

THE WALDORF HILTON



ADMIT ONE

THEATRELAND

Afternoon Tea

AT THE

WALDORF HILTON

MATINEE SHOW

ADMIT 123456

ROW A

SEAT 23





Introducing...

The Waldorf's  
Theatreland!



Welcome to Theatreland at  
The Waldorf Hilton, London - Where  
afternoon tea takes centre stage!



Inspired by the history of  
London's West End, our Theatreland  
Afternoon Tea blends the magic of  
theatre with the timeless elegance  
of The Waldorf.



The menu unfolds into two acts,  
each curated to capture the spirit  
of London's theatre scene.



So take your seat, settle in and  
let Act 1 commence...





# TEA SELECTION

## Waldorf Signature Blend★

*The star of the show*

Single estate, Ceylon whole-leaf black tea from the world-renowned Kenilworth Gardens. Beautifully blended with whole orange pieces - providing wonderful malty flavours, with subtle fruity citrusy aromas and tones. Ideally enjoyed with a fresh slice of orange. | 98 kcal

## BLACK TEAS

### English Breakfast

A lively, full-bodied, malty and strong blend of two single estate tea gardens, 2nd Flush Assam and Ceylon organic black teas. | 2 Kcal

### 2nd Flush Assam

A 2nd flush, full-bodied and malty organic black tea sourced from the Assam region of northeast India. | 98 kcal

### Earl Grey

Black tea from Sri Lanka scented with oil of bergamot with citrusy aroma and flavour. | 1 kcal

### 2nd Flush Darjeeling

A 2nd flush black tea, known as the "Champagne of teas", from the Darjeeling region in West Bengal (India), renowned over the world for its muscatel, fruity and floral character. | 5 kcal

### Masala Chai

A full-bodied black tea mixed with spices such as cardamom, cinnamon, cloves, black pepper, nutmeg, ginger. Typically served in India with milk and sugar. | 100 kcal



## Blue Velvet

A signature fruit blend unique to Hope & Glory made with blue pea, apple and orange peel, and blueberry. | 2 kcal

## Turmeric Chai

A signature chai recipe unique to Hope & Glory made with organic Ceylon black tea, and blended with chamomile cuts, turmeric cuts, cardamom cuts and caramel natural flavouring. | 30 kcal

# HERBAL INFUSIONS

*100% caffeine free*

## Peppermint

This refreshing tisane is 100% organic. | 1 kcal

## Chamomile

The finest whole chamomile heads have been selected for this organic infusion, producing a light and delicate brew. | 2 kcal

## Red Velvet

A signature fruit blend unique to Hope & Glory made with hibiscus, apple peel, orange peel, rosehip and berries. | 52 kcal

## Lemongrass & Ginger

An aromatic infusion of whole ginger and lemongrass. | 10 kcal

## Organic Chaquoning Green

A classic, organic, mellow, mineral-rich, earthy and nutty green tea originating from a single estate garden in Sri Lanka. It's very rich in antioxidants. | 2 kcal

The image features a dark background with two bright spotlights at the top, casting beams of light downwards. The beams converge towards the center, creating a V-shape. At the bottom, there is a glowing oval shape representing a stage floor.

Act 1:

Savoury



## Act 1:

*The curtains rise for the opening course.*



Settle in and enjoy our thoughtfully  
crafted savoury selection in the heart  
of London's Theatreland.



## Opening Act

### Waldorf Cup

The timeless Waldorf classic, reimagined.  
Crisp apple, celery, grapes and walnuts in a light, creamy dressing, presented in a delicate crisp cup.  
80 kcal

## The Supporting Cast

Immaculate finger sandwiches, composed with balance and refinement.

### Gammon & Pickle - *A Modern Revival*

Finely chopped gammon, folded through Philadelphia cream cheese and crisp pickles served on beetroot bread.  
195 kcal

