

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 and all courses listed below.

A GRANDE ADVENTURE High Tea | 38 per person

Never-ending pots of tea and 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 marscarpone, cucumber & arugula

roasted cauliflower & cappicola served with fontina cheese & arugula pesto on ciabatta

*mushroom duxelle with brie served warm on a croissant

SWEETS

*raspberry chocolate cake

*caramel mocha cheesecake

pistachio & cherry mousse cake

blood orange & grapefruit tart topped with whip cream and coconut

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 and house-made cashew butter

SWEETS

*cinnamon crumble date square

*mango coconut pudding cup topped with fresh mango

lemon bar with blackberry couli
mocha chocolate cake

SCONE

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

Vegetarian

SAVORIES

*Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber

*lemon-herb marscarpone, cucumber & arugula

*house-made apple relish & cheddar

avocado, cucumber and house-made cashew butter

mushroom duxelle with brie served warm on croissant

SWEETS

*raspberry chocolate cake

*caramel mocha cheesecake
pistachio & cherry mousse cake

blood orange & grapefruit tart topped with whip cream and coconut

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

*Quinoa patty with tomato chutney, arugula, pickled red onions & fresh dill

barbeque pulled jackfruit with vegan ranch & cucumber

avocado, cucumber and cashew butter

SWEETS

*cinnamon crumble date square

*mango coconut pudding cup topped with fresh mango

lemon bar with blackberry couli
mocha chocolate cake

SCONE

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