

THE  
**TEA JUNCTION**

**TJ Christmas Afternoon Tea - served throughout December**

A china platter consisting of:

Assorted Fingers Sandwiches  
Mini Quiches  
Choux buns filled with Smoked Salmon and Dill Mousse

Scone with Jam & Chantilly cream  
Lemon and Amaretto drizzle cake  
Sparkly Chocolate Fudge cake  
Mini Mince pie  
Eggnog Cranberry Macaron

Choice of Tea or Coffee.

14.95pp

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**Buffet menu**

**(for groups of 20 or more for evening private hire)**

Selection of sandwiches  
Skewers of Cherry Tomatoes and Pesto Marinated Mozzarella  
Turkey and Cranberry Sausage Rolls  
Assorted Mini Quiches  
Chipolata Sausages glazed in Honey and Sesame Seeds  
Tomato, Pesto and Cheese Puff Pastry Roulades  
Mini vol au Vents filled with Creamy Mushrooms  
Mini Mince Pies  
Macarons  
Drambuie Chocolate Cups

15pp



THE  
**TEA JUNCTION**

**Buffet menu**

**(for groups of 15 or more for evening private hire)**

Selection of Sandwiches

Chicken Liver Pate and Plum Chutney en croute

Bacon, Wholegrain Mustard and Cheddar Cheese Puff Pastry Rolls

Wholegrain Mustard Scones with Smoked Salmon and Dill Mousse

Turkey and Cranberry Sausage Rolls

Assorted Mini Quiches

Moroccan Chicken Skewers

King Prawns Kebabs marinated in a Lemon and Thyme Dressing

Chipolata Sausages glazed in Honey and Sesame Seeds

Mini vol au Vents with Honey Glazed Ham Mousse and Caramelised Onions

Mini Mince Pies

Macarons

Drambuie Chocolate Cups

20pp



14 Castle Street, Douglas.

07624 201969 • [www.theteajunction.im](http://www.theteajunction.im) • [tea@theteajunction.im](mailto:tea@theteajunction.im)

THE  
**TEA JUNCTION**

**Four course Menu**

**(for groups of 10 or more for evening private hire)**

**To start**

Cream of Mushroom and Thyme Soup served with Manx Mature Cheddar Scones

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Pan fried King Prawns and Courgettes with a creamy Garlic and Lemon sauce  
served with Focaccia bread

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Chicken Liver Pate accompanied with a Cognac Plum Chutney,  
Rocket and Shallot salad and toasted Brioche

**Main**

Beef Bourguignon. Chunks of prime Beef cooked slowly in Burgundy Wine  
and a Beef Jus with Champignon Mushrooms

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Supreme of Chicken wrapped in Parma Ham and fresh Sage set on a bed of  
buttered Spinach drizzled with a Madeira Jus

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Pan roasted Salmon fillet set on Creamed Pea Puree with a Tarragon  
and White Wine cream sauce

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Mushroom and Ricotta Cannelloni set on a rich Tomato sauce laced  
with a creamy Garlic and Herb sauce

**All main courses are accompanied with crushed new potatoes and panache of vegetables**

**Dessert**

Rich Chocolate Torte served warm with a Raspberry Compote and Drambuie cream

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Lemon and Amaretto Cheesecake served with Lemon Sorbet

Tea or Coffee and Petit Fours

29.90 pp



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