



Traditional Afternoon Tea Menu

£30 per person for black slate cake stands and white china;

£35 per person for traditional fine bone china

First course

A selection of freshly made sandwiches served on white, granary and brown bread:

Ham & mustard

Mature cheddar with fruit chutney (V)

Smoked salmon & cream cheese

Egg mayonnaise & watercress (V)

Tuna & sweetcorn

Cucumber (V)

Accompanied by homemade sausage rolls

Vegetable tartlets (spinach & ricotta; red pepper & tomato)

Second course

Fruit or plain scones with strawberry jam & clotted cream (V)

Third course

A selection of tantalising cakes including:

Profiterole dipped in chocolate

Lemon drizzle cake

Victoria sponge

Bakewell or fruit tarts

Mini strawberry pavlova

Mini chocolate brownie

All courses served with tea & coffee

All products are made in a premises that uses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut

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