

# Afternoon Tea

## ACTIVITIES

Enjoying afternoon is such a lovely tradition and can be a small occasion between one or two friends, or a more lavish gathering as part of a celebration to mark a special occasion.

### THE BASIC KIT

A tiered cake stand makes a lovely centrepiece while a mismatch of authentic chintzy crockery teapots and cutlery adds an element of fun and makes the occasion a little more hip!

### SETTING THE SCENE

Lay the tables out. Banqueting roll can be cut to size or, as an activity, residents can make table cloths by buying cheaper spotted material by the metre which can be very effective.

It's always fun to make place names and these can be coloured in and personalised, or why not bake biscuits that can be decorated as place names?

### ARRIVAL DRINKS

Make sure the sugar and milk are set on the table, ready to pour your guests a cuppa as they sit down. Offer a variety of teas, like Earl Grey, peppermint, camomile, fruit, and herbal and of course English breakfast.

Iced tea makes a refreshing tippie in warmer weather and adding a touch of Pimm's is rather fun. For a special occasion you can crack open some fizz or serve up a lovely gin and tonic.

### THE TEA ITSELF

You know your audience better than anybody else and, while there are no rules, a standard afternoon tea does comprise a tier of sandwiches, a tier of cakes and either scones, jam and clotted cream, (it's up to you which one goes on first but always a very good discussion!) or tea cakes. If you want to go to town you can add in pasties and petit fours or biscuits. For residents with smaller appetites, try and make smaller bakes and treats.

Plan with the sandwich fillings and chat with residents to make sure they all have a favourite to choose from. Cutting sandwiches into fingers is rather classy but also inclusive for those who are unlikely to be able to sit for longer periods of time.

Scones are best eaten on the day and don't take long to whip up, but it may be helpful to spread the work of preparing your afternoon tea by freezing a batch, then defrosting them in a low oven. Serve warm with lashings of cream and jam – you could decant a pot of homemade preserve (see below) into a pretty bowl with a silver spoon for guests to help themselves.

### SCONES AND CAKES

Scones can be baked in the kitchen from scratch residents could also baking by using a mix see the fruit scone recipe. Brake's chef has also shared recipes for a selection of other bakes and mixes

### JAMS

Use classic strawberry and raspberry, or for the more ambitious, try home-made preserves from fruit grown in the garden.

### ACTIVITIES

Our friends at Tetley have lots of experience of tea parties over many decades of supplying the nation with their favourite tea. Click the Tetley logo below for lots of activities to share with your residents. If you would like to share any of your tea party pictures with us we would love to hear from you.

Please email them to [cathy.amos@brake.co.uk](mailto:cathy.amos@brake.co.uk)

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YOUR TETLEY TEA  
PARTY STARTED









