

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
- *lapsang tea & salt roasted carrot lox on house-made chickpea flatbread with pickled red onions & cilantro pesto
- *house-made apple relish & "cheddar"
- 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