

Vintage Tea Party Guide.

There are no set rules for afternoon tea, as many styles of afternoon tea have evolved through time. You can go as simple or as lavish as you want.

Popular Afternoon Tea's

Cream Tea

Generally consists of scones, clotted cream and preserve served with a pot of tea.

Afternoon Tea

Usually consists of sandwiches and a variety of sweet items.
If you want to keep it simple choose a selection of quality biscuits

Champagne Afternoon Tea

Champagne is offered by many hotels with their traditional afternoon tea set menus, or the option to add a glass of Champagne for an additional charge.

We include desert wine glasses or champagne dish glasses with our packages, enabling you to offer your guests a little sparkling wine, spritzer or cava

Traditional Afternoon Tea Menu

A selection of freshly prepared sandwiches

Warm scones with clotted cream and preserves

A variety of homemade cakes and pastries

A range of teas

Aim to have at least 3 different fillings in your sandwiches. Choose flavours that are not too overpowering. The classic selection of sandwiches served with Afternoon Tea includes:

Cucumber

(Use cream cheese instead of butter with your cucumber)

Egg mayonnaise with cress;

Smoked salmon with cream cheese;

Coronation chicken;

Ham and mustard.

The perfect sandwich should be small and dainty. They should be made with thin to medium sliced bread with the crusts cut off (cut off after filling). No door steps here please. It is best to buy good quality pre sliced bread for convenience and if possible use a mixture of white and brown breads. The finished sandwich can be cut into triangles, squares or fingers. The finger shaped is more traditional, but triangles are easy to arrange and you can see the fillings easily. If you are following a theme you could even use pastry cutters to make fancy shapes.

Choose your cakes carefully.....As with the sandwiches the cakes should be easy to eat. You don't want your guests to have faces and fingers sticky and messy with cream. Iced puff pastry cream slices are one of my favourites but impossible to eat in a lady like fashion and guaranteed to get sticky fingers. Choose cakes with little cream as the cream can leave you feeling heavy. Which you don't want when you're having a spa treatment

Popular choices all year round include:

Victoria sponge

Chocolate sponge

Coffee and walnut cake

Lemon drizzle cake

Carrot cake

Cupcakes and fairy cakes.

Alternatives for Christmas/Winter

Warm mince pies

A light fruit cake

Individual fruit pies

Ginger bread

Shortbread biscuits

Tea is obviously the first choice, but check with your guests, for those who don't drink tea. Provide an alternative, whether that is a selection of fruit teas, coffee or hot chocolate.