

WINTER HIGH TEA



A GRANDE ADVENTURE HIGH TEA | 42

Never-ending pots of tea with all courses listed below.

*WENDY'S HIGH TEA | 38

Ages 13 - 18

Traditional

Savoury

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- *Truffle mushroom duxelle with port salut cheese on warm croissant
- *Lemon-herb mascarpone, cucumber & arugula
- *Tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes
- Montreal smoked beef with smoked cheddar, romesco aioli, rapini pesto and caramelized onions

Sweet

- *Mandarin meringue tart
- *Hazelnut mocha gâteau
- *White chocolate mousse, jasmine and pea flower
- Chestnut and vanilla choux

Scone

Citrus scone with Devonshire cream & house-made strawberry jam

Gluten & Dairy Omitted

Savoury

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- *Truffle mushroom duxelle mini quiche
- *Lemon-herb mascarpone, cucumber & arugula
- *Tarragon chicken salad, candied walnuts, salt roasted pears & pickled grapes
- Montreal smoked beef with dairy free mozzarella, romesco aioli, rapini pesto and caramelized onions

Sweet

- *Mandarin orange amandier
- *Mocha gâteau
- *Coconut mousse, jasmine and pea flower
- Chestnut french macaron

Scone

Citrus scone with dairy-free cream & house-made strawberry jam

TAKE ME TO NEVERLAND BUBBLY HIGH TEA | 52

Includes one prosecco, sparkling rosé, or mimosa & never-ending pots of tea with all courses listed below.

*SENIOR'S HIGH TEA | 38

65+

Vegetarian

Savoury

- *Thai red curry egg salad, mango chutney, red pepper, red onion & cucumber
- *Truffle mushroom duxelle with port salut cheese on warm croissant
- *Lemon-herb mascarpone, cucumber & arugula
- *Avocado, cucumber and house-made cashew butter
- Plant based smoked beef with smoked cheddar, romesco aioli, rapini pesto and caramelized onions

Sweet

- *Mandarin meringue tart
- *Hazelnut mocha gâteau
- *White chocolate jasmine and pea flower
- Chestnut and vanilla choux

Scone

Citrus scone with Devonshire cream & house-made strawberry jam

Vegan

Savoury

- *Thai red curry chickpea salad, mango chutney, red pepper, red onion & cucumber
- *Truffle mushroom duxelle mini quiche
- *Lemon-herb mascarpone, cucumber & arugula
- *Avocado, cucumber and house-made cashew butter
- Plant based smoked beef with vegan mozzarella, vegan romesco aioli, rapini pesto and caramelized onions

Sweet

- *Mandarin orange amandier
- *Mocha gâteau
- *Coconut mousse, jasmine and pea flower
- Chestnut french macaron

Scone

Citrus scone with dairy-free cream & house-made strawberry jam