



Afternoon Tea Buffet Menus (2024)

(This style of menu and the prices quoted below are whereby the food is presented on buffet style 'sharing platters' for guests to help themselves.

The buffet afternoon tea food is served on china platters and cake stands.

If you would prefer a style of afternoon tea whereby the food is served in the middle of small tables where the guests are sitting, then this is feasible but there are additional charges incurred to cover the extra work involved)

Menu One A (just cakes)

A selection of:

Handmade Cakes [G,E,M,N]

(e.g. Carrot, Chocolate, Lemon Drizzle, Raspberry Ripple and Jam and Buttercream)

Assorted Cup Cakes (various flavours) [G,E,M,N]

Scones with Clotted Cream and Jam [G,E,M]

£3.00 per person (ex VAT)

Menu One B (just sandwiches)

A Selection of Finger Sandwiches [G,E,M]

(or Sandwiches and Rolls)

(includes a selection of Meat and Vegetarian fillings)

£3.00 per person for one round (ex VAT)

Menu Two

A selection of Finger Sandwiches [G,E,M]

(includes Meat and Vegetarian fillings)

Homemade Scones with Clotted Cream and Jam [G,E,M]

£5.00 per person (ex VAT)

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celery, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Menu Three

A selection of Finger Sandwiches and Filled Bridge Rolls [G,E,M,So]
(includes meat and vegetarian fillings)

plus

A selection of

Sliced Cakes

Cup Cakes

Homemade Scones with Clotted Cream and Jam [G,E,M,N]

£6.50 per person (ex VAT)

Menu Four

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So]
(includes meat and vegetarian fillings)

plus

A selection of **2 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes

Cup Cakes

Homemade Scones with Clotted Cream and Jam [G,E,M,N]

£8.50 per person (ex VAT)

Menu Five

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So,F,MC]
(includes meat, fish and vegetarian fillings)

plus

A selection of **4 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes

Cup Cakes

Homemade Scones with Clotted Cream and Jam [G,E,M,N]

£10.25 per person (ex VAT)

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Menu Six

A selection of Finger Sandwiches, Filled Rolls and Wraps [G,E,M,So,F,MC]
(includes meat, fish and vegetarian fillings)

plus

A selection of **6 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes, Cup Cakes, and Homemade Scones with Clotted Cream and Jam [G,E,M,N]

£12.00 per person (ex VAT)

Menu Seven

A selection of Filled Focaccia Breads, Bagels and Wraps [G,E,M,So,F,MC]
(includes meat, fish and vegetarian fillings)

plus

A selection of **8 savoury items** from the lists on the following pages

plus

A selection of

Sliced Cakes

Cup Cakes

Homemade Scones with Clotted Cream and Jam

Mini Battenberg and Mini Macaroons [G,E,M,N]

£14.00 per person (ex VAT)

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call;

0117 957 6942 / 07967 511870 (Hannah)

or e-mail ; hannah@ahmcatering.co.uk www.ahmcatering.co.uk

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Menu Eight

A Selection of Finger Sandwiches and Wraps [G,E,M,F,MC]
(to include meat, fish and vegetarian fillings)

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Assorted Bite Size canapés to include:

Rare Beef on a Miniature Yorkshire Pudding, with Horseradish Sauce [G,M]

Parma Ham, Roquette and Olive on Ciabatta [G,M]

Smoked Salmon Tartar with Crème Fraiche on Brown Bread [G,E,F]

Tiger Prawn and Avocado Blinis [G,E,MC]

Brie, Grape and Plum Chutney Crostini (V) [G,M]

Mediterranean Vegetable Tartlet topped with Parmesan Cheese (V) [G,M]

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Homemade Scones with Clotted Cream and Jam

Assorted Cup Cakes

Handmade Sliced Cakes

(e.g. Carrot, Chocolate, and Jam and Buttercream, Lemon Drizzle, Raspberry Ripple)

Mini Battenberg

Mini Macaroons

Cocktail Fruit Tartlets and Assorted Mini Choux Buns

[All Include G,E,M,N]

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Bowls of Strawberries
(with Sugar and Double Cream) [M]

£17.00 per person (ex VAT)

