



THE
COPPER
KITCHEN



Afternoon
Tea menus



Afternoon Tea options

Step 1 - Choose delivery or collection

Collection from Roade (NN7 2QZ)

A quote can be calculated for delivery - please give a postcode of the venue

Step 2 - Choose presentation choice

Option 1 - Kraft brown box platters

Option 2 - Individual/Paired boxed afternoon tea

Option 3 - Vintage china, table linen & cutlery hire

Step 3 - Choose your menu

3 menu options available:

Catherine, Anna-Maria, Victoria

Themed menu options available:

Princess and Mad Hatter

Step 4 - Add waitress service?

Tea/coffee served to your guests

Additional charge based on number of waitresses and hours required

Waitress service is available for parties of 25+ guests

Step 5 - Dietary requirements

We can cater for;

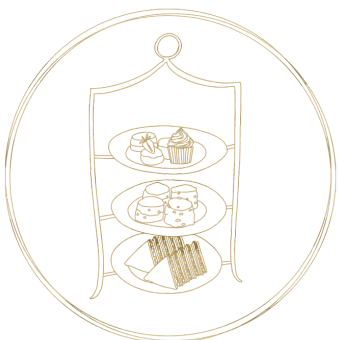
- Vegetarian
- Vegan (£2pp +VAT supplement)
- Dairy free (£2pp +VAT supplement)
- Free from gluten (£2pp +VAT supplement)

Step 6 - Add additional services?

Glass hire or drinks package

Canapés

Celebration cake



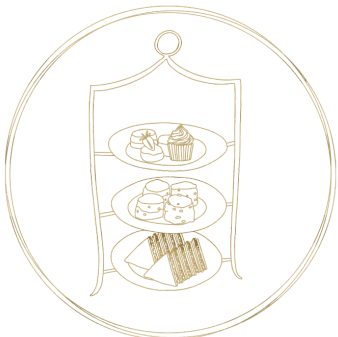
Vintage China Hire

Vintage china hire consists of;

- Vintage linen tablecloths
- Linen napkins
- Dried flower arrangements
- Gold candle sticks and battery operated candles
- Glass beaded charger plates
- Tea cups, saucers, side plates
- Milk jugs, sugar bowls
- Glass bowls for cream & jam
- 2/3 tiered cake stands
- Cutlery

£2.50pp +VAT

For parties of 25+ this is included in the price per head



Menus

Catherine Menu - £13.75 pp +VAT

Finger sandwiches - choose 4 fillings

Cheese straws or vol au vents

Scones with clotted cream & strawberry conserve

Cake traybake slice - choose one flavour

Choose 2 additional items from our menu (either savoury & sweet)

Tea selection & cafetiere coffee

Anna-Maria Menu - £15.75 pp +VAT

Finger sandwiches - choose 4 fillings

Cheese straws or vol au vents

Scones with clotted cream & strawberry conserve

Cake traybake slice - choose one flavour

Choose 3 additional items from our menu (any combination of savoury & sweet)

Tea selection & cafetiere coffee

Victoria Menu - £17.75 pp +VAT

Finger sandwiches - choose 4 fillings

Scones with clotted cream & strawberry conserve

Choose 6 additional items from our menu (any combination of savoury & sweet)

Tea selection & cafetiere coffee

Set menu for vegan, dairy free or free from gluten available - £2pp supplement

Children's menu - £12 pp +VAT

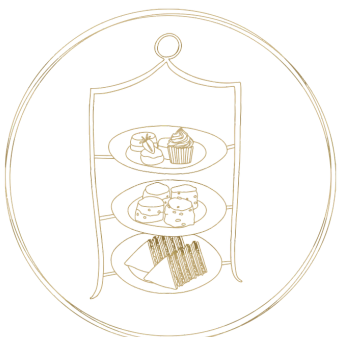
White bread sandwiches

Sausage roll

Cheese straw

Chocolate brownie

Cupcake



Themed Menus



Mad Hatter's Tea Party OR Princess themed afternoon tea

£19 pp +VAT to include:

- Vintage linen tablecloths & linen napkins
- Dried flower arrangements
- Glass beaded charger plates
- Tea cups, saucers, side plates
- Milk jugs, sugar bowls, glass bowls for cream and jam
- 2/3 tiered cake stands
- Cutlery
- Decorations & props for your tables

(Minimum of 10 guests)

The Menu

- Finger sandwiches
- Cheese straws
- Sausage rolls
- Heart shaped scones served with clotted cream & strawberry conserve
- Sweet items based on the theme including;
 - Mini cupcakes
 - Chocolate brownies
 - Jam tarts
 - Biscuits
- Tea selection & cafeteria coffee



Sandwich fillings



Please choose up to 4 fillings

We can offer plain fillings such as plain ham, plain cheese etc. if requested.

