

Holiday High Tea

TAKE ME TO NEVERLAND BUBBLY HIGH TEA 55 per person

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

A GRANDE ADVENTURE HIGH TEA 45 per person

Never-ending pots of tea, all courses listed below

DEMI TEA 38 per person

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

HOLIDAY DRINKS

GLASS OF BUBBLES | prosecco, rosé, mimosa 12

MOET | 375mL | 65 / 750 mL 105

HOLIDAY TIPSY TEA LATTES | 13

HOLIDAY TEA-INFUSED COCKTAILS | 14

LOOSE TEA | 100G 12 / 150G 18 WITH A GRANDE HIGH TEA

Holiday High Tea

Amuse bouche

Pumpkin spiced vanilla candied nuts

FINGER SANDWICHES

* Turkey club sandwich with house-made cranberry chutney, brussel sprouts & gravy mayo

* Truffled mushroom mini quiche with gruyere cheese

* Roasted yams served on a puff pastry shell with onion jam & pumpkin chestnut butter

Smoked salmon mousse sesame cone served with baby dill and fried capers

Corned beef reuben with mustard mayo, crispy onions, pickled cabbage and provolone cheese

PASTRIES

* Eggnog and vanilla rooibos mousse cake

* Tarte au citron with cranberry jam

Chocolate & caramelized pear mousse on financier cake

Cherry & chocolate mascarpone cream pavlova

SCONE

*citrus scone | Devonshire cream house-made strawberry jam

To Take Home

Chocolate macaron

Vegetarian Holiday High Tea

Amuse bouche

Pumpkin spiced vanilla candied nuts

FINGER SANDWICHES

* Tofu club sandwich with house-made cranberry chutney, jackfruit, brussels sprouts & gravy mayo

* Truffled mushroom mini quiche with gruyere cheese

* Roasted yams served on a puff pastry shell with onion jam & pumpkin chestnut butter

Roasted red pepper hummus served in a sesame cone with crispy capers

Smoked tempeh with mustard mayo, pickled cabbage and provolone cheese

PASTRIES

* Eggnog and vanilla rooibos mousse cake

* Tarte au citron with cranberry jam

Chocolate & caramelized pear mousse on financier cake

Cherry and chocolate mascarpone cream pavlova

SCONE

* citrus scone | Devonshire cream house-made strawberry jam

To Take Home

Chocolate macaron

Gluten- & Dairy-Omitted

Holiday High Tea

Amuse bouche

Pumpkin spiced vanilla candied nuts

FINGER SANDWICHES

* Truffled mushroom mini quiche with lactose free cheese

* Turkey club sandwich with house-made cranberry chutney, brussels sprouts & gravy mayo

* House-made potato croquette served with green peppercorn ranch

Smoked salmon mousse served with baby dill & fried capers

Roasted corned beef with pickled cabbage & vegan provolone

PASTRIES

* Carmelitas with tahini vegan caramel

* Cherry & vegan chocolate mousse trifle

Chocolate mini cake with cranberry jam

Blackberry coconut vegan pavlova

SCONE

* citrus scone | 'Devon cream' house-made strawberry jam

To Take Home

Ginger cookie

Vegan Holiday High Tea

Amuse bouche

Pumpkin spiced vanilla candied nuts

FINGER SANDWICHES

* Tofu club sandwich with house-made cranberry chutney, jackfruit, brussels sprouts & vegan gravy mayo

* House-made potato croquette served with green peppercorn ranch

* Roasted yam & onion jam, grilled vegan cheese with pumpkin chestnut butter

Truffled mushroom mini quiche with vegan cheese

Smoked tempeh slider with mustard mayo, pickled cabbage & vegan provolone cheese

PASTRIES

* Carmelitas with tahini vegan caramel

* Cherry & vegan chocolate mousse trifle

Chocolate mini cake with cranberry jam

Blackberry coconut vegan pavlova

SCONE

* citrus scone | 'Devon cream' house-made strawberry jam

To Take Home

Ginger cookie