

TABLE TALK



Table Talk Afternoon Tea Menu

Spring / Summer 2010

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Sandwiches

Prawn and avocado on wholemeal bread with lemon and black pepper
Egg mayonnaise with watercress
Smoked salmon with cracked black pepper and lemon on home made Irish soda bread
Chicken with roasted plum tomatoes, tarragon and lemon mayonnaise on fresh white bread
Taleggio with apple and apricot chutney and shredded leaves on walnut bread
Rare beef and English mustard on granary
Mozzarella, plum tomato with roasted red onion or aubergine and basil pesto on ciabatta
Cucumber and cream cheese sandwiches
Smoked chicken, avocado and basil mayonnaise sandwiches

Cakes

Angel cake
Tiny buttermilk scones with strawberry jam and clotted cream
Chocolate fudge brownies
Lemon drizzle cake
White chocolate and pistachio brownie
Lemon drizzle with dark chocolate chunks
Mini Victoria sponge cakes
Buttered banana and date loaf
Lemon and poppy seed cake with a lemon curd and cream cheese frosting
Coffee and walnut cake
Carrot cake with a lemon and cream cheese frosted
Orange, almond and polenta cake
Butterfly cakes

Biscuits

Heart shaped cinnamon shortbreads with clotted cream and raspberries
Mini sacher torte with apricot jam and a rich chocolate couverture and sugar violets
White chocolate cases filled with passionfruit mousse
Chocolate Brazil soft-bakes
Hazelnut shortbreads
Lemon and almond shortbread sandwiches
Chocolate chip cookies
Double chocolate chip cookies
Apricot and oatmeal slices
Maple and pecan flapjacks