

Neverland Mother's Day High Tea

DEMI TEA 29 per person

Up to two pots of tea and the courses indicated below (**), sweet scone

NEVERLAND GRANDE MOTHER'S DAY HIGH TEA 42 per person

Never-ending pots of tea, all courses listed below
your choice of sweet citrus OR savoury cheddar scone
add the other scone +2

ADD ONS:

BUBBLES | prosecco, rosé, mimosa 8/ 30

VQA BRUT | half bottle 25 / full bottle 40

TIPSY TEA LATTE | 7

LOOSE TEA | 50G 6 / 100G 12

Neverland Mother's Day High Tea

TO START

**porcini risotto ball | truffle aioli

SAVOURIES

**corination chicken salad | apricots | smoked almonds
| house-made mint chutney | marble rye

** goat cheese | asparagus | arugula pesto | pine nuts

**leek | artichoke | celeriac | tortilla | house-made boursin
evoo-poached salmon | edamame guacamole | pickled ginger
club sandwich | bbq-braised chicken | bacon | corn salsa
| bacon-fat scone

SWEETS

** banana cream pie cupcake with caramel buttercream

** twice baked chocolate almond croissant

blackberry and yuzu cheesecake

passionfruit tart with raspberries and ginger

SCONE

*citrus scone | devonshire cream | house-made strawberry
jam

To Take Home

milk chocolate orange blossom macaron

add 50g loose tea +6
100g +12

Vegetarian Mother's Day High Tea

TO START

**porcini risotto ball | truffle aioli

SAVOURIES

**corination paneer salad | apricots | smoked almonds
| house-made mint chutney | marble rye

** goat cheese | asparagus | arugula pesto | pine nuts

**leek | artichoke | celeriac | tortilla | house-made boursin
house-smoked tofu | edamame guacamole | pickled ginger s
black bean slider | corn salsa | cheddar and onion scone

SWEETS

** banana cream pie cupcake with caramel buttercream

** twice baked chocolate almond croissant

blackberry and yuzu cheesecake

passionfruit tart with raspberries and ginger

SCONE

*citrus scone | devonshire cream | house-made strawberry
jam

To Take Home

milk chocolate orange blossom macaron

add 50g loose tea +6
100g +12

Gluten- and Dairy-Omitted Neverland Mother's Day High Tea

TO START

**porcini risotto ball | truffle aioli

SAVOURIES

**corination chicken salad | apricots | smoked almonds
| house-made mint chutney | marble rye

** cashew cheese | asparagus | arugula pesto | pine nuts

**leek | artichoke | celeriac | tortilla | green olive tapenade
evoo-poached salmon | edamame guacamole | pickled
ginger

club sandwich | bbq-braised chicken | bacon | corn salsa
| bacon-fat scone

SWEETS

** chocolate fudge brownie with cashews, caramel, banana
and coconut

** blackberry and yuzu tofu cheesecake

dark chocoalte and almond mousse

passionfruit curd with raspberries and ginger

SCONE

*citrus scone | "devonshire cream" | strawberry jam

To Take Home

milk chocolate orange blossom macaron