

AN ENGLISH TEA PARTY



STARTER

Pimms Fruit Cup served with Hula Hoops

BUFFET

Sandwich Triangles and Finger Food
Served with Tea Tasting
(Darjeeling, English Breakfast, Earl Grey)

DESSERT

English Trifle

Alcohol Free Pimms – Vegan Friendly

Pimm's is a British brand of a gin-based drink. It tastes bittersweet and has citrusy notes spicy finish. Pimm's is mixed with fizzy soft drinks (lemonade, tonic), and garnished with fruit and herbs, hence its name 'fruit cup' (or Pimm's cup). Pimm's is very English, especially during the summer months (Wimbledon, cricket, barbecues).

Ingredients: 2 tablespoon balsamic vinegar, lemonade or Sprite, fresh mint, 1/3 cucumber, frozen strawberries, fresh orange, ice



Pimms will be served as a "welcome drink" with Hula Hoop crisps. Ready salted (vegan friendly), cheese and onion flavour (non-vegan).



English Sandwiches

We will make a range of different English style sandwiches with the crust cut off. White or brown bread with butter. We can serve this as a buffet.



Many sandwich options are possible, but we will today will will do:

- Cheddar cheese and Branston Pickle**
- Coronation Chicken**
- Ham or Ham and mustard**
- Cucumber and Vegan Mayonnaise with herbs**
- Marmalade**

Other choices we are not doing today: smoked salmon, roast beef, tuna fish.

Cheddar cheese and Branston Pickle

Branston Pickle you buy from a shop in England. It is made from a variety of diced vegetables, including swede, carrots, onions and cauliflower pickled in a sauce made from vinegar, tomato, apple and spices. Branston Pickle is sweet and spicy with a chutney-like consistency, containing chunks of vegetables in a thick brown sticky sauce.



Coronation Chicken

Cold, cooked Chicken, Mayonaise, curry powder, garam masala, greek yoghurt, mango chutney.



Ham or Ham and Mustard



Marmalade

Made famous by Paddington Bear.



Cucumber Sandwiches

Pealed cucumber, mayonnaise mixed with dill, basil, parsley.



English Trifle

We will make two trifles. One using ingredients from England, and one with ingredients from Finland. The English trifle will have a little bit of sherry (alcohol) drink in it for flavour.

In a glass dish: a base of swiss roll cake. Add some raspberries and pour of strawberry soup (Mansikkakeitto), thick vanilla sauce (custard), whipped double cream, grated chocolate to finish or fresh fruit.



We can also try and make a small individual vegan version.

