



Private Dinner Party Menu

A Taste of Britain strives to create a unique and memorable event for you and your guests. We have had the honor of hosting showers, rehearsal dinners, birthday parties, retirement celebrations, and corporate dinners.

Your Private Events Manager will work with you every step of the way to ensure that your vision comes to fruition.

Our unique menu and charming setting will help you create a special evening.

Hors d'oeuvres

Please select 2 - \$18 per guest

Devils on Horseback

stuffed dates wrapped in bacon

Cheese & Chutney Crostini

English cheddar & house-made chutney
on fresh crostini

Sausage Roll Bite

savory pork sausage mixture wrapped in a
puff pastry served with Colman's mustard

Stuffed Mushrooms

bread crumbs, cream cheese, herbs,
roasted garlic, shallots

Items will be replenished for 30 minutes

Gourmet Boards

Priced per Person

Chef's Charcuterie \$16

sliced cured meats and a variety of
English cheeses, house-made chutney,
honey, nuts, and crackers

Fruit & Crudites \$10

fresh crisp vegetables with a creamy
herb dip, and fresh seasonal fruit with
a sweet yogurt dip

English Cheese Board \$12

variety of imported cheeses, served with
chutney, honey, nuts, and crackers

Traditional English Tea Service

\$60 per guest

Served family style on our charming tiered stands

8 pieces of assorted tea sandwiches

please select 4 flavours

*cucumber & herbed cream cheese

*turkey & cranberry butter *chicken salad

*tuna salad *ham & honey mustard

*mozzarella & basil pesto *egg salad

*roast beef & creamy horseradish

Freshly Made Warm Scones

assorted mini scones with traditional sides of
clotted cream and strawberry preserves

Handcrafted Mini Pastries

4 pieces of assorted miniature pastries

Freshly Brewed Beverages

2 hot tea options and iced tea

Start with a cup of soup or a house salad - \$10 per person

Plated Dinner Service

\$70 per person

Appetizers

You may choose to add hors d'oeuvres or gourmet boards for your guests to enjoy during a welcome reception. Those options are listed on the previous page.

First Course

Please select 2 options for your guests to choose from

Sausage Roll

savory pork sausage mixture
wrapped in a puff pastry served
with Colman's mustard

Strawberry Salad

mixed greens, sliced strawberries,
goat cheese, sliced almonds,
poppy seed vinaigrette

Seasonal House-Made Soup

Your soup flavour will be confirmed 2
weeks prior to your event

Windsor Garden Salad

mixed greens, grape tomatoes, English
cucumber, Cotswold Double Gloucester
cheese, balsamic vinaigrette

Entree

Please select 2 options for your guests to choose from

Sunday Roast (\$5 surcharge)

slow roasted beef, vegetables, roasted potatoes, Yorkshire pudding

Beef Cottage Pie

savory ground beef, vegetables, topped with creamy mashed potatoes

Roasted Veggie Bowl

roasted vegetables, goat cheese, grains

Roasted Chicken Breast with Jus

chicken breast with shallot-thyme jus, roasted potatoes, seasonal vegetables

Pan-Seared Salmon

vegetables, roasted potatoes, creamy dill sauce

Cornish Pasty

ground beef, potatoes, carrots, wrapped in a savory crust

Desserts

Our Executive Pastry Chef will create a fabulous assortment of delicious scratch-made mini pastries inspired by seasonal ingredients, along with a variety of our famous mini scones.

The desserts will be served family style on our charming tiered stands.

Thank you for considering A Taste of Britain to help host your event!

Our private events are hosted during our evening hours, when the restaurant is otherwise closed. The entire dining room is dedicated to your event.

Events begin at 6:30pm and we allot 3 hours for the event. We require a minimum of 20 guests and can accommodate a maximum of 50 guests.

There is a \$750 venue rental fee. This fee is applied toward the required Food & Beverage minimum. Our Food & Beverage minimum requirement is \$2,000 Monday through Thursday and \$2,500 on Friday, Saturday, and Sunday.

6% PA Sales Tax and a 20% Service Charge will be added to your invoice.

We are a BYOB facility. You are welcome to bring champagne or wine for a toast or a welcome reception, and we are happy to provide stemware for you. We do not permit free flowing drinks after this time period.

Our Executive Pastry Chef can prepare a custom cake to add to your menu. If you choose to bring an outside cake, please note that there will be a \$3 cutting/plating fee per person.

A custom menu will be created for each guest. We offer special add-ons to take your event to another level. We have a variety of color options for linens for the tables, floral arrangements, and music & entertainment options.

To secure the preferred date, we require a signed contract and a 25% deposit. Final payment is due at the completion of the event.

Please email catering@atasteofbritain.com or call 610.971.0390



**We look forward to working with
you to make this
a momentous evening!**