



THE SUPPERTABLE

Afternoon tea menu ideas

Please browse the menu below or ask us for ideas, but remember we are very flexible and are happy to cook whatever you wish. I am very happy to provide for any dietary requirements, such as gluten-free and dairy-free options. Costs vary as every menu is different and bespoke, but as a guideline prices start at £15 per person for a full afternoon tea.

We have also teamed up with [Pollyanna's Party Hire](#) to provide beautiful vintage crockery for your event. This is included in the price.

Savoury

- Home made pork pies with onion marmalade
- Onion, apple & gruyère tart
- Cherry tomato, pesto & mozzarella tart
- Focaccia & olive tapenade
- Pea samosa with mint raita
- Spring onion, pancetta & cheddar muffins

Finger sandwiches

- Smoked salmon, beetroot & horseradish
- Marmalade-roast ham & honey mustard
- Chicken, mango & sweet chilli
- Prawn & lemon mayo
- Crab, lime & coriander
- Roast pepper, sundried tomato & hummus
- Halloumi & spinach
- Brie, apple & chilli jam

Sweet

- Lemon & ginger scones with clotted cream & homemade jam
- Millionaire shortbread
- Mini jaffa cakes
- Banana, date & chocolate loaf
- Mini marshmallow teacakes
- Courgette & whisky marmalade cake
- Mini carrot cakes with coconut & lime
- Pistachio & lime loaf with honey apricot drizzle
- Chocolate coconut brownies
- Pear & cardamom loaf
- Raspberry macarons
- Sticky date & ginger cake