

TEA for two

The art of high tea is back in style. It has been mastered by several Christchurch establishments and adds a touch of English sophistication to any afternoon. We tried three teas, brought together our favourite tiers, and now present our very own.

Photos **John McCombe**

Sweet tea cakes from Sweethearts at Berryfields

Lavish is the word to describe this top tier from Sweethearts' Victorian high tea. Two chocolate fudge tea cakes are about as rich as treats get, and are served with cream, fresh berries and lavender shortbread. Sweethearts' guests also get to jostle over delicious petit fours of apple crumble, chocolate berry, pecan, and almond frangipani on the middle tier. Club sandwiches and egg and lettuce rolls are a savoury start to an afternoon of decadence. Sweethearts has been serving high tea from its Harewood berry fields for nearly 20 years and its berries, served with everything, set it apart.

Price: \$25pp, with tea or coffee
Address: 161 Gardiners Rd
Available: Daily, at various times

Sandwich selection from Mona Vale

Two tiers of tasty treats greet guests at Mona Vale. Club sandwiches of different flavours are accompanied by spinach and feta cheese puff pastry swirls on one tier, while the other has beautifully fresh mini scones, zesty olive oil cake, date and walnut loaf, and decadent homemade brownies. Served on china spoons, condiments of butter, cream, lemon curd and jam top off the satisfying afternoon tea. With a delightfully English setting, 1940s background music and a view of the Avon, a Mona Vale high tea is a truly traditional affair.

Price: \$19.95pp, including a choice from 11 loose-leaf Dilmah teas
Address: 63 Fendalton Rd
Available: Tuesdays, or by arrangement

Savoury bites from Oasis

Oasis's "High Tea on Avon" is modern from top to bottom, starting with a plateful of tasty beef croquettes, a smoked chicken croissant, a flavoursome roast beef and horseradish crêpe, parmesan tuilles filled with smoked salmon mousse, and mini bacon and egg tarts. The sandwich tier is equally full, with a smorgasbord of desserts at the stand's pinnacle. Make sure you leave enough room to savour an espresso cup of tiramisu! Overall, it's a sumptuous lunch that requires a doggy bag.

Price: \$25pp, including tea or espresso of your choice, or add a glass of wine for \$5
Address: Cnr Chester St East and Madras St
Available: Every day, 10am-4pm



China tea cups and cake stand from **The China Cabinet**