### Coronation Chicken - *A Royal Classic*

Gently spiced coronation chicken in charcoal bread.  
220 kcal

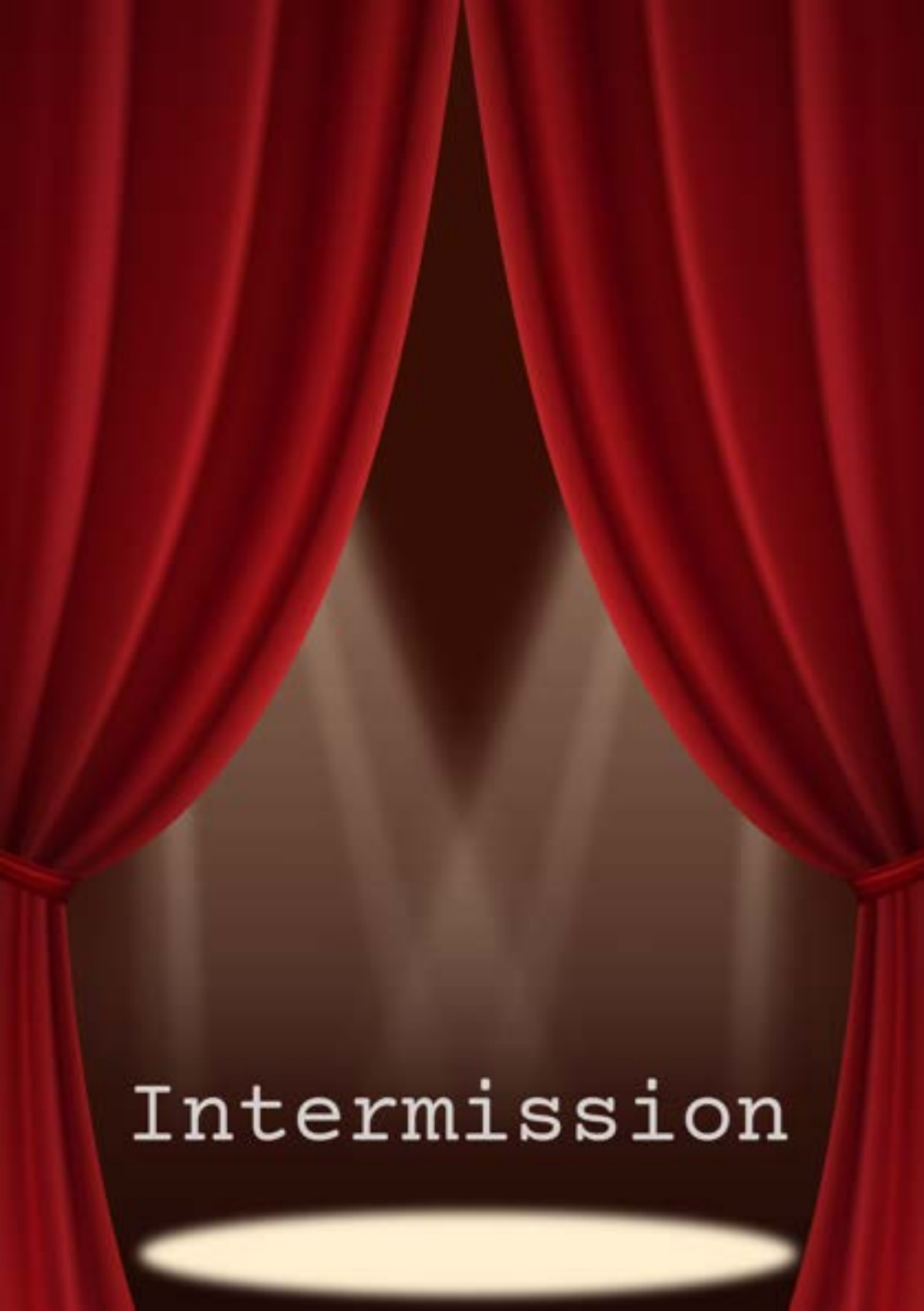
### Egg & Truffle - *The Understudy*

Softly set egg with truffle mayonnaise and mustard cresses, served in a spinach bread.  
240 kcal


### Prawn & Crayfish - *A Coastal Interlude*

Delicate prawns and crayfish in a light citrus cream, served in a seeded bread.  
185 kcal

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.

A pair of red curtains is pulled back to reveal a dark stage. A bright, oval-shaped spotlight illuminates the floor in the lower center of the frame. The background behind the curtains is a soft, out-of-focus greyish-brown.

Intermission



## Intermission:

*Lights on, curtains closed.*



Enjoy a short pause before the next course. Sip on your chosen tea while the second act is prepared where plenty of sweet treats are promised...

The image features a dark background with two bright spotlights at the top corners. Their beams converge towards the center, creating a large, soft, V-shaped glow. At the bottom center, there is a bright, horizontal oval shape representing a stage floor.

Act 2:

Sweet



## Act 2:

*Curtains re-open for the finale.*



The second act unfolds with elegance, offering a delicate array of carefully crafted desserts to bring the performance to a close.



## Wicked Green Apple

Apple puree and compote encased in a white chocolate glaze with spiced biscuit.

190 kcal

## Popcorn Tart

Caramelised tart case with caramel puree and popcorn mousse.

108 kcal

## Red Velvet Curtains

Vanilla cream cheese center and chocolate sponge dipped in a red velvet glaze.

303 kcal

## Mirror, Mirror

Dark chocolate, blackberry, cep marquise with chocolate mirror.

143 kcal

## Vanilla & Lemon Scone

743 kcal

## Golden Sultana Scone

743 kcal

Scones served with forest fruits jam, pear jam and clotted cream.

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



Make it 5 Star...



## CHAMPAGNE

### **By the glass:**

- Louis Pommery Brut, Hampshire | £10
- Pommery Brut Royal, Champagne | £15
- Wild Idol Alcohol Free Sparkling | £10

### **By the bottle:**

- Pommery Brut Royal | £100
- Pommery Brut Rosé | £120
- Louis Pommery English sparkling | £80

**And now, our showstopping signature cocktail takes centre stage...**

**Curtain Call | £12**

*Edinburgh Gin Classic, Hope and Glory Earl Grey tea, lemon, elderflower*


Mocktail option available for £10



Before the curtains  
close...

Put your experience in  
the spotlight and  
share a review:



@waldorfhilton



THE WALDORF HILTON