



APPETITE

CATERING

A Delightfully British Afternoon Tea	March 2021
<i>Sandwiches</i>	<i>Allergens</i>
Roast spring chicken, roast garlic aioli	<i>Cereal, egg, milk</i>
Smoked mackerel, chive & lemon pâte	<i>Cereals, fish, milk</i>
Roquefort, conference pear (V)	<i>Cereals, milk</i>
Black olive tapenade, sun dried tomato, rocket (Vg)	<i>Cereals, milk</i>
<i>Savoury</i>	
Mini ham & cheese toasted sandwich	<i>Cereals, milk</i>
<i>Scones</i>	
Fruit & plain (V)	<i>Cereals, egg, milk</i>
Devonshire clotted cream (V)	<i>Milk</i>
Homemade strawberry conserve (Vg)	<i>[none]</i>
<i>Cakes</i>	
Spiced carrot & sultana sponge (V)	<i>Cereals, egg, milk</i>
Mini apple & sesame strudel (Vg)	<i>Cereals, sesame</i>
Mini glazed cinnamon roll (V)	<i>Cereals, egg, milk</i>
Pear frangipane tart (V)	<i>Cereals, egg, milk, nuts</i>
<i>Tea</i>	
Choice of locally blended Twist Teas – Breakfast Boost, Classic Earl, Propermint, Refresher Green or Chamomile Yawn	
<i>Remove tea, then store box in refridgerator until ready to serve. For best results, gently warm the scones, toasted sandwich, strudel and frangipane tart in the oven at 70°C for 5-10 mins.</i>	
All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!	

Jan Huckstep

PRIVATE CHEF