



STRAND PALACE

LONDON HOTEL SINCE 1909

IN PARTNERSHIP WITH

BENNY ANDERSSON & BJÖRN ULVAEUS'



THE SMASH HIT MUSICAL BASED ON THE SONGS OF ABBA®

AFTERNOON TEA

MAIN

SAVOURY

Chiquitita Wrap

Tikka Marinated Chicken with Mango Chutney and Mint

Slipping Through My Fingers **v**

Fresh Cucumber and Tzatziki Finger Sandwich

Take A Chance On Me **v**

*Sundried Tomato Palmiers with Whipped Feta,
Roasted Red Pepper and Honey and Sesame Seed Glaze*

Voulez-Vous

*Vol-Au-Vent filled with Hot Smoked Salmon,
Lemon Basil and Dill Crème Fraîche*

SCONE

The Name of the Game

Traditional Fruit Scone with Clotted Cream and Raspberry Jam

SWEET

I Have A Dream **v**

Lemon Drizzle Gateau topped with a Candy Floss Cloud

Lay All Your Love On Me **v**

Ruby Chocolate, Passion Fruit Cake and Ganache

Gimme! Gimme! Gimme! **vg**

A Dark Chocolate Midnight Cake with Hazelnut Praline

Donna's Dynamo Disco Ball **v**

Coconut Macaroon Filled with Citrus Curd

VEGAN

SAVOURY

Chiquitita Wrap

Tikka Marinated Tofu with Mango Chutney and Mint

Slipping Through My Fingers

Fresh Cucumber and Tzatziki Finger Sandwich

Take A Chance On Me

*Sundried Tomato Palmiers with Whipped Vegan Feta,
Roasted Red Pepper and Honey and Sesame Seed Glaze*

I Do, I Do, I Do

Greek Dolmades and Lemon Dip

SCONE

The Name of the Game

Vegan Scone with Clotted Cream and Raspberry Jam

SWEET

Honey, Honey

Vegan Lavender Honey and Lemon Loaf

Lay All Your Love On Me

White Chocolate Oat Raspberry and Date Lollipop

Gimme! Gimme! Gimme!

A Dark Chocolate Midnight Cake with Hazelnut Praline

Money, Money, Money

Orange Blossom Cake and Chocolate Coin

V - VEGETARIAN

VG - VEGAN

Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens. We therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request.

Please speak to a staff member about your requirements before ordering. All prices include VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.



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DRINKS

CHAMPAGNE	125ml Bottle
Champagne De Castelnau Brut <i>Champagne, France NV 12.5% VG</i>	£14 £75
ENGLISH SPARKLING WINE	
Touch of Sparkle, Chapel Down <i>Kent, UK 12.5%</i>	£11 £55
PROSECCO	
Prosecco, Famiglia Botter <i>Veneto, Italy 10.5% VG</i>	£9 £45
Prosecco Rosé, Famiglia Botter <i>Veneto, Italy 11% VG</i>	£8 £38
COCKTAILS	£15
French Martini with a Twist <i>Vodka, Chambord, Monin Raspberry, Monin Jasmine, Everleaf Mountain, Pineapple Juice</i>	
Elderflower Peach Bellini <i>St Germain Elderflower Liqueur, Peach Puree, Prosecco</i>	
Breakfast Martini <i>Tanqueray Dry Gin, Cointreau, Lime Juice, Fruit Preservative Jam</i>	
MOCKTAILS	£12
The Viewing Gallery <i>Seedlip Spiced, Everleaf Mountain, Raspberry, Cranberry, Elderflower & Lime</i>	
Winter Garden <i>Seedlip Spiced, Lavender & Rhubarb Lemonade</i>	

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AFTERNOON TEA

TEA SELECTION

PALACE BREAKFAST

Assam and aromatic Ceylon; a refined, elegant breakfast tea.

ORGANIC CHAMOMILE FLOWERS

Egyptian organic chamomile, perfect for calming afternoon tea or a nightcap.

WHITE PEONY WITH ROSEBUDS

The 'champagne' of teas, this rare blend of hand-picked leaves offers an exquisite tea experience.

COVENT GARDEN BLEND

Yunnan leaves, peppermint, and blue cornflowers for a subtle caramel finish.

PURE ORGANIC SPEARMINT

Middle Eastern organic spearmint to aid digestion and concentration.

PALACE EARL GREY

Premium black tea and bergamot; a robust, fragrant brew with a balanced citrus finish.

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