

Afternoon Teas / Buffets:

Prices per person - min 10 inc vat £

Sandwich Lunch	8
Our premium sandwich selection Kettle chips Daily sponge selection	
The Surrey Tea	9.5
<u>Finger Sandwich Selection:</u> <i>on thick sliced white and malted breads</i> Mature cheddar, caramelised red onion, rocket Smoked salmon, dill mayo Chive egg mayo <u>Plain and fruit scones</u> Strawberry preserve and Cornish clotted cream <u>Sponge cake selection</u> Mini Victoria sponge Lemon drizzle	
Chelsea Tea	20
<u>Finger Sandwich Selection:</u> <i>on thick sliced white and malted breads</i> Mature cheddar, caramelised red onion, rocket Smoked salmon, dill mayo Chive egg mayo <u>Savoury</u> Plain and fruit scones Strawberry preserve and Cornish clotted cream Roast Mediterranean mini tart Posh butcher cocktail sausages with a mustard honey glaze <u>Dessert Selection</u> Eton mess pots ⁽¹⁾ _(SEP) White chocolate chip brownie	
Cold Fork Buffet	15
Bread Selection; freshly baked, homemade hummus, Mediterranean Olives, sunblush tomato Charcuterie Platter; prosciutto, Milano salami, Sussex honey roast beef Cheese Board; mature cheddar, long clawson stilton, goats cheese, grape chutney, artisan crackers Greek Salad; vine tomato, olive, cucumber, oregano feta Chive and Dill Potato Salad; mayoanise , crème fraiche Green Salad; rocket, mixed leaves, cucumber	
Add Fruit platter	2.5
freshly cut	
Add Finger Desserts	2.5
mint chocolate torte, banoffee pie, orange and almond cake	
Canapé Platter	96 p/ platter
40 handmade individual canapés, suitable for 4-6 people Smoked salmon dill mascarpone on blini Mackerel pate on bruschetta, caramelised red onion Roast beef on mini Yorkshire pudding wholegrain mustard mayo Chestnut mushroom parfait on pumpnickel, truffle cream Chicken pancetta ballotine, apricot puree	

Complete Catering Service:

To include food, service tea selection, filter coffee, staff, china
Covid compliant

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Brook Finger Buffet	15
Sandwich selection from our premium sandwich menu' (1 round) Quiche selection (roast aubergine and courgette / mature cheddar and chive Chicken pesto skewer Pork, apple and ginger puff sausage roll White chocolate chip brownie bite Orange and almond bites Uniformed trained staff to serve Tea selection and filter coffee service, (milk and sugars provided) Crockery 2-3 hour service ----- add wine	
	9.5
Wines: Red (Montepulciano) and White (Sauvignon Blanc) Water and Juice Glassware and	
Cygnat Afternoon Tea	22
Finger sandwich selection Goats cheese caramelised red onion tart Mini chicken and wild mushroom pie Plain and fruit scones, strawberry preserve and Cornish clotted cream Mint chocolate torte, mini banoffee pie lemon drizzle Uniformed trained staff to serve Tea selection and filter coffee service, (milk and sugars provided) Crockery 2-3 hour service Water and Juice ----- add wine	
	9.5
Wines: Red (Montepulciano) and White (Sauvignon Blanc) Glassware and	
Mediterranean Fork Buffet	26
Freshly baked ciabatta and focaccia breads Red onion, chilli and broccoli pasta salad (V) Caprese salad; rocket, vine tomato and bocconcinni (V) Prosiutto, salami, Sussex honey roast ham meat platter Thyme herbed roast chicken thighs Fruit pot, berry compote Pear and raspberry frangipane tart Cherry and chocolate brownie Uniformed trained staff to serve Tea selection and filter coffee service, (milk and sugars provided) Crockery 2-3 hour service Water and Juice ----- add wine	
	9.5
Wines: Red (Montepulciano) and White (Sauvignon Blanc) Glassware	