

Choose from our selection of Sweet Canapés for collection from the café.

Sweet Canapés | £14.00 per dozen (Please note there is a minimum order of 2 dozen of any one type)

- Mini homemade meringue nests filled with Dorset whipped cream and topped with fresh seasonal fruits (*)
- Strawberries and fresh Dorset whipped cream vanilla sponge
- White Belgian chocolate and espresso cream choux buns
- Hazelnut meringues with pureed apricot and whipped fresh Dorset cream (*)
- Rich chocolate sponge covered in Belgian chocolate ganache and topped with fresh raspberry
- Mini dark chocolate Eclairs filled with fresh Dorset vanilla cream
- Chocolate roulade with fresh Reads coffee espresso sweetened cream
- Lemon and lime fresh cream tarts
- Cinnamon & brown sugar meringues with blackberries and butter fried apple and cream (#)
- Rich chocolate brownies (can be made gluten free upon request)
- Vanilla sponge filled with lemon curd, cream and blueberries
- Mini caramelised apple tarte tatin topped with Dorset clotted cream (*)
- Mini sweet scones with our homemade strawberry jam and Dorset clotted cream
- Mini fresh seasonal fruit skewers with fresh passion fruit Dorset dairy co yoghurt dip (*) (Vegan with alternative dip)
- Mini egg custard and nutmeg tarts
- Millionaires shortbread squares
- Homemade vanilla bean marshmallows (minimum 3 dozen order) (*)

Additional Information

Prices quoted above are for supply and collection from our Cafe only. If delivery is required the price will be plus VAT @20%. Delivery can be arranged in some cases and a delivery charge is calculated as a return journey at a rate of £1.50 per mile plus VAT @20% from our Café.

Paper napkins are included in your price per head.

We can provide rigid card plates, disposable cutlery (knives, forks and spoons) at 20p each plus VAT.

We can supply linen effect good quality thick white banqueting roll, cut to requirements at £2.75 per metre to cover tables at your event.

Food can either be placed onto your platters or we can present them onto disposable platters with clear lids for £1.50 each plus VAT

Payment is required in full upon submission of your final guest numbers 10 days before your event.

We can take payments by direct bank payment, card or cash.

If you are booking ahead of your event or you require it delivered we do ask for a 20% deposit to hold the date for you, this is non refundable.



Thyme after time Catering
Spire Hill Farm, Thornhill, Stalbridge, DT10 2SG.

Landline number is 01963 362202 Email: food@thymeaftertimecafe.co.uk

Web: www.thymeaftertimecafe.com