

Afternoon Teas

Our Afternoon Tea Buffets offer a comforting, elegant way to bring people together. Beautifully presented with a selection of freshly prepared finger sandwiches, savouries, homemade cakes and sweet treats, they're ideal for occasions where guests can gather, share stories and spend time together in a relaxed, informal setting. Designed to be both generous and easy to enjoy, each menu can be tailored to suit your event.

All prices are quoted per person and are exclusive of VAT. Crockery, cutlery, staffing, table linen, and glassware can be provided and will be charged separately according to your requirements. Where venues do not offer suitable kitchen facilities, additional catering equipment can also be supplied.



#1 Afternoon Tea £12.95

Selection of finger sandwiches

Roast ham & homemade piccalilli /G/Mu/So/Mi

Coronation chicken /G/Mu/So/Mi/E

Sussex Charmer with marmite butter & butterhead lettuce V/G/So/Mi/Ce

Free-range egg & tarragon mayonnaise with watercress V/G/Mu/So/Mi/E

Cucumber & vegan cream cheese Vg/G/So/

Pork, fennel seed & Dijon mustard sausage rolls /G/Mu/E

Buttermilk scones with clotted cream & strawberry jam V/G/Mi

Lemon polenta drizzle cake with whipped cream & seasonal berries V/N/E/Mi

#2 Afternoon Tea £17.95

Selection of finger sandwiches

Coronation chicken /G/Mu/So/Mi/E

Sussex Charmer with smoky tomato chutney /G/Mu/So/Mi

Free-range egg & tarragon mayonnaise with watercress V/G/Mu/So/Mi/E

Crostini with whipped ricotta, smashed peas, radish & preserved lemon

Smoked salmon blini with sour cream, caviar & dill

Pork, fennel seed & Dijon mustard sausage rolls /G/Mu/E

Buttermilk scones with clotted cream & strawberry jam /G/Mi

Blackberry & crème de mûre eclairs

Rich chocolate truffle cake with fresh berries & cream /N/E/Mi

Tea & Coffee £3.50

Freshly brewed coffee, tea & herbals with milk & non-dairy milk

Soft Drinks £2.50

St. Clement's iced tea with Earl Grey, orange & lemon

Apple, elderflower & ginger ale cooler with fresh mint

Still & sparkling water

Red & white wine POA

Sparkling wine POA

Key to dietary information: V Vegetarian | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish
Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya



Bespoke Options

Sandwich Selection £6 or Mini Rolls £7.50 for 4 choices

Roast beef & horseradish

Crispy bacon & avocado

Sussex Brie with rocket & cranberry relish [v](#)

Free-range devilled egg & herb mayonnaise [v](#)

Smoked salmon with lemon & herb butter & rocket

Crayfish cocktail & sweet gem lettuce

Chargrilled aubergine & sundried tomato pesto [vg](#)

Flamed pimento with hummus & rocket [vg](#)

Savouries from £3.75

Leek & Wensleydale tart [v](#)

Hot smoked trout, crème fraîche & tarragon tart

Chestnut & wild mushroom sausage rolls [vg](#)

Roast sweet potato, sage & feta frittata [v](#)

Smoked salmon blinis with sour cream

Confit chicken & sausagemeat stuffing pie

Filo parcels with butternut squash, ricotta, spinach & sultanas [v](#)

Crostini of Parma ham with caponata & caper berries

Spanish tortilla with romesco sauce [vg](#)

Cakes from £30 for 12 people

Rich chocolate truffle cake with jugs of cream

Tunisian orange & almond cake w/ zesty mascarpone

Baked Basque cheesecake with drunken apricots

Carrot, orange & pumpkin seed cake with frosted cream cheese topping

Coffee & walnut cake

