddar and Apple Chutney (served warm)
- Quails Scotch Eggs
- Filo Baskets with Tiger Prawn and Curried Mayonnaise
- Filo Baskets with Garlic Mayonnaise and Roasted Peppers
- Rosemary Muffins with Smoked Turkey and Cranberry Sauce
- Mini Quiche Meat or Vegetable
- Crustine with Chicken Liver Pate and Damson Jelly
- Crustine with Smoked Salmon Pate
- Buckwheat Blinis with Crème Fraiche, Parma Ham and Pesto
- Buckwheat Blinis with Smoked Salmon and Crème Cheese
- Bite size Scones with Smoked Trout and Horseradish Cream
- Smoked Salmon on Rye Bread with Dill Sauce
- Pork and Apple Sausage Rolls
- Baby Baked Potatoes with Sour Cream and Chives
- Mini Pork Pies

## Sweet

*Choose Three Sweets*

*Or have a Scone Construction Course with Cream and Jam followed by 2 other sweets*

- Summer Fruit Tartlets
- Almond Macaroons
- Mini Treacle Tarts
- Mini Chocolate Brownies
- Mini Carrot Cakes
- Cream and Jam Scones
- Mini Fruit Meringues
- Chocolate Tartlets
- Lemon Tartlets
- Mini Victoria Sandwich Cakes
- Mini Chocolate Eclairs
- Mini Heart Shortbreads with Strawberries and Cream

*If you had something specific in mind that you had hoped to include in your menu please ask if we can provide it, you might have a particular favourite afternoon tea fayre that we haven't included in our menu. Everything we serve is hand made in our kitchens so we can adapt to your requirements.*



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[www.towburycourtfinefoods.co.uk](http://www.towburycourtfinefoods.co.uk)

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Afternoon Tea	Meeting & Event Planning	Crockery & Cutlery	Tea & Coffee	Staff for Meal	Price Per Person excl VAT	Price Per Person Inc VAT
Delivery	×	×	×	×		
Served Meal	✓	✓	✓	✓	£25.00	£30.00

**Terms of booking** • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event, Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.