



Private Dinner Parties

A Taste of Britain is the ideal venue for your next celebration. Think of us for corporate dinners, birthday parties, rehearsal dinners, showers, retirement celebrations, or engagement parties. Our unique menu and charming setting will help you create a special evening.

Private dinner parties may be booked Monday through Friday evenings for a three-hour event beginning at 6, 6:30, or 7 pm, and on Saturday and Sunday evenings beginning at 6:30, 7, or 7:30 pm. The restaurant is otherwise closed, so you will have the entire restaurant dedicated to your event. For the buffet and tea service menus, we require a minimum of 20 guests. A plated dinner party can be arranged for any size group; call us to discuss the specifics. For all dinner parties, we can accommodate a maximum of 40 guests.

A custom menu will be printed for each guest. You are welcome to bring your own beer, wine, or champagne.

Plated Dinner Party

\$58 per person

Choice of Coffee, Hot Tea, and Iced Tea

Select Two Options for First Course

- Bowl of English Pea with Mint Soup
- Bowl of Broccoli Cheddar
- Bowl of Spiced Butternut Squash with Sage Brown Butter
- Sausage Roll Served with Colman's Mustard
- Salad of Baby Spinach, Roasted Golden Beets, Chèvre, and Balsamic Drizzle

Select up to Three Options for Entrée

- Beef Cottage Pie: Savory Ground Beef with Vegetables, Topped with Creamy Mashed Potatoes, Served with Roasted Brussels Sprouts
- Chicken Pot Pie: White Meat Chicken and Vegetables in a Velvety Cream Sauce, Topped with Crispy Puffed Pastry, Served with Roasted Broccoli
- Cornish Pasty: Ground Beef, Potatoes, and Carrots, Wrapped in a Savory Crust, Served with Baked Beans and Minted Peas
- Seasonal Quinoa Salad on Mixed Greens
- Panko-Crusted Salmon Topped with Dill Cream, Served with Haricot Vert and Roasted Potatoes

Select 1 or 2 Options for Dessert

- Assorted Mini Scones and Miniature Pastries Served Family Style
- Guests' choice of two options (\$2 surcharge for plated desserts)
 - Spotted Dick Pudding served warm with Custard and Treacle Sauce
 - Lemon Posset
 - Chocolate Guinness Cake: Rich Chocolate Cake layered with Chocolate Ganache
 - Warm Gingerbread served with House-Made Lemon Curd

British Buffet

\$48 per person - we can accommodate up to 30 guests for a buffet dinner

- Your Choice of One of our Fabulous Soups
- House Salad: Mixed Greens with Candied Walnuts, Dried Cranberries, Cucumber & Tomato, served with our Balsamic Vinaigrette
- Beef Cottage Pie: Savory Ground Beef with Vegetables, Topped with Creamy Mashed Potatoes
- Chicken Pot Pie: White Meat Chicken and Vegetables in a Velvety Cream Sauce, Topped with Crispy Puffed Pastry
- Assorted Scones and Miniature Pastries for Dessert
- Choice of Coffee, Hot Tea, and Iced Tea

Traditional English Tea Service

\$38 per person

For each guest, served family style:

- 8 Pieces of Assorted Tea Sandwiches
- 1 Mini Buttermilk Scone and 1 Mini Raisin Scone with Traditional Sides of Lemon Curd, Clotted Cream, and Strawberry Preserves
- 3 Pieces of Assorted Miniature Pastries from our Pastry Chef
- Two Hot Tea Options and Iced Tea

Start with a Cup of Soup or a House Salad for \$8 per person

To Start and End Your Evening:

English Cheese & Chutney Platter - \$10 per person

- Assortment of Three Premium English Cheeses
- House-Made Chutney
- Traditional Branston Pickle
- English Water Crackers
- Seasonal Fruit

Stationary Hors d'Oeuvres - \$12 per person

Select 3 of the Following. We prepare 2 pieces of each selection per person.

- Smoked Salmon Mousse in Puff
- Stuffed Mushroom with Parmesan
- Crostini with Chutney & English Cheddar
- Belgian Endive with Herbed Cheese
- Savory Quinoa Cups
- Mini Yorkshire Puddings with Roast Beef and Horseradish (\$2 surcharge)

Custom Cakes by our Talented Pastry Chef – Please see our cake selections menu for flavour options.

- 6" Layer Cake - \$40
- 8" Layer Cake - \$60

Thank you for considering A Taste of Britain! We look forward to helping you create a memorable dinner party.

A deposit of 25% of estimated costs is required to secure the date. Final payment is due at the completion of the event.

Pricing includes one wine glass or champagne flute per guest. Additional stemware may be provided for a fee of \$2 per person. Please limit alcohol to beer, wine, and/or champagne. We are happy to provide corkscrews and wine buckets; alcohol is self-serve.

6% Pennsylvania sales tax and 20% service charge will be added to all menus.

A final guest count is required 3 business days prior to the event. This number may not be reduced.

We are happy to work with you to create a customized menu, just ask.

If you choose to bring your own cake for your event, please note that there will be a \$3 plating fee per person.

Please call our Catering Office at 610-971-0390 x 2 or send us an email to catering@atobritain.com to book your event or start a conversation. We look forward to working with you – it's going to be a great night!