Plates and napkins are included with all menus

- Please inform us of any allergens / special dietary requirements
- Gluten free / dairy free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.30 surcharge per person for Gluten / dairy free

Allergen Codes:

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Meat Savoury Items

Sausage Rolls [G,E]

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Mini Pork Pies and Scotch Eggs with Branston Pickle [G,E]

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Sweet Chilli Chicken Sticks

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Chicken & Mixed Pepper Brochette with a Lemon & Tarragon Mayonnaise Dip (G/F) [E,Mu]

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Honey Roasted Sausage Meat and Bacon Lattices [G,E]

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Pigs in Blankets [G,E,SD]

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Chicken Satay [N]

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Miniature Yorkshire Puddings with Pastrami Beef and Horseradish [G,M]

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Cocktail Sausages served in a Yorkshire Pudding [G,E,M]

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Charentais Melon wrapped in Parma Ham

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Sausage Turnovers and Cheese and Ham Turnovers [G,E,M]

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Red Thai Chicken Skewers with Sweet Chilli Sauce [So,Se]

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Tandoori Chicken Sticks with Tzatziki Sauce [M]

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Chicken Piri Piri Skewers

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Chicken and Vegetable Gyozas with Curry Mayonnaise [C,So,E,Mu]

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Chicken and Chorizo Skewers with Pesto Mayo

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Cajun Chicken Sticks with Salsa

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Sausage Meat and Chorizo Rolls [G,E,M]

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Pulled Pork Buffet Rolls [G,E]

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Fish Savoury Items

Flaked Salmon with Dill Creme Fraiche Crostini [F,M,G]

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Prawn Marie Rose Vol-au-Vents, topped with Paprika [MC,G,E]

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Smoked Salmon Blinis with Cream Cheese, topped with Tartar Sauce and Dill [G,E,F]

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Prawn and Avocado Blinis, topped with Dill [MC,E,G]

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Tiger Prawn, Olive and Sun Dried Tomato Skewers with Sweet Chilli Sauce [MC]

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Tuna and Sweetcorn Mayonnaise Vol-au-Vents, topped with Dill [F,G]

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Smoked Salmon Crostini's with Tartar Sauce and Asparagus [G,M,F,E,Mu]

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Vegetarian Savoury Items

Bite Size Party Quiche Selection [G,E,M]

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Vegetable Crudities (Vegan) with Thousand Island Dip [E,Mu]

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Margherita French Stick Pizza [G,E,M]

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Vegetable Samosas and Spring Rolls with Curry Mayonnaise [C,So,Se,E,Mu]

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Cherry Tomato, Mozzarella and Basil Skewers [M]

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Vegetarian Savoury Tarts

(filled with Asparagus, Sundried Tomato and Mushroom) [G,M]

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Sun blaze Tomato, Mozzarella and Pesto Ciabatta Crostinis [G,M]

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Cheese and Fresh Pineapple Skewers [M]

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Beetroot and Feta Turnovers [G,M]

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Brie and Grape Skewers [M]

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Spinach, Feta and Olive/Tomato, Mozzarella and Red Pepper French Stick Crostinis [G,M]

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Egg Mayonnaise Vol-au-Vents, topped with Paprika [G,E,Mu]

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Three Cheese and Spring Onion Turnovers with Red Pepper [G,M]

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Brie and Cranberry Wontons [G,M]

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Spinach Pakora and Onion Bhajis (Vegan) with Tzatziki Dip [M,E]

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Moroccan Cous Cous on a Courgette Base (Vegan) [G]

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Cherry Tomato and Olive Skewers (Vegan)

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Sweet Potato Falafel Bites with Humous Dip (Vegan) [C]

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Red Pepper and Goats Cheese Pizza (V) [G,M]

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Breaded Cream Cheese Jalapenos with Salsa [G,M]

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Asparagus and Crème Fraiche Vol-au-vents, topped with Paprika [G,M]

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Breaded Mozzarella Sticks [G,M]

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Vegan Savoury Items

Vegan Sausage Rolls (Vegan) [G]

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Vegan Red Pepper Pizza Slices (Vegan) [G]

