

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 mascarpone, cucumber & arugula
- prosciutto, pears, honey mustard with brie cheese served warm on a croissant
- *goat cheese mousse, asparagus, alfalfa sprouts, with Lapsang French dressing

SWEETS

- *lime & mango cheesecake with basil meringue
- *passion fruit tart with dark chocolate ganache
- blueberry jasmine & mascarpone mousse
- chocolate & caramel mousse dome on brownie base

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

- *orange cake with vegan dark chocolate ganache
- *vanilla coconut panna cotta with blueberry mousse
- raspberry and matcha bar
- chilled cashew tiramisu

SCONE

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

Vegetarian

SAVORIES

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- avocado, cucumber and house-made cashew butter
- *lemon-herb mascarpone, cucumber & arugula
- goat cheese mousse, asparagus, alfalfa sprouts, with lapsang French dressing
- *house-made apple relish & cheddar

SWEETS

- *lime & mango cheesecake with basil meringue
- *passion fruit tart with dark chocolate ganache
- blueberry jasmine & mascarpone mousse
- chocolate & caramel mousse dome on brownie base

SCONE

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

Vegan

SAVORIES

- *Thai red curry chickpea salad, mango chutney, red pepper, red onion & cucumber
- barbeque pulled jackfruit with vegan ranch & cucumber
- *lapsang tea & salt roasted carrot lox on house-made chickpea flatbread with pickled red onions & cilantro pesto
- avocado, cucumber and cashew butter
- *house-made apple relish & "cheddar"

SWEETS

- *orange cake with vegan dark chocolate ganache
- *vanilla coconut panna cotta with blueberry mousse
- raspberry and matcha bar
- chilled cashew tiramisu

SCONE

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