

Tea Etiquette

Afternoon Tea Courses

Afternoon tea is the most formal of tea ceremonies, generally served in living rooms and hotel lobbies, between 3 and 5 pm.

The ceremony includes savories, scones, pastry, and choice of tea. The food items are often served to the guest on a decorative tea tray.

The order of the food courses go as follows...

~ Top Tier ~

Scones: An assortment of small, lightly sweet biscuits made from flour, oil, milk and often dried fruit, eaten with clotted cream and jelly.

~ Middle Tier ~

Sweets: An array of beautiful pastry & sweets

~ Bottom Tier ~

Tea Sandwiches: Delicate savories which may include cucumber & butter, ham & brie, and deviled egg & chive



All foods may be eaten with your fingers unless cake is served. A fork would then be set on the table along with the napkin, tea cup, saucer and tea spoon.

