

Afternoon Tea Buffet

Minimum 20 People

Selection Of Finger Sandwiches (Inc v)

(Using fresh white & granary bread from Fellows Bakery, Ardingly)

Beef Pastrami, Horseradish Crème Fraiche & Chive

Egg Mayonnaise & Cress

Smoked Gammon, Wholegrain Mayonnaise & Rocket

Smoked Salmon Belinis

With a herb cream cheese & lemon & dill gel

Homemade Triple Cheese Scone

*Smoked applewood, gruyere & Sussex mature cheddar baked scone
served with a tomato & red pepper chutney*

Glazed Lemon Tart

Sweet crust pastry case filled with a sharp lemon curd & topped with caramelised sugar

Chocolate Brownie

Rich & gooey dark chocolate brownie served with chantilly cream & vanilla fudge

Homemade Traditional Scone

With clotted cream, butter, strawberry & raspberry jam & fresh berries

Homemade Fruit Scone

*A classic scone mixed with dried berries & served with strawberry & raspberry jam,
clotted cream, butter & fresh berries*

English Breakfast Tea

A full bodied infusion with malty spiciness

Earl Grey Tea

With floral notes, citrus flavours & aromatic aroma

£29.95 pp

Price above include: Room Hire, Food, Tea & Filter Coffee

For quoted number of guests

**We reserve the right to charge in full for any extra guests that arrive on the day
and extra food for these people will be provided**

For more information please call 01444 258222 / oakbarnrestaurant.co.uk

Visit us The Oak Barn Restaurant, Cuckfield Rd, Burgess Hill. Sussex RH15 8RE