

Afternoon Tea Party Menu Collection

Elegant recipes and planning tips for a perfect tea party experience

1. Tea Party Planning Timeline

2 weeks before: Send invitations, plan menu, order supplies.

1 week before: Shop for ingredients, prepare make-ahead items.

2 days before: Bake scones and store airtight, prep sandwich fillings.

Day of: Assemble sandwiches, set up tea station, arrange tiered display.

2. Scone Selections

Classic Vanilla Bean Scones

- 3 cups flour, 1/3 cup sugar, 1 tbsp baking powder
- 1/2 cup cold butter, cubed, 1 cup heavy cream, 1 vanilla bean
- Bake at 400°F for 15–18 minutes.

Lemon Blueberry Scones

- Add 1 cup fresh blueberries and 2 tbsp lemon zest to base recipe.

Earl Grey Scones

- Steep 2 Earl Grey tea bags in warm cream for 30 minutes before using.

3. Finger Sandwiches

Cucumber & Herbed Cream Cheese

- Spread herbed cream cheese on white bread, layer thin cucumber slices.

Smoked Salmon & Dill

- Layer smoked salmon with dill cream cheese on pumpernickel.

Egg Salad & Watercress

- Classic egg salad on whole wheat with fresh watercress.

Chicken Coronation

- Curried chicken with mango chutney and golden raisins.

4. Sweet Treats

- Mini Victoria Sponge Cakes
- Lemon Posset in shooter glasses
- Chocolate-dipped shortbread fingers
- Rose & Pistachio Macarons
- Fruit tartlets with pastry cream

5. Tea Selection Guide

- English Breakfast — Classic, robust, pairs with everything.
- Earl Grey — Bergamot notes, ideal with sweet treats.
- Darjeeling — Light and floral, perfect for afternoon.
- Chamomile — Caffeine-free option for evening parties.
- Jasmine Green — Delicate and aromatic, pairs with light sandwiches.