



FLYING SAUCER

TRADITIONAL BRITISH
HIGH TEA & FINGERFOOD
ON WHEELS

FLYING SAUCER
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HIGH TEA



High Tea, also known as Afternoon Tea, is a light meal or snack typically eaten between 2pm and 5pm. Traditionally, loose-leaf tea is brewed in a teapot and served in teacups with milk and sugar. This is accompanied by delicately cut sandwiches, scones (with clotted cream and jam) and usually cakes and pastries. In tea shops, the food is often served on a tiered stand.

Flying Saucer offers two menu selections. Choose from The Victorian or The Elizabethan.

THE VICTORIAN

- Darjeeling Tea
- Scones with jam and clotted cream
- 3 sandwiches types of your choice
- 1 cake of your choice

€ 17.50 per person

HIGH TEA MENU 1

THE ELIZABETHAN

- 5 teas from our selection
- Scones with jam and clotted cream
- 5 sandwiches types of your choice
- 3 cakes of your choice
- Choose from Flapjacks or Shortbread

€ 22.50 per person

HIGH TEA MENU 2

SANDWICH SELECTION

- Cream cheese and cucumber
- Cheddar with pickle or chutney
- Home-made egg mayonnaise and cress
- Roasted ham with english mustard
- Homemade tuna mayonnaise
- Smoked salmon with horseradish cream
- Rare roast beef with horseradish cream and rocket
- Roast chicken and piccalilli
- Coronation chicken
(with raisins, herbs and spices in a creamy mayonnaise base)

TRADITIONAL

SANDWICH SELECTION

- Roasted chicken, avocado and herbed cream cheese
- Chicken tikka with cucumber and mint
- Chicken, walnut, blue cheese
- BLT
- Mozzarella, tomato and basil
- Hummus and roasted vegetables
- Chorizo and manchego



MODERN BRITISH

CAKES

- Chocolate banana bread
(a traditional mouth-wateringly moist banana cake with a contemporary chocolate twist)
- Victoria sandwich
(a heavenly-light spongecake with a strawberry jam filling - a British baking classic! Cream optional)
- Chocolate guinness
(propose a toast with this deliciously dark, moist chocolate cake topped with a white cream-cheese frosting)
- Dorset apple cake
(a rustic apple cake steeped in tradition and best served with a side of clotted cream and a nice, hot cup of tea)
- Chocolate bread and butter pudding
(thick slices of buttered bread drenched in a sweet egg custard and baked in the oven with raisins - we've added chunky morsels of chocolate to liven up this British dessert staple)
- Carrot cake
(a soft, dense carrot cake with a scattering of walnuts and complimented by a cream-cheese frosting)
- Cheese cake
(a rich, soft layered traditional cheesecake with a crumbled biscuit base)
- Banoffee pie
(a classic english dessert cake made with fresh bananas, double cream and golden toffee set atop a base of crumbled biscuits)
- Ginger bread
(popular in England around Christmas time, this traditional spiced cake infused with sticky treacle can be eaten at any time of the year!)

