

ANDREW LLOYD WEBBER'S

PHANTOM OF THE OPERA



AFTERNOON TEA



◆ MENU ◆



WELCOME ESTEEMED GUEST

We are delighted you could join us to celebrate
The Phantom of the Opera, one of the world's
most beautiful and spectacular musicals.

This special afternoon tea will be a sensory
symphony of sweet and savoury treats,
expertly crafted by esteemed Pastry
Chef, Lerrick Cohelo.

As the story unfolds, let flavour guide
your imagination, for every ingredient holds a
secret, sweeter and stranger than you dreamt it.



THE PHANTOM OF THE OPERA

THE WORLD'S MOST HAUNTING LOVE STORY

Inspired by Gaston Leroux's 1910 novel, *Le Fantôme de L'Opéra*, Andrew Lloyd Webber's *The Phantom of the Opera* tells the story of a mysterious masked figure who lurks beneath the Paris Opera House, exercising a reign of terror over all who inhabit it. He falls madly in love with a young soprano, Christine Daaé, and devotes himself to nurturing her extraordinary talents, employing all of the devious methods at his command.

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The original London production, produced by Cameron Mackintosh and The Really Useful Theatre Company (now LW Entertainment), continues to break its own records at His Majesty's Theatre, Haymarket, just a short walk from Sofitel St. James.

Book tickets at uk.thephantomoftheopera.com





MENU

ACT I: THE AUCTION BEGINS

Our story begins with a spectacular auction. Once revealed, Lot 666 will awaken your senses with flavours as delicate as memories long locked away.

- St. Ewe's egg black truffle mayonnaise, water cress on brioche bread
 - Cucumber, mint and crème fraîche on white bread
- John Ross smoked salmon and dill cream cheese on malted grain bread
 - Cornish Crab tartlet, Shropshire Blue, brown crab custard
- Roasted chicken with a tarragon emulsion on brioche feuilletée

ACT II: BENEATH THE OPERA HOUSE

Your second course arrives through mist and mystery - graceful, enigmatic, rich with spice and sweetness. It is a journey into a strange world where beauty and darkness entwine.

- Vanilla and rose mousse with raspberry confit accompanied by a stunning dark chocolate painted mask

ACT III: THE MASQUERADE'S ASCENT

The Masquerade ascends in splendour. A celebration of colour, texture and complexity, on the edge of revelation.

- Dark chocolate mousse, tonka bean creamux sphere on a coco sable
 - Granny Smith apple, spiced caramel and vanilla mousse tart
- Mango, passion fruit and coconut opera cake on a vanilla sable
 - Cherry and mascarpone roll on a lemon sable

Accompanied by freshly baked cranberry and plain scones served with The Rose Lounge signature strawberry and rose jam and Cornish clotted cream.

£80

Gluten free, vegetarian and plant based menus available on request.

We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.

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BEVERAGES

RED ROSE COCKTAIL

A refreshing effervescent cocktail featuring Citadelle Gin infused with fresh strawberries and elevated with crisp Chardonnay, served sparkling in a champagne flute and finished with a delicate cream powder garnish.

£16

CHAMPAGNE

NV Laurent-Perrier La Cuvée, Tours-sur-Marne NV £18 / £89
Drappier Carte d'Or Brut Blanc de Noirs, Urville NV £25 / £130

Laurent-Perrier Cuvée Rosé, Tours-sur-Marne £29 / £155
Hundred Hills Preamble n.2, Oxfordshire, England £19 / £95
Rathfinny Brut Rosé, Sussex, England £22 / £115

NV Bollinger Special Cuvée Brut, Aÿ £145
NV Ruinart Blanc de Blancs, Reims £170
NV Ruinart Rosé, Reims £180

NON-ALCOHOLIC

NV Saicho Single Original Jasmine Tea

£14 / £72

All prices are inclusive of VAT.

A discretionary 15% service charge will be added to your bill.



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PLANT BASED MENU

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- Tomato and rosemary cake with avocado puree and plant-based feta
 - Cucumber, mint and vegan crème cheese on white bread
 - Hummus, lettuce and tomato sandwich
- Rillettes of lentils and butternut squash with provincial herbs on a toasted baguette
 - Babaganoush and pomegranate tart

ACT II: BENEATH THE OPERA HOUSE

Your second course arrives through mist and mystery - graceful, enigmatic, rich with spice and sweetness. It is a journey into a strange world where beauty and darkness entwine.

- Vanilla and rose mousse with raspberry confit accompanied by a stunning dark chocolate painted mask

ACT III: THE MASQUERADE'S ASCENT

The Masquerade ascends in splendour. A celebration of colour, texture and complexity, on the edge of revelation.

- Dark chocolate mousse, tonka bean
- Granny Smith apple, spiced caramel and vanilla mousse tart
- Mango, passion fruit, coconut macaron
 - Cherry and lemon cheesecake

Accompanied by freshly baked gluten free & vegan cranberry scones and plain scones served with The Rose Lounge signature strawberry and rose jam and plant-based cream.

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BEVERAGES

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GLUTEN FREE MENU

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 - Roasted chicken with a tarragon emulsion sandwich

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