

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**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**