

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

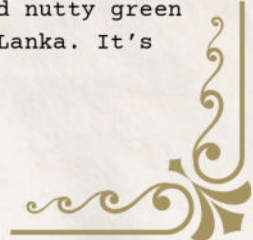
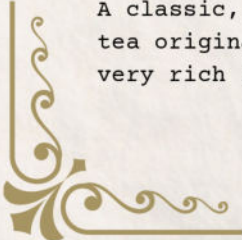
A signature fruit blend unique to Hope & Glory made with hibiscus, apple peel, orange peel, rosehip and berries. | 52 kcal

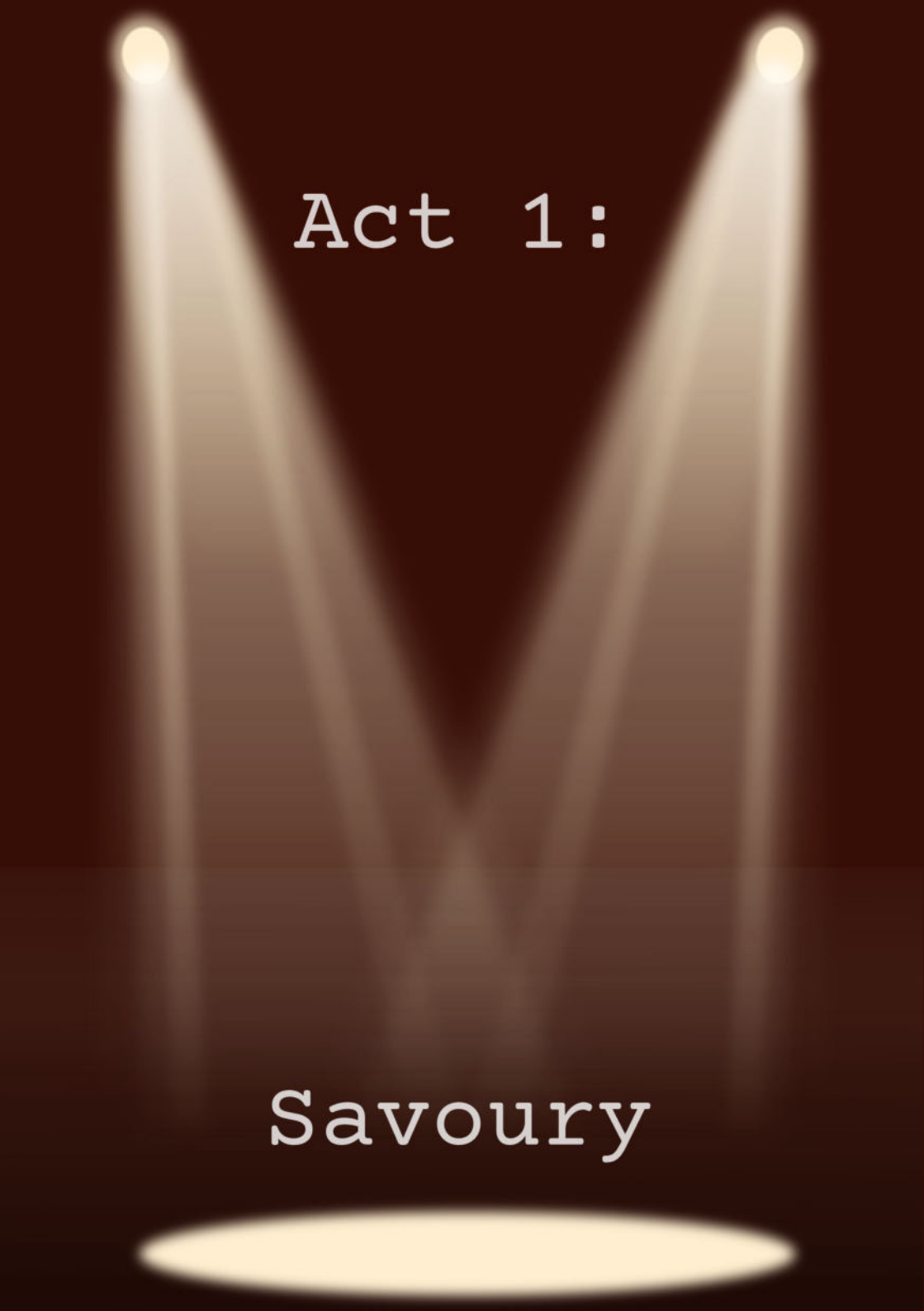
Lemongrass & Ginger

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 background is a dark brown stage. Two spotlights at the top corners cast beams of light that converge towards the center. A large, bright, horizontal oval light patch is at the bottom, representing the 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

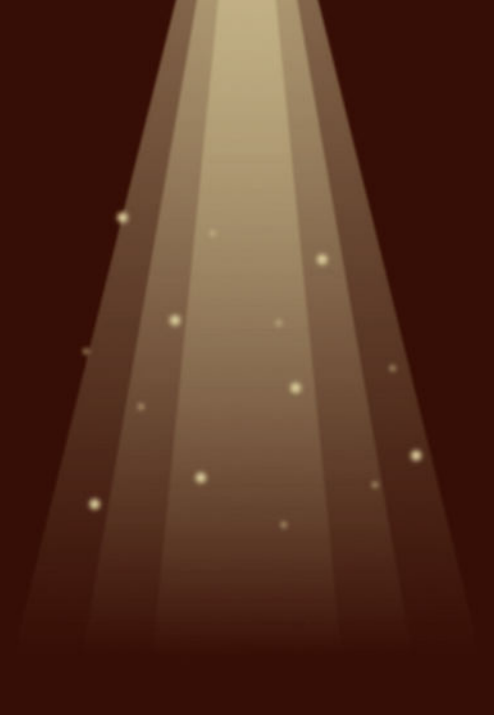
Prawn & Crayfish - *A Coastal Interlude*

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.