Meat/Poultry

- Ham & mustard salad
- Ham, mayo & cheese
- Ham & tomato
- Chicken tikka
- Coronation chicken
- Chicken mayonnaise & salad
- Chicken & bacon
- Beef, rocket & horseradish

Vegetarian

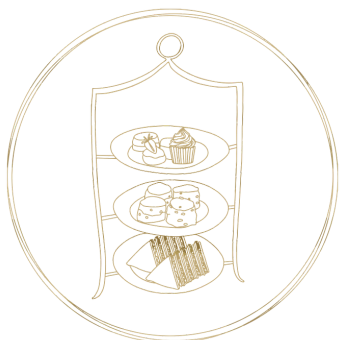
- Herbed cream cheese & cucumber
- Brie & cranberry
- Cheese & pickle
- Cheese & caramelised onion chutney
- Free range egg & cress

Fish

- Tuna & sweetcorn
- Tuna & cucumber
- Prawn cocktail & salad
- Smoked salmon & cream cheese

Vegan

- Houmous & pepper
- Sweet chilli falafal & salad
- Coronation chickpea
- Vegan cheese & pickle



Savoury/Sweet options



Savoury

- Cheese straws (V)
- Sausage rolls
- Pinwheels
 - Cheese & tomato (V)
 - Cheese & pesto (V)
- Tartlets
 - Mixed pepper (V)
 - Cheese & ham
 - Goats cheese & caramelised onion chutney (V)
- Prawn cocktail pot (GF)
- Paprika chicken skewers (GF)
- Antipasti skewers (GF)
- Vol au vents
 - Brie & cranberry (V)
 - Creamy mushroom (V)
 - Prawn mayonnaise
 - Lemon & herb chicken
- Mini scotch eggs

Sweet

- Cake traybake slices (V)
 - Vanilla
 - Lemon
 - Chocolate
 - Coffee & walnut
 - Salted caramel
- Brownie bites (V)
- Mini pavlovas (GF/V)
- Chocolate dipped strawberries (GF/V)
- Mini cheesecakes (V)
 - Oreo
 - Biscoff
 - Strawberry
- Eton mess (GF/V)
- Lemon posset (GF/V)
- Chocolate mousse (GF/V)
- Profiteroles (V)
- Malteser slice (V)
- Jam tarts (V)
- Mini fresh fruit tartlets (V)
- Dark chocolate & raspberry tartlets (V)

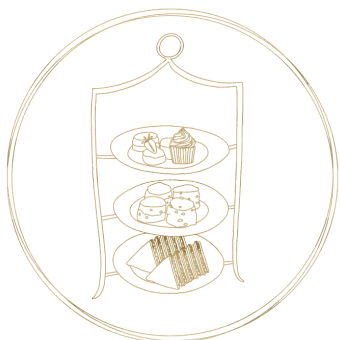
Scone Selection

Plain

Cherry

Sultana

Cheese & Herb - served with butter & caramelised onion chutney



Waitress Service

Waitress service includes;

- Setting up of tables with linen & crockery
- Presentation & service of afternoon tea on tiered cake stands
- Service of tea & coffee throughout the event
- Clearing away & washing up of all crockery
- Pouring & service of any additional drinks/speech drinks (if required)

One waitress for every 10-15 guests recommended

This service is calculated based on the location of the party, number of waitresses required & duration of event.

Please contact us for a quote or further information

Menu Upgrades

- Champagne flute hire - £1.25pp +VAT
(washing up included)
- Water glass hire - £0.75pp +VAT
(washing up included)
- Non-alcoholic drinks package - £3.50pp +VAT
 - Includes glass hire - champagne flutes, water glasses or a mixture of both
 - Cut glass jugs or dispensers
 - Cloudy & pink lemonade served with fresh lemons, raspberries & ice
- Vintage glass bud vases & fresh flowers - £20 +VAT per 5 bud vases



Additional Services



Canapés

Presented on black slates and served by our staff as your guests arrive at your venue

Canapé options include;

- Paprika chicken Skewers (GF)
- Bruschetta
 - Brie and olive tapenade (V)
 - Creamy mushroom (V)
 - Caprese (tomato, mozzarella, red onion and basil) (V)
- Mini Scotch eggs
- Honey mustard sticky sausages (GF and can be made V, Ve)
- Mini roast beef & Yorkshire pudding
- Pancetta wrapped asparagus with parmesan cheese
- Smoked salmon blinis
- Caprese skewer (V, GF)
(tomato, mozzarella, basil & balsamic glaze skewers)
- Brie, bacon & cranberry filo tartlets (can be made V)
- Mini Cheese & herb scone with onion chutney & cream cheese (V)
- Prawn cocktail cups (GF)
- Charcuterie cups (GF and can be made V, Ve) £1pp supplement

Prices start from £6pp +VAT - discounted rate available if booked alongside afternoon tea catering (T&Cs apply)

Celebration/Wedding Cakes

- Naked
- Semi-naked
- Buttercream iced
- White chocolate ganache iced



Receive a discounted rate on your celebration/wedding cake if booked alongside afternoon tea catering (T&Cs apply)

Please enquire for a quote