



STRAND PALACE

EST. 1909 LONDON

THEATRE AFTERNOON TEA

WELCOME DRINK

SELECTION OF TEAS

ACT I (SAVOURY)

Zesty Chimichurri

Prawns on grilled flatbread, with
lemon & chilli popcorn

Samba Sambal

Grilled chicken with
Sambal Oelek mayonnaise,
mango, lime & coriander

Beetroot Hummus v

Ras El Hanout, roasted sweet
potato and crumbled feta,
wrapped in a spinach tortilla

Stagehands' Sausage Roll

Seasoned sausage meat
and red onion marmalade
surrounded by puff pastry

INTERMISSION (SCONES)

Traditional Fruit Scones v

With typecast clotted cream
& strawberry jam

ACT II (SWEET)

Tutu Tartlet v

White chocolate ganache with a
flutter of raspberry & rose mousse

Curtain Call v

Red velvet cake with
Marscarpone mousseline,
draped with milk chocolate

Actor's Illusion v

Peanut butter mousse,
raspberry compote between
sesame & Madeira sponge

Dress Rehearsal v

Sticky Toffee Pudding with
dulce de leche cremeux and
pistachio crumb

£49 WEEKDAYS | £55 WEEKENDS

  @strandpalace

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.*



STRAND PALACE

EST. 1909 LONDON

VEGAN THEATRE AFTERNOON TEA

WELCOME DRINK

SELECTION OF TEAS

ACT I (SAVOURY)

Leading Role **vg**

Rainbow slaw, spiced jackfruit & mango mayonnaise roll

Cue to Cue **vg**

Cucumber ribbons, dill & miso vegan cream cheese on a rye bun

Star Struck **vg**

Smashed avocado, miso smoked tofu & star anise chilli oil on toasted bread

Stagehands' Vegan Sausage Roll **vg**

Herbed vegan sausage meat, red onion chutney wrapped with vegan puff pastry

INTERMISSION (SCONES)

Vegan Fruit Scones **v**

With typecast vegan clotted cream & strawberry jam

ACT II (SWEET)

In the Limelight **vg GF**

Lime & mango chia seed pudding

Break A Leg **vg**

Brandy snap with vanilla Chantilly & broken berry compote

Tutu Tartlet **vg**

Dark chocolate ganache tartlet with crystallised rose & raspberry powder

Banana Drama **vg**

Cinnamon spiced banana cake, garnished with salted caramel popcorn

£49 WEEKDAYS | £55 WEEKENDS

  @strandpalace

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.*



STRAND PALACE

EST. 1909 LONDON

CHILDREN'S THEATRE AFTERNOON TEA

WELCOME DRINK

ACT I (SAVOURY)

Cheesy Coleslaw Bun v

Egg Mayonnaise Sandwich v

Ham & Tomato Roll

INTERMISSION (SCONES)

Traditional Fruit Scone v

With clotted cream & strawberry jam

ACT II (SWEET)

Strawberry Cheesecake v

Red Velvet & White Chocolate Lollipop v

Mango & Raspberry Jelly GF

£25 WEEKDAYS | £30 WEEKENDS

  @strandpalace

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.*



STRAND PALACE

EST. 1909 LONDON

TEA SELECTION

Palace Earl Grey

This is our very own secret recipe of the finest quality black tea leaves and natural bergamot oil. This heady and fragrant tea has balance, flavour and a distinct citrus finish. It is strong, full-bodied and can be enjoyed with either milk or lemon; working wonderfully with foods that have aromatic and fruity flavours.

White Peony with Rosebuds

Known as the “champagne” of teas and amongst the very rarest in the world, this blend is completely unprocessed and uses tea from only the highest, rarest and expensive bushes specially cultivated for the perfect leaf shape. Whole leaves are picked by hand and dried according to traditional methods so one can enjoy the most exquisite cup of tea possible.

Organic Chamomile Flowers

Only the finest Egyptian grown organic chamomile and whole flowers are selected for our tisane, which has a sensational aroma and a simply superb flavour. If you're looking for a calming, sophisticated and elegant beverage to take with a traditional afternoon tea or a wind-down caffeine-free night cap then you cannot do any better than a cup of organic chamomile flowers.

Covent Garden Blend

This blend is inspired by the famous flower market and is a combination of the highest quality, gold-tipped Chinese Yunan leaves, specially cut peppermint leaves and bright blue cornflowers. Together they have the colour and aroma expected of a Victorian flower stall whilst having notes of a subtle sweet caramel finish.

Pure Organic Spearmint

The top quality spearmint we infuse grows in the Middle East and Northern Africa and has been used medicinally for thousands of years to settle the stomach.

Our pure organic spearmint contains less menthol oil than peppermint making it slightly sweeter and easier on the palate. Most notably the Romans used its antioxidants and vitamin c to improve concentration and works well as an excellent palate cleanser between courses with both savoury and sweet foods.

Palace Breakfast

Using only the highest quality hand-picked leaves, this blend is strong, malty and contains spicy Assam from the plains of India combined with an aromatic, complex Ceylon from the tropical highlands of Sri Lanka. Created in 2005, this blend is a refined and elegant version of breakfast tea.