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Spinach Pakora and Onion Bhajjis (Vegan)

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Moroccan Cous Cous on a Courgette Base (Vegan) [G]

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Cherry Tomato and Olive Skewers (Vegan)

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Vegetable Crudities (Vegan)

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Cherry Tomato and Olive Skewers (Vegan)

~oOo~

Sweet Potato Falafel Bites with Humous Dip (Vegan) [C]

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Mini Vegan Roll Selection (Vegan) [G, C]

Includes 3 flavours; Moroccan Style bean Lattice, Sweet potato curry bites, Mini vegan sausage Rolls

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Vegetable Gyozas [C, So, Se]

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Vegetable Samosas and Spring Rolls [C, So, Se]

Additional Items List 2024

Tea and Coffee

Tea and Coffee (instant coffee, includes decaf) £2.00 per serving

Tea, Coffee (instant, includes decaf) and Biscuits [G, E, M] £2.50 per serving

Tea and Coffee (percolated coffee) £2.75 per serving
(includes decaf, herbal and fruit tea selection)

Tea, Coffee (percolated) and Biscuits [G, E, M] £3.25 per serving
(includes decaf, herbal and fruit tea selection)

Other Beverages

Allergen Codes:

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Selection of Fruit Juices (Orange, Apple, Cranberry)	£2.75 per litre
Selection of Cordials (e.g. Elderflower, Mixed Berries)	£3.95 per bottle
Assorted 500ml Bottles (Coke, Diet Coke, Sprite, Fanta)	£1.95 per bottle
Assorted Canned Drinks (e.g. Coke, Diet Coke, Sprite, Fanta)	£0.95 per can
Mineral Water - 500ml	£1.25 per bottle
Mineral Water - 1 litre	£2.50 per bottle
Sparkling Grape Juice	£3.95 per bottle
Red / White / Rose Wine	£12.00 per bottle
Bottled Lager	£3.50 per bottle
Prosecco	£14.00 per bottle

➤ **Additional Beverage items can be provided on request**

**Glass hire is available at 25p per glass, ex VAT
(we take them away dirty so no need to wash up)**

Fruit / Cheese

Finger Fruit Bowl (to include Bananas, Apples, Satsumas, Pears and Grapes)	95p per person
Sliced Fruit Platter (Slices of Pineapple, Melon and Strawberries with Grapes)	£2.50 per person
Exotic Fresh Fruit Platter with Honey Crème Fraiche [M] (to include Pineapple, Melon, Kiwi, Mango and Strawberry)	£3.00 per person
Fresh Strawberries and Cream [M]	£3.50 per person
Mixed Summer Berries	£3.50 per person
Exotic Fruit Kebabs with Chocolate Dipping Sauce [M] (to include Pineapple, Melon, Kiwi, Strawberry)	£3.50 per person
A Selection of English and Continental Cheeses with Soft Fruit Garnish, Celery [C], Grapes and Biscuits [G,E,M]	£3.50 per person

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**All prices quoted will be subject to VAT at the standard rate
Any other items will be quoted for on request**

Notes

Equipment

- The prices quoted include all the relevant equipment e.g. plates, cutlery, paper napkins, cups, saucers, urns etc.
- Table linen can be provided and will be quoted for on request.

Dietary Requests

- We are able to cater for special dietary requirements, please inform us of any special requests and allergenic details when booking.
- Gluten free sandwiches, savoury items and cakes can be provided on request. Please note that there is a £2.30 surcharge per person for Gluten free.

Booking / payment

- We require a £50.00 deposit to confirm a booking, the balance is due on the event day
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392, A/C Name is 'AHM Catering Experience) or you can phone our office with your credit/debit card details to make payment.

Other Items

- AHM can provide a wide range of food and beverage items, the menus / drinks enclosed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu.

Staff

- AHM can provide waiting staff to look after your guests and to clear up - the price for staff is £15.50 per person per hour (minimum of 2 hours).

VAT

- All prices quoted will be subject to VAT at the standard rate

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call;

0117 957 6942 / 07967 511870 (Hannah)

or e-mail ; hannah@ahmcatering.co.uk www.ahmcatering.co.uk

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