



Afternoon Tea Setup

Thank you for selecting A Taste of Britain to provide the food for your tea party! You'll need an assortment of trays and serving pieces to complete your table. Here are the items that we recommend:

- Cookie sheet to heat up the scones in your oven (optional)
- To display the scones: baskets with cloth napkins (like a bread basket) or platters
- 3 small bowls for the scone sides (clotted cream, lemon curd, and preserves) – about 8 oz, like a soup cup – plus a plate or platter to put all 3 bowls onto (optional – but it helps to catch drips)
- 3 spoons or butter knives to serve the scone sides
- If you have any tiered plate stands, they make a lovely presentation of the tea sandwiches and pastries. If not, any platters are just fine. You'll need platters for the tea sandwiches and platters for the pastries.
- Damp paper towels should be placed directly on top of the tea sandwiches until the last possible minute to keep the bread moist.
- Small tongs for your guests to pick up the sandwiches and pastries (optional – they are called “finger foods” after all!)
- Cucumber slices and cherry tomato halves are pretty garnishes for the tea sandwich platters (optional)
- Strawberry halves add a nice touch to the pastry platters (optional)
- Luncheon plate, teacup, saucer, teaspoon, and napkin for each guest

Pick-Up or Drop-Off orders do not include beverage service setup, but here are the items you'll want to have on hand when setting up your own tea service:

- Teapots
- Hot water source
- Teabags or loose tea & strainer
- Bowls of sugar and lemon slices
- Pitcher of milk
- Teaspoons
- An extra bowl for used sugar packets (if using packets)
- A plate for used spoons (optional)

And the most important part: relax and have fun with your guests!