

Gluten Free High Tea



Savoury

Mascarpone Profiteroles

Cute delightful pastry stuffed with a creamy mascarpone, olive, fresh mint and lemon filling.

Sweet Potato, Tomato & Chia Seed Arancini

Made with cauliflower rice and topped with a tahini, beetroot maple mustard and sprinkled with fresh micro herbs.

Crispy Heirloom Tomato Caprese Cups


Lemon zest flavoured Parmesan cups filled with tomato medley, roasted red bell pepper, capers and Danish feta.

Pear, Lemon Goats Cheese Tart

Sprinkled with fresh rosemary and cracked pepper and drizzled with warm honey.

Polenta Crostini with Butternut Squash

Topped with a ricotta and white bean spread, roasted cherry tomatoes, fresh basil and a drizzle of extra virgin olive oil.



Sweet

Salted Caramel Apple Tartlet

A flaky almond flavoured shortbread base. Topped with glorious salted caramel sauce with a hint of apple brandy.

Scones

Served with our house made raspberry and chia seed jam and chantilly cream.

Matcha Lime & Fresh Mango Cheesecake

And pistachio and coconut base filled with a combination of earthy notes of Matcha and refreshing mango. Topped with fresh lime and roasted almond praline.

Pomegranate & Vanilla Bean Pannacotta

Topped with Persian fairy floss, crushed pistachios and edible flowers.

Choc Hazelnut Cannoli

Gluten free pastry shell filled with ricotta and choc hazelnut cream with a hint of vanilla and finished with choc rim shells and chopped hazelnuts.