



THEATRE AFTERNOON TEA



£49 WEEKDAYS | £55 WEEKENDS

WELCOME DRINK

SELECTION OF TEAS

ACT I (SAVOURY) ✦

The Green Room

Dill Cream Cheese and Smoked Salmon Finger Sandwich on Granary Bread

INTERMISSION (SCONE) ✦

Showstopper Scone V

Sultana Fruit Scone with Clotted Cream and Strawberry Jam

ACT II (SWEET) ✦

Tutu Tartlet V

White Chocolate Ganache with a Flutter of Raspberry and Rose Mousse

The Matinee Delight

Lemon and Herb Marinated Roast Chicken with Mayonnaise in a Brioche Bun



Curtain Call V

Red Velvet Cake with Mascarpone Mousseline, Draped with Milk Chocolate

Hamlet's Harissa V

Rose Harissa Roasted Sweet Potato, Crumbled Feta and Hummus Wrap

On The Barre

Almond and Blueberry Frangipane Bar with Lavender Whipped Cream and Crystallized Violets

Stage-hands' Sausage Roll

Puff Pastry, Seasoned Sausage Meat and Red Onion Marmalade

Baritone's Delight

Dark Chocolate Delice with Espresso Cream

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V - Vegetarian

VG - Vegan

GF - Gluten Free

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. Please note Strand Palace is unable to cater to any nut allergies as our kitchen is not a nut-free environment. A full list of allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill. One Afternoon Tea Per Person.

CHILDREN'S

£25 WEEKDAYS | £30 WEEKENDS

WELCOME DRINK

ACT I
(SAVOURY)

Cheesy Coleslaw Bun **V**

Egg Mayonnaise
Sandwich **V**

Ham and Tomato Roll

INTERMISSION
(SCONE)

Traditional
Fruit Scone **V**

with Clotted Cream
and Strawberry Jam

ACT II
(SWEET)

Strawberry
Cheesecake **V**

Red Velvet and White
Chocolate Lollipop **V**

Mango and
Raspberry Jelly **GF**

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VEGAN THEATRE AFTERNOON TEA

£49 WEEKDAYS | £55 WEEKENDS



WELCOME DRINK

SELECTION OF TEAS

ACT I (SAVOURY)

Leading Role

Spiced Jackfruit, Mango and Nigella Seed Roll

Cue To Cue

Cucumber and Vegan Dill Cream Cheese Finger Sandwich on Granary

Stage-Hands' Vegan Sausage Roll

Puff Pastry, Herbed Vegan Sausage Meat and Red Onion Marmalade

Star Struck

Vegan Egg Mayonnaise and Land Cress Sandwich



INTERMISSION (SCONE)

Vegan Fruit Scone

with Vegan Clotted Cream and Strawberry Jam

ACT II (SWEET)

Banana Drama

Cinnamon Spiced Banana Cake with Salted Caramel Popcorn

In The Lime Light ^{GF}

Lime and Mango Chia Seed Pudding

Ballerina's Bliss ^{GF}

Lemon Drizzle Cake, Lavender Whipped Vegan Cream and Blueberries

Overture Of Chocolate ^{GF}

Rich Dark Chocolate Brownie, Vegan Vanilla Cream and Raspberries



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TEA SELECTION

PALACE EARL GREY

Our exclusive blend combines premium black tea & bergamot oil; offering a robust, fragrant brew with a balanced citrus finish, ideal with milk or lemon, complementing aromatic and fruity foods.



COVENT GARDEN BLEND

Inspired by our famous market neighbour, this tea is a harmonious mix of premium Chinese Yunnan leaves, peppermint, and blue cornflowers, evoking the vibrant colours and fragrances of a Victorian flower market with a subtle, sweet caramel finish.

WHITE PEONY WITH ROSEBUDS

Known as the 'champagne' of teas, this is an exceptionally rare and unprocessed blend made from hand-picked leaves of the highest quality bushes and using traditional drying methods, which provides the most exquisite cup of tea possible

PURE ORGANIC SPEARMINT

Our premium Middle Eastern and North African organic spearmint, used medicinally for centuries, offers a slightly sweeter taste than usual mint tea and aids digestion, concentration, and serves as a palate cleanser between savoury and sweet courses.

ORGANIC CHAMOMILE FLOWERS

Our exquisite tisane features the finest Egyptian organic chamomile, delivering a sensational aroma and superb flavour, making it the perfect choice for a calming, sophisticated, and elegant beverage during traditional afternoon tea or as a caffeine-free night cap.

PALACE BREAKFAST

Crafted in 2005, our blend features high-quality hand-picked leaves—strong, malty assam from India and aromatic, complex Ceylon from Sri Lanka—creating a refined and elegant breakfast tea.

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