

hatter's

hatter's tea party menu

setting

long tables with beautiful tablecloths to suite your decor/ theme colour

Cake stands of various heights with scattered teacups, teapots & tea accessories for display of food & cakes

The menu

R120 per person

The sweet

Variety of cupcakes & cakes

Whipped chocolate ganache, vanilla bean, white strawberry ganache

Grenadilla cakes

Apple tarts with double cream

Lemon meringue pie in glass pots

Peppermint crisps tarts in long shooter glasses

The savoury

Quiche tartlets veg & meat stacked in towers

Vol au vents with creamcheese, mature cheddar & caramalised onion marmalade

Savoury scones with creamcheese, salmontrout rose & fennel

Buttermilk blini's with basilpesto, salami & rosa cherry tomato

Phyllo cups with camembert & preserved fig or red wine pears

Mini crepes with creamy smoked paprika chicken filling

Springrolls with slow roasted lamb & peachutney served in small glass pots

R90 per person

The sweet

Contact Mia Steyn on Cell: 082 874 2176 e-mail: hatters@vodamail.co.za, Stellenbosch,

www.hatters.yolasite.com, [www. Hatter-s@blogspot.com](http://www.Hatter-s.blogspot.com)

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Variety of cupcakes small & giant choc ganache, vanilla & rosewater & Turkish delight

Portugese milktarts

Mini carrot cakes

Shooter glasses with white chocolate mousse & red grapes

The savoury

Vegetarian quiches (option of large or tartlet)

Vol au vents with crème fraiche & smoked mussels // mushrooms & thyme filling

Crepe bundles with creamy chicken filling

Savoury scones with mature cheddar & sundried tomato pesto

Large puff pastry tarts with bacon & biltong /// grilled vegetable, feta & basil pesto

(also option of small tarts)

R75 per person

The sweet

Chocolate millionares cakes (small & large)

Victorian Vanilla sponge

Summer berry tarts

Hatter's fondant icing cookies

The savoury

Phyllo baskets filled with mini lamb cubes, feta & mint sauce

Phyllo baskets filled with creamy chicken filling

Vol au vents filled with smoked ham & Dijon mustard

Vol au vents filled with redpepper creamcheese & biltong

Bacon & mushroom quiche tartlets / grilled chicken & red onion confit

Asparagus & pecorino quiche tartlets/ roast plum tomatoe, basil & feta

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Extra's

Cold drinks served in long glass tagged "drink me" bottles home made lemonade/ iced tea & mint

Teapots with variety of teas served up with condiments of sugar, lemon, herbs & honey

Chilled champagne served in teacups

Chairs, umbrellas, hats

Other props/ decor

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