



T.A.S.T.E. dining company

Event catering for all occasions

Afternoon Tea Menu

All afternoon teas include sandwiches, scones, tea/coffee/infusions and a choice of 2 savoury items and 3 cakes, biscuits and sweet treats.

A selection of freshly made sandwiches and wraps

Please choose 3 fillings:

Mature cheddar and pickle	Free-range egg mayonnaise and cress
Smoked salmon, lemon and dill cream cheese	BLT - bacon lettuce tomato mayonnaise
Tuna, sweetcorn and mayonnaise wrap	Smoked ham and wholegrain mustard
Coronation chicken wrap	Brie, cranberry and rocket
Hummus and roasted red pepper wrap	Roast beef, horseradish and gem lettuce
Mozzarella, sunblushed tomato, pesto and rocket wrap	Roast chicken, bacon & sweetcorn wrap

Savoury Items

Please choose 2 savoury items

Caramelised red onion and herb Sausage roll
Individual traditional quiche lorraine
Mushroom, pearl barley and sage vegetarian sausage rolls
Quails scotch egg
Parmesan shortbread, goats cheese mousse, chilli jam
New Forest pork pie
Individual Sun-dried tomato, pesto and Old Winchester quiche
Mozzarella, cherry tomato and parma ham skewers

Freshly baked scones

Plain and Fruit
served with fresh cream and fruit jam

Cakes, biscuits and sweet treats :

Please choose 3 from the following:

Lemon drizzle cake	Chocolate and salted caramel brownie
Country fruit cake	Citrus cheesecake, passionfruit jelly
Victoria sponge	Seasonal fruit mini-meringues
Chocolate eclairs	Lemon meringue tartlets
Carrot cake	Sticky ginger cake
Chocolate dipped Viennese fingers	Chocolate mousse tartlets
Millionaire shortbread	Raspberry bakewell tart
Fresh fruit tartlets	Chocolate chip cookies
Lemon posset, mango & passionfruit	Coffee cake with candied walnut

Served with freshly brewed coffee / teas / infusions