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**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.*

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**TINKERBELL'S High Tea | 24 per child**

*Four 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.*

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*Valentine's Day High Teas*

**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**

- \*Blue butterfly pea matcha & berry mascarpone cheese cake
- \*Pink velvet vanilla cupcake
- Raspberry milk chocolate vanilla eclair
- Mango passionfruit curd chocolate cup

**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**

- \*Blue butterfly pea matcha berry cheese cake
- \*Pink velvet vanilla cupcake
- Mango Passionfruit & agave tapioca pudding
- Dark chocolate coconut raspberry truffle

**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**

- \*Blue butterfly pea matcha & berry mascarpone cheese cake
- \*Pink velvet vanilla cupcake
- Raspberry milk chocolate vanilla eclair
- Mango passionfruit curd chocolate cup

**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**

- \*Blue butterfly pea matcha berry cheese cake
- \*Pink velvet vanilla cupcake
- Mango Passionfruit & agave tapioca pudding
- Dark chocolate coconut raspberry truffle

**SCONE**

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