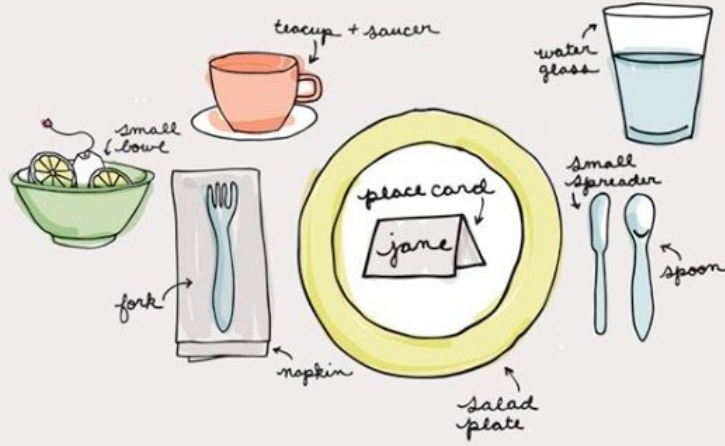


HOW TO SET A TABLE FOR TEA

• table setting •



Salad plate

The primary focus for the setting, the small salad, or luncheon plate, should sit one inch from the edge of the table.

place card

Place or name cards are a nice touch & should sit in the middle of the plate. *(optional)*

teacup + saucer

Teacup handle should point out to the right.

Small napkin

9" sized, not 12" dinner-sized. Fold neatly into a rectangle or triangle & place fork on top, or place napkin in a napkin ring.

Small spreader

Instead of knives, place small spreaders, or butter knives, on the right & point toward the plate.

fork

Place on left.

spoon

Place on the right, outside of the spreader.

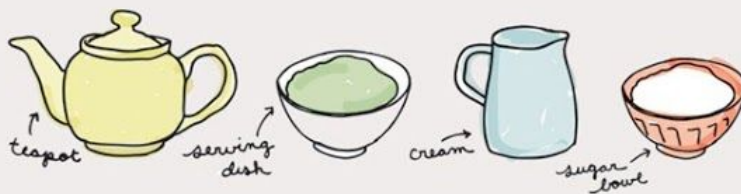
water glass

Place on the right, just beyond the knife.

small bowl

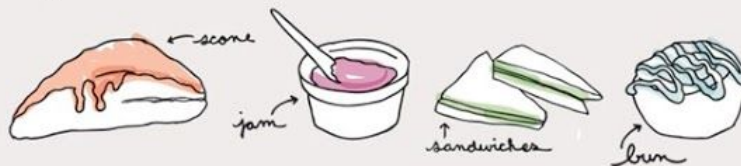
For waste, like used tea bags & lemons, place to the left of the table setting.

• serving dishes •



Place teapot, serving dishes, sugar bowl & creamer in center where all your guests can easily access & pass around, or decide who will pour the tea & place the teapot to the right of their knife.

• food options •



Cucumber, cream cheese or tuna sandwiches. Scones, buns, mini cakes & pastry puffs.
Clotted cream, jams or fruit curds.