

Neverland High Tea



TAKE ME TO NEVERLAND Bubbly High Tea | 48 per person

Includes a sparkling wine, rosè or mimosa, never-ending pots of tea with all courses listed below.

A GRANDE ADVENTURE High Tea | 38 per person

Never-ending pots of tea with all courses listed below.

TINKERBELL'S High Tea | 22 per child

Three savories and three sweets with up to two pots of tea. Please see our children's menu for details!

Demi Tea | 30 per person

Two pots of tea with menu items * below. No substitutions please.

Take your favorite loose-leaf tea home
100g 12 / 150g 18 with high tea

Traditional

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes
- *lemon-herb mascarpone, cucumber & arugula
- Mumbai chai tea infused apple butter & granny smith apples, served warm with gruyere cheese on a croissant
- *house made pickled relish, bacon & Monterey jack cheese with chipotle aioli served warm on brioche

SWEETS

- *opera cake with coffee buttercream & dark chocolate ganache
- *pumpkin tart with Mumbai Chai whipped cream
- apple pie mousse dome on a Sable Breton base
- london fog mille-feuille

SCONE

- *citrus scone with "cream" & house-made strawberry jam

Gluten & Dairy Omitted

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes
- *house-made apple relish & "cheddar"
- barbeque pulled jackfruit with vegan ranch & cucumber
- *avocado, cucumber & house-made cashew butter

SWEETS

- *opera cake with vegan coffee buttercream & dark chocolate ganache
- *turmeric crème brulee
- pumpkin tart with vegan coconut whipped cream
- mild spiced dark chocolate cayenne truffle

SCONE

- *citrus scone with "cream" & house-made strawberry jam

Vegetarian

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- avocado, cucumber and house-made cashew butter
- *lemon-herb mascarpone, cucumber & arugula
- Mumbai chai tea infused apple butter & granny smith apples, served warm with gruyere cheese on a croissant
- *asparagus and whipped goat cheese with arugula pesto

SWEETS

- *opera cake with coffee buttercream & dark chocolate ganache
- *pumpkin tart with Mumbai Chai whipped cream
- apple pie mousse dome on a Sable Breton base
- london fog mille-feuille

SCONE

- *citrus scone with cream & house-made strawberry jam

Vegan

SAVORIES

- *Thai red curry chickpea salad, mango chutney, red pepper, red onion & cucumber
- *crispy falafel with lemon tahini dressing
- barbeque pulled jackfruit with vegan ranch & cucumber
- *quinoa patty with tomato chutney, arugula, pickled red onions & fresh dill
- avocado, cucumber and cashew butter

SWEETS

- *opera cake with vegan coffee buttercream & dark chocolate ganache
- *turmeric crème brulee
- pumpkin tart with vegan coconut whipped cream
- mild spiced dark chocolate cayenne truffle

SCONE

- *citrus scone with "cream" & house-made strawberry jam

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