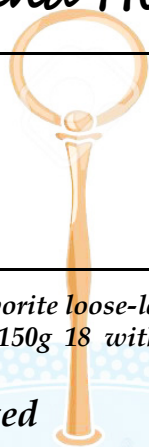


Neverland High Tea



TAKE ME TO NEVERLAND Bubbly High Tea | 48 per person

Includes one 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 | 24 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
- *Mushroom truffle duxelle served warm on a croissant with port salut cheese
- *Lemon-herb mascarpone, cucumber & arugula
- Hot capicola served warm on ciabatta with arugula pesto, fontina cheese & roasted cauliflower
- Tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes

SWEETS

- *Caramel mascarpone & chocolate entremets
- *Coconut tart with fresh mango salad
- Raspberry & pistachio mousse dome
- Cranberry & orange cheesecake

SCONE

- *Citrus scone with "Devonshire cream" & house-made strawberry jam

Gluten & Dairy Omitted

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- * Mumbai Chai apple butter served with dairy free provolone cheese
- *Avocado, cucumber & house-made cashew butter
- Tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes
- Barbeque pulled jackfruit with vegan ranch & cucumber

SWEETS

- *Almond & blueberry teacake
- *Carmelita with tahini vegan caramel
- Raspberry & coconut panna cotta
- Blackberry & cashew vegan cheesecake

SCONE

- *Citrus scone with "Dairy free cream" & house-made strawberry jam

Vegetarian

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- *Mushroom truffle duxelle served warm on a croissant with port salut cheese
- *Lemon-herb mascarpone, cucumber & arugula
- Mumbai Chai apple butter served with gruyere cheese on multi grain
- Avocado, cucumber and house-made cashew butter

SWEETS

- *Caramel mascarpone & chocolate entremets
- *Coconut tart with fresh mango salad
- Raspberry & pistachio mousse dome
- Cranberry & orange cheesecake

SCONE

- *Citrus scone with Devonshire cream & house-made strawberry jam

Vegan

SAVORIES

- *Thai red curry chickpea salad, mango chutney, red pepper, red onion & cucumber
- *Mumbai chai apple butter served with dairy free provolone cheese
- *Crust less truffle quiche served warm with dairy free cheddar
- Barbeque pulled jackfruit with vegan ranch & cucumber
- Avocado, cucumber and cashew butter

SWEETS

- *Almond & blueberry teacake
- *Carmelita with tahini vegan caramel
- Raspberry & coconut panna cotta
- Blackberry & cashew vegan cheesecake

SCONE

- *Citrus scone with "Vegan cream" & house-made strawberry jam