**Events & Parties**

The below pages represent the core range of hospitality services available at Tee House daily.

We also offer bespoke Events Packages and would be happy to discuss any requirements you may have in more detail.

From sit down dinner and lunch parties to buffets or anything else you

Can imagine! We can produce bespoke food, drink, and arrangements to suit your needs.

We have a team of very experienced chefs that can cater to a variety of cuisines, cultures, and styles.

Notice periods will vary dependant on your requirements

– the more time we have the more creative we can be!

Please contact [info@teehousewanstead.com](mailto:info@teehousewanstead.com) or call 07960040684 to talk through the options available in more detail.

**BREAKFAST**

**Mini pastry £3.95 per person**

A selection of freshly baked croissants, pain au chocolate & Danish pastries

**Hot Breakfast Rolls**

**Choose from selection of £4.95 per person**

Smoked back bacon in a bap

Grilled Cumberland sausage in a bap

Smoked salmon & cream cheese bagel

Fried free range egg & woodland mushroom bap

**Healthy Breakfast Glasses**

**Choose from selection of £4.50 per person**

Yoghurt, seasonal berry, granola & honey

Fresh exotic fruit salad

Coconut, apple & sultana birched muesli

Homemade smoothies

**Finger Food**

**Please choose from the selection below**

**4 items £8.95 per person**

**5 items £9.95 per person**

**More than 5 £1.65 per item extra per person**

Selection of freshly made sandwiches (Mini rolls)

Buttermilk fried chicken goujons, chilli mayonnaise

Leek & mature cheddar tart

Mini honey & mustard glazed sausages

Breaded mozzarella sticks, tomato pesto

Vegetable samosas, mango chutney

Mini gourmet pies

Falafel with hummus

Vegetable spring rolls, sweet chilli sauce

Mini homemade sausage rolls

**Buffet boards**

**£16.95 per person**

**(Sample menu)**

Homemade sausage rolls

Homemade Goat’s cheese & spinach tart

Homemade Chorizo Scotch egg

Selection of British & European cured and smoked charcuterie with pickles & grilled bread

Selection of British & European cheeses, chutneys, preserves & biscuits

**Hot & Cold Fork buffet**

**£19.95 Per Person**

**(Sample menu - all subject to seasonal availability)**

Served with freshly baked breads and butter

**Mains**

Royal fillet of smoked salmon, sweet English mustard and dressed pea shoots

Roast corn-fed chicken, wild mushroom, smoked bacon and cavolo nero

Sprouting broccoli and goats cheese tart, dressed baby watercress

**Sides**

Roasted new potatoes

Mixed seasonal leaves

Caesar salad

**Sweet**

English Blackberry and almond tart with vanilla crème fraîche

**Tee House**

**Standard Sandwich lunch (Sample menu)**

**Freshly made sandwiches on assorted sliced breads with hand cooked crisps £6.95**

BLT

Roast Chicken Caesar

Smoked salmon & cream cheese

Tuna mayo

Mature English cheddar & red onion marmalade

Egg mayo, cress & whole grain mustard

**Premium sandwich** **freshly**

**made sandwiches on assorted artisan breads & wraps with hand cooked crisps (Sample menu) £8.95 per person**

Roast beef, red onion jam, watercress & English mustard mayo

Roast chicken, slow roast tomato, rocket leaves & basil mayonnaise

Hot smoked salmon, pickled cucumber, dill crème fraiche

Tuna, wasabi & crunchy Asian slaw

Mature Cheddar & grape chutney

Falafel, hummus & mint yoghurt

**Afternoon tea (Sample menu)**

**Selection of cakes £12.50 per person**

Selection of simple sandwiches

Buttermilk scones, clotted cream & jam

Cherry & pistachio fancier

Lemon & raspberry meringue tart

Salted Honey combe brownie

**Tee House Dinner Menu**

**3 course set dinner (Sample menu - all subject to seasonal availability)**

Set menu £23 a head

(This price is based on all the group having the same starter, main and dessert if you which for more

Choice please discuss with one of our team) \* this does not affect dietary requirements

**Option A**

***Host/ organiser to select 1 starter, 1 main & 1 dessert for whole party***

***Please notify us of any dietary requirements and we will adapt dishes to guest’s individual needs.***

Selection of fresh baked bread & butter

**Starter**

Ham hock terrine, homemade piccalilli & grilled sour dough

Smoked haddock & leek soup

Warm Stilton tart, chicory, walnut & honey salad

**Main**

Roast chicken supreme, coq au vin garnish, mash potato & wilted winter greens

Chunky beef cottage pie, glazed carrot, beef dripping granola & wilted winter greens

Grilled seabass, braised puy lentils, charred broccoli & lemon butter sauce

Wild mushroom risotto, sage, aged parmesan & roasted chestnuts

**Dessert**

Chocolate & hazelnut mousse, vanilla cream & orange

Vanilla cheesecake, honeycomb & mango

Lemon tart, meringue & blackberry

**3 course set dinner (Sample menu - all subject to seasonal availability)**

Set menu £28 a head

(This price is based on all the group having the same starter, main and dessert if you which for more

Choice please discuss with one of our team) \* this does not affect dietary requirements

**Option B**

***Host/ organiser to select 1 starter, 1 main & 1 dessert for whole party***

***Please notify us of any dietary requirements and we will adapt dishes to guest’s individual needs.***

Selection of fresh baked bread & butter

**Starter**

Smoked salmon, beetroot, rye crisp & crème fraiche

Smoked duck breast, clementine & date, toasted brioche & hazelnuts

Roast English pumpkin soup, mascarpone & pumpkin seed

**Main**

Slow cooked beef shin, bourguignon garnish, buttered spinach & Dauphinoise potato

Roast chicken supreme, pommes Anna, wilted autumn greens, wild mushroom & jus

Grilled English trout, charred fennel, baby potatoes, samphire, wild herb hollandaise

Gnocchi with spinach & ricotta, wilted kale & roasted almonds

**Dessert**

Blood orange posset, blackberry compote, vanilla cream & short bread

Bitter Chocolate tart, popcorn & salted caramel

Winter berry Eton mess

**3 course set dinner (Sample menu - all subject to seasonal availability)**

**Set menu £35 a head**

(This price is based on all the group having the same starter, main and dessert if you which for more

Choice please discuss with one of our team) \* this does not affect dietary requirements

**Option C**

***Host/ organiser to select 1 starter, 1 main & 1 dessert for whole party***

***Please notify us of any dietary requirements and we will adapt dishes to guest’s individual needs***

Selection of fresh baked bread & churned butter

**Starters**

Trio of Heritage beetroot, whipped goats curd, blood orange & honey glazed hazelnuts

Pressed corn-fed chicken & pistachio terrine, air dried ham, mascarpone & fig

Gin & tonic cured salmon, horseradish yoghurt, pickled fennel, confit lemon

**Main**

Roast corn-fed chicken breast, rainbow chard, fondant potato, heritage carrot & truffle jus

Rump of Texel lamb, spinach puree, confit potato, feta, Madeira jus & Pomegranate glazed shallot

Grilled Scottish Salmon, squid ink & prawn paella, basil aioli & wilted cavelo nero

**Sweet**

Malted set custard, poached English rhubarb & ginger biscuit

Chocolate torte, pistachio’s, clotted cream & poached cherries

Blood orange & amaretto biscuit trifle