The image features a pair of rich red curtains pulled back to reveal a stage. Two bright spotlights shine down from above, creating a V-shape of light in the center of the stage. A single spotlight illuminates the floor at the bottom of the frame. The word "Intermission" is written in a white, typewriter-style font across the lower portion of the stage.

Intermission



Intermission:

Lights on, curtains closed.

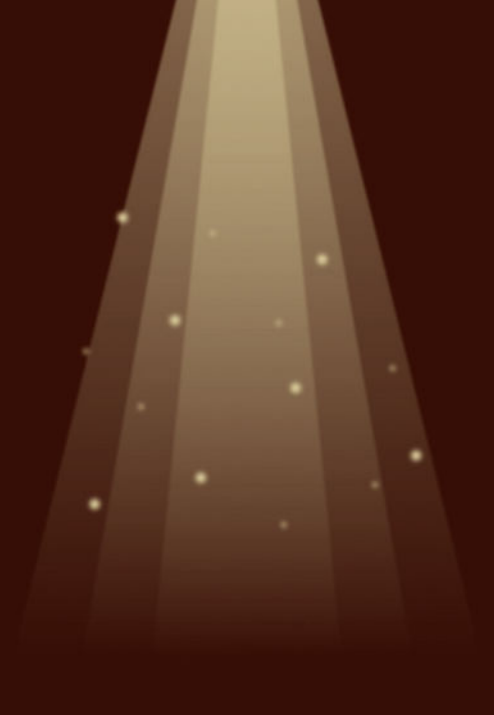


Enjoy a short pause before the next course. Sip on your chosen tea while the second act is prepared where plenty of sweet treats are promised...

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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.

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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

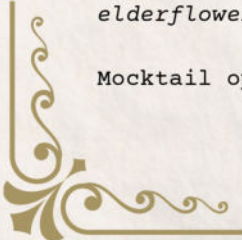
Louis Pommery English sparkling | £80

**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