



## Afternoon Tea

£60 per person (incl VAT) served on black slate cake stands with white china;

All courses are served with a selection of teas & coffee

### *First course*

A selection of freshly made sandwiches served on white, granary and brown bread based on six from the following. Please note at least two options should be vegetarian.

Ham & mustard  
Mature cheddar with fruit chutney (V, Vegan option available)  
Smoked salmon & cream cheese  
Coronation Chicken & salad  
Egg mayonnaise & watercress (V)  
Tuna & sweetcorn  
Prawn Mayonnaise & salad  
Cucumber (V)  
Roast beef & horseradish  
Brie, grape & cranberry (V)  
Brie, bacon & cranberry  
Avocado, tomato & lettuce (Vegan)

Accompanied by homemade sausage rolls & slices of mini quiche

### *Second course*

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

### *Third course*

A selection of tantalising cakes including:

Profiteroles dipped in chocolate  
Lemon drizzle cake  
Victoria sponge cake  
Bakewell tarts - \*Contains Nuts  
Fruit tarts  
Mini strawberry pavlovas  
Mini chocolate brownies

All cakes & desserts are made in a premises that houses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut

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