

# Vegan

## HIGH TEA

~ AT ZEALONG TEA ESTATE ~

SATURDAY 27<sup>TH</sup> JANUARY 2018

Start with your choice of complementary Zealong tea. Then begin your culinary experience with a thoughtfully-crafted selection of vegan savouries, sandwiches and sweets.

These delicacies may include:

### GOURMET SAVOURIES

#### AUBERGINE BRUSCHETTA

*lemon-infused natural hummus  
with pickled aubergine*

#### HOUSE-MADE FALAFEL

*served with tahini dressing, pea purée,  
and dukkah sprinkle*

#### VIETNAMESE ROLL

*Vietnamese spring roll with dipping sauce,  
crushed peanuts, and coriander*

#### GRATINATED MUSHROOM

*stuffed gratinated mushroom with  
hazelnuts and herbs*

### GOURMET SANDWICHES

CLASSIC CUCUMBER *with sprouts and wasabi*

CHARGRILLED ROAST PEPPER

*with house-made basil pesto*

VEGAN B.L.T. *with barbecue brinjal,  
lettuce, tomato, and smashed avocado*

### GOURMET SWEETS

#### ZEALONG TEA MERINGUE

*light aquafaba meringue infused with Zealong tea*

#### CALLEBAUT MOUSSE

*Dark Callebaut chocolate and coconut mousse,  
berries and coconut crisps*

#### TROPICAL COCONUT TAPIOCA

*Coconut-poached tapioca pearls with  
marinated tropical fruits, passionfruit coulis,  
and salted almonds.*

#### TEA-TIME SULTANA SCONES

*with house-made fresh fruit preserves  
and seasonal fruit*

Vegan High Tea menu is subject to change.

**BOOKINGS ESSENTIAL**

**email: [info@zealong.co.nz](mailto:info@zealong.co.nz)**