

# AFTERNOON TEA

## Tea Courses

Afternoon tea is traditionally served in three courses, ideally on a three-tiered stand along with pots of tea and teacups.

### 3 TIERED STAND:

**BOTTOM TIER:** The bottom tier holds savory selections and tea sandwiches.

**MIDDLE TIER:** Scones and breads occupy the middle tier.

**TOP TIER:** The top tier is reserved for the sweets.

### FIRST COURSE:

Tea sandwiches and savories are eaten first. All sandwiches and savories should be eaten prior to moving on to the second course.

### SECOND COURSE:

Scones along with clotted cream and jam is served during the second course. Knives can be used for spreading jam and cream but scones should be eaten with your fingers.

### THIRD COURSE:

Sweets are the third and final course. Each sweet should be small enough to require only two to three bites..