Herb & Spice
Afternoon Tea Catering

Please feel free to mix and match from any of our menus to create a menu of your choice.
All food is freshly prepared to order using ingredients of the highest quality.
Our skilled chef's garnish each dish to perfection.

We are delighted to tailor menus to specific themes, budgets and dietary requirements – just ask!

Menu Option One
Bronze Afternoon Tea Menu
£7.95 + Vat per person

A Selection of Dainty Finger Sandwiches (please select 4 fillings):
Smoked Salmon
Roast Chicken
Roast Ham
Free-Range Egg Mayonnaise & Cress (V)
Tuna and Cucumber
Cucumber and Cream Cheese
Mature Cheddar & Homemade Pickle (V)

A selection of Bite Size Home-made Desserts:

Lemon Drizzle Cake

Chocolate Fudge Brownies

Strawberries dipped in Chocolate

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Menu Option Two
Silver Afternoon Tea Menu
£10.95 + Vat per person

A Selection of Dainty Afternoon Tea Sandwiches 'with a twist' (please select 4 fillings):

Smoked Salmon, Cream Cheese, Rocket & Baby Capers

Locally Cured Ham & Spicy Tomato Chutney

Rare Roast Beef & Horseradish Cream

Free Range Egg & Cress (V)

Chicken Caesar Salad with Fresh Parmesan Shavings and Tiny Croutons

Grated Apple & Cucumber with Cream Cheese, Fresh Mint & Parsley (V)

Cucumber, Radish, and Watercress with Truffled Goat Cheese (V)

Mature Cheddar & Spring Onion

Parma Ham, Wensleydale Cheese, Rocket, Fig Relish & Toasted Pinenuts

Brie & Cranberry (V)

Greek Feta, Sweet Chilli Sauce & Baby Leaf Salad (V)

Bacon, Lettuce, Tomato & Mayonnaise

A selection of Bite Size Home-made Desserts:

Scones with Clotted Cream & Jam

Lemon Drizzle Cake

Chocolate Fudge Brownies

Strawberries dipped in Chocolate

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Menu Option Three
Gold Afternoon Tea Menu

£13.95 + Vat per person

A Selection of Luxury Afternoon Tea Sandwiches 'with a twist' (please select 6 fillings):

Homemade Bread Selection (select 3 from the following):

Sliced White or Brown Bread
Baguette
Rosemary-Sea salt Focaccia
Ciabatta
Barm Cake
Brioche Roll
Wrap
Bagels
Gluten Free Bread Roll

Sample Fillings:

Rare Roast Beef, Chicken Liver Pate, Red Onion, Rocket & Horseradish Cream

Chicken Caesar Salad with Fresh Parmesan Shavings and Tiny Croutons

Bacon, Lettuce & Tomato

Mexican Chicken & Roast Peppers

Hoisin Duck, Shredded Cucumber & Spring Onion

Harissa Lamb & Crisp Julienne of Vegetables

Pastrami, Swiss Cheese & Sauerkraut

Parma Ham, Wensleydale Cheese, Rocket, Fig Relish & Toasted Pinenuts

Roast Turkey, Chorizo & Emmental

Cajun Chicken, Crispy Lettuce & Garlic Aioli

Thick-cut Local Ham, Sliced Free Range Egg & Wholegrain Mustard Mayo

Spiced Lamb Kofta, Peashoot Salad and Cucumber-Mint Yoghurt

English Salt Beef, Mustard & Gherkin

Dublin Bay Prawn, Avocado & Rocket

Poached Salmon, Baby Watercress & Lemon Mayonnaise

Smoked Salmon, Cream Cheese, Rocket & Baby Capers

Tuna Mayonnaise & Cucumber

Tuna Crunch with Peppers, Spring Onion, Cucumber & Mayonnaise

Tuna Nicoise with Crispy Green Beans, Vine-ripened Tomatoes, Olives and Softly Boiled Eggs tossed with a Light Vinaigrette

Lancashire Cheese, Spring Onion & Mayonnaise (V)

Local Free-Range Egg & Cress (V)

Mature Cheddar & Pickle (V)

Houmous, Grated Carrot & Spinach (V)

Houmous, Chargrilled Artichoke & Zucchini (V)

Char-grilled Mediterranean Vegetable & Feta (V)

Cucumber, Radish, and Watercress with Truffled Goat Cheese (V)

Brie & Cranberry (V)

