



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 any evening for a three-hour event beginning at 6:30 or 7 pm. The restaurant is otherwise closed, so you will have the entire restaurant dedicated to your event. We require a minimum of 20 guests and 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.

To Start Your Evening:

English Cheese & Chutney Platter - \$12 per person

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

Stationary Hors d'Oeuvres - \$10 per person

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

- Smoked Salmon Mousse in Puff Pastry
 - Stuffed Mushroom with Parmesan
 - Crostini with Chutney & English Cheddar
 - Belgian Endive with Herbed Cheese
 - Caramelized Onion and Stilton Phyllo Cup
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Traditional English Tea Service

This is our most popular offering, and yes, it's appropriate for a dinner! It's a substantial amount of food, and we (almost) guarantee you or your guests will be taking home leftovers! To make it even more satisfying for dinner, you can add a starter from above or start with a soup or salad for each guest. \$52 per person

For each guest, served family style:

- 8 Pieces of Assorted Tea Sandwiches
- 1 Scone with Traditional Sides of 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 \$10 per person

Plated Dinner Party

\$68 per person

Beverages

Throughout your event, we offer Coffee, Freshly Brewed Iced Tea, and one flavor of Hot Tea for your guests. You can select your favourite hot tea flavour ahead of time from our extensive list.

Starter

Select Two Choices

- Bowl of Our House-Made Soup*
- Sausage Roll Served with Colman's Mustard
- Welsh Rarebit (English Cheddar, Mustard, & Guinness Mixture, Baked on Ciabatta)
- Strawberry Salad with Mixed Greens, Strawberries, Goat Cheese, and Sliced Almonds, Served with Poppy Seed Vinaigrette
- House Salad with Dried Cranberries, Candied Walnuts, Grape Tomatoes, and Balsamic Vinaigrette

*Flavour Selection will be available a week prior to your event date

Entree

Select Two Choices - All Entrées are Served with Seasonal Vegetables

- 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
- Cornish Pasty: Ground Beef, Potatoes, and Carrots, Wrapped in a Savory Crust
- Cheese & Onion Pasty: Savoury Cheese and Onion Mixture, Wrapped in a Savoury Crust
- Pan-Seared Salmon Topped with Dill Cream, Served with Roasted Potatoes

To Finish

Decadent Assortment of Mini Scones and Mini Pastries

Our pastry chef will create a fabulous assortment of delicious scratch-made mini pastries inspired by seasonal ingredients, along with an assortment of our famous mini scones. The sweets will be served family-style on tiers, and everyone will ooh and ahh when they are brought to the table!

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% gratuity will be added to all menus.

A final guest count is required 5 business days prior to the event. This number may not be reduced.

Our Pastry Chef can prepare a custom cake to add to your menu. If you choose to bring an outside cake for your event, please note that there will be a \$3 plating fee per person.

Please email info@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!