



**Refined Catering for  
Executive Aviation –  
Hospitality**

**Events – Corporate**

## **Afternoon Tea Menu**

### **Sandwiches & Savoury Items**

- Ham, Grain Mustard & Rocket
- Roast Chicken, Lemon & Herb Mayonnaise
- Oak Smoked Salmon, Cream Cheese & Cucumber on Granary Bread
- Egg Mayonnaise, Shallot & Watercress, Wholemeal Bread
- Crayfish Tails, Cocktail Sauce, Brioche Roll
- Cream Cheese, Smoked Pepper & Tomato Tortilla Pin Wheel
- Whipped Goat's Cheese Bouchée
- Potted Duck & Orange Relish, Rye Cracker

### **Dessert Items**

- Freshly Baked Plain & Sultana Scones with Fruit Conserve & Clotted Cream
- White Chocolate & Raspberry Opera Gateaux

- Caramel & Praline Choux Bun (N)
- Macaron (N)
- Glazed Seasonal Fruit Tartlet
- Pistachio Financier, Dark Chocolate Cremeux, Seville Orange Gel (N)
- Amalfi Lemon Delice

**(N) Contains Nuts**