Greek Feta, Sweet Chilli Sauce & Baby Leaf Salad (V)

Harissa Infused Haloumi & Crisp Julienne of Vegetables (V)

Goats Cheese & Chilli-Beetroot Jam (V)

Mexican Spiced Vegetable, Re-fried Beans & Sour Cream (V)

Buffalo Mozzarella, Vine Ripened Beef Tomato & Homemade Basil Pesto (V)

Moroccan Spiced Roasted Baby Beet, Sweet Potato, Chickpea & Rocket (V)

Falafel, Pea-Shoot & Cucumber-Mint Yoghurt (V)

A selection of our Home-made Desserts served on platters:

Scones with Clotted Cream & Jam

Lemon Tart
Zingy Citrus Tart made from a 100 year old family recipe

Bakewell Tart
Pastry case filled with a light Almond Sponge & lashings of Raspberry Jam

Chocolate Sponge
A moist Chocolate Sponge covered with Chocolate Butter Cream
& Cadbury Flakes

Vanilla Cheesecake
Luscious Vanilla topping on a Crunchy Biscuit Base

COLD FINGER FOOD OPTIONS

Supplement your menu with Cold Finger Food items from our suggestions below

£1.60 + Vat per item from the list below

- Our Local Pork, Apricot & Thyme Rustic Sausage Rolls
- Roasted Parsnip, Leek & Sweet Potato Quiche (V)
- Smashed Chickpea, Roasted Red Pepper & Garlic Houmous served with Crunchy Vegetables (V)
- Anti-pasti Skewer with Pesto Roasted Pepper, Courgette Kalamata Olive and Mini Mozzarella (V)
- Bruschetta with SunBlushed Tomatoes, Roasted Peppers, Pesto Oil and Shaved Parmesan (V)
- Lemon & Herb Chicken Skewers with Greek Basil Mayo
- Mascapone, Pea and Mint Filo Parcel (V)
- Sweet Peppers Stuffed with Crème Cheese & Herbs (V)
- Individual Asparagus & Parmesan Quiche (V)

£1.80 + Vat per item from the list below

- Tiger Prawn Skewers with a Mango and Crème Fraiche Salsa
- Prawn & Coriander Platter
- Blackened Salmon Goujons with Sweet Chilli Dip
- Spicy Prawn & Mango Cocktail served in Little Gem Lettuce
- Lamb Rosti with Spiced Vegetable & Mint Yoghurt
- Mixed Crostini (V)

(Bashed peas & mint; ricotta & garlicky roasted peppers, barbequed courgette & Aubergine with chilli)

£2.50 + Vat per item from the list below

Char-grilled Lemon & Herb Infused Chicken with a Greek Basil Mayonnaise
Served in a Mini Croute Basket

Carpaccio of Local Beef, Creamed Rocket, Parmesan and Truffle oil
Served on Crisp Homemade Bruschetta

Cornish Crab, Crayfish and Arugula Salad with an Oriental Mango Salsa (SF)
Served in a Mini Kilner Jar with Spoon

Slow-Roasted Cherry Tomatoes, Creamed Goats Cheese and Basil Micro-Leaf (V)
Served on Parmesan Shortbread

Beetroot-Cured Salmon & Cream Cheese Blinis
With Baby Capers, Cucumber Pickle and a Dill Dressing

Marinated Fillet of Seared Lamb with Spring Onions & Spicy Chilli Cream (GF)
in a Char-grilled Zucchini Cup

Smoked Duck Roll *with Chervil and Quince Jelly*

Spinach & Wild Mushroom Filo (V)

Lemon, Chilli & Coriander King Prawn Cocktail Skewers (SF)

Filo Parcels Filled with Poached Wild Salmon, Crème Cheese and Fresh Dill
Served with a Zesty Lemon Mayonnaise

Mixed Sushi Platter with Wasabi, Pickled Ginger and Soy Sauce

Wild Mushroom, Parmesan and Truffle Oil Quiche (V)

Skewers of Cheshire Beef with Soy, Honey, Lime, Chilli and Coriander

Marinated Cheshire Fillet of Beef on Tiny Herb Scone with a Horseradish Mayonnaise

Crisp Cheese Tartlet's with Quails Eggs, Chive Mayonnaise & Roast Tomato (V)

Spinach & Cream Cheese Roulades (V)

Griddled Asparagus with Celery Salt & Tarragon Hollandaise Dip (V)