

Afternoon Tea:

Afternoon teas are great for celebrating a summer wedding. Set up in a canvas marquee, the sides gently flapping in a cool breeze while scents of grass and wild flower come dancing in. Or indeed for any celebration at any time of year. We love Afternoon Teas. The menus below are based upon the team’s favourite Afternoon Tea treats, but we are sure you have your own too...

Homemade plain and fruit scones served with Cornish clotted cream and strawberry preserve.

**Taylors of Harrogate teas and soft drinks:**

English Breakfast

Afternoon Tea

Darjeeling

Earl Grey

Assam

Lapsang Souchon

Traditional homemade lemonade

Curiosity cola

Ginger beer

Dandelion and Burdock

* Still and sparkling water

**A selection of bite size homemade cakes:**

Sticky gingerbread cake

Battenberg

Madeira cake

Victoria sponge

Coffee and walnut

Chocolate fudge

Fruit tea loaf

Lemon drizzle

Carrot cake

Apricot and almond sponge

**A Selection of homemade finger sandwiches:**

Cucumber and cream cheese

Egg and cress

Smoked salmon, cucumber and cream cheese

Rare roast fillet of beef, watercress and horseradish cream

Cheese and country garden chutney

Ham and wholegrain mustard

Crab and crunchy lettuce

Prawn and Marie Rose sauce with crunchy lettuce

Chicken bacon and avocado

Tuna and cucumber

Smoked trout, cucumber and horseradish

Goats cheese, rocket and caramelised red onion

**Sweet and savoury pastries and tarts**

Mini summer berry tarts

Mini chocolate éclairs

Mini bakewell tarts

Mini lemon curd tart

Mini meringue nests filled with whipped vanilla cream, fresh strawberries and passion fruit curd

Chocolate brownie

Millionaire shortbread

Date and walnut slices

Coconut macaroons

Mini sausage rolls

Smoked salmon rugalechs

Cheese twists

Feta and red pepper puffs

Mini mushroom bacon and thyme tarts

Mini leek and gruyere tarts