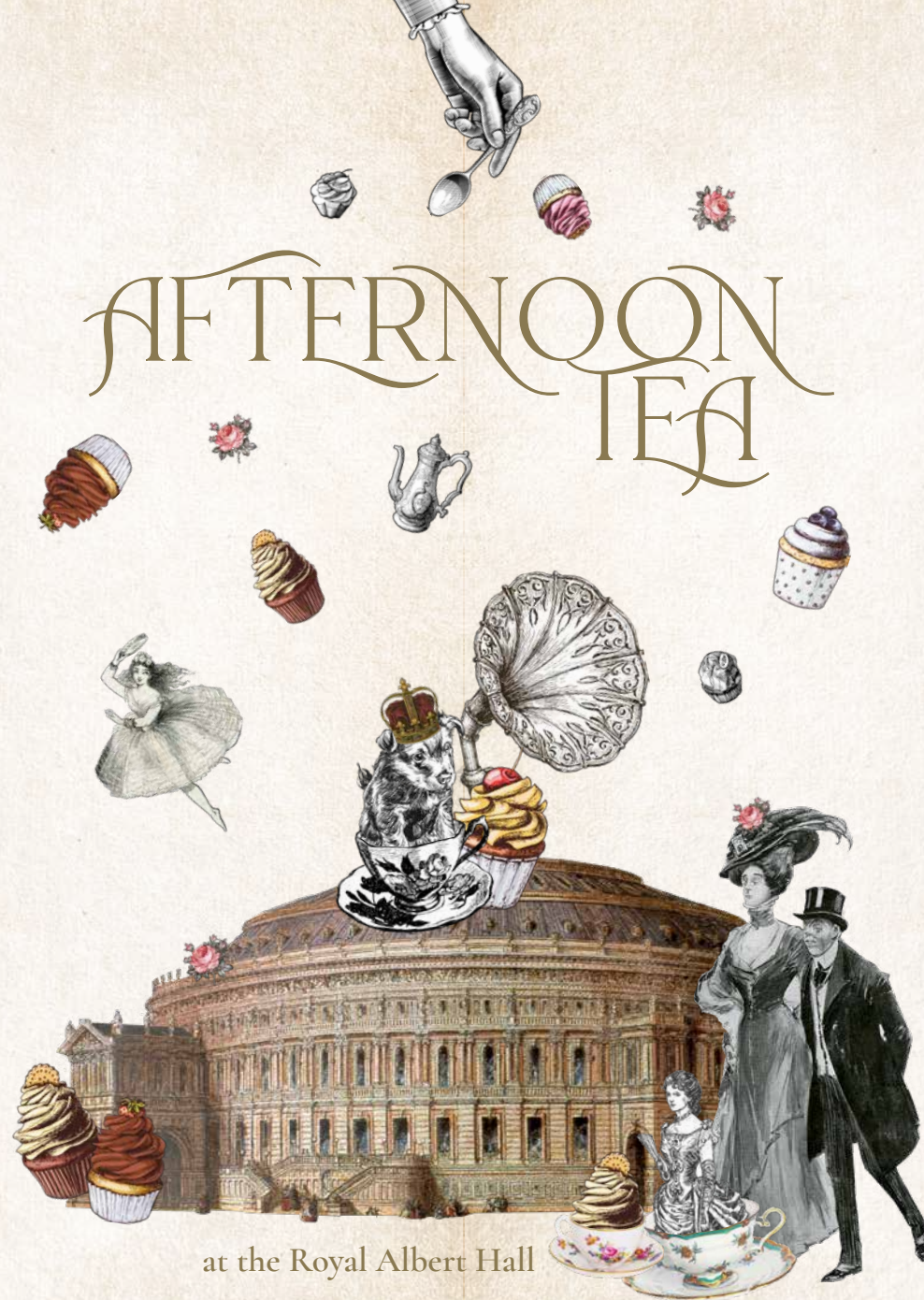


# AFTERNOON TEA



at the Royal Albert Hall





# WELCOME TO AFTERNOON TEA

The creation of this wonderful English institution is credited to Anna, the seventh Duchess of Bedford and lifelong friend of Queen Victoria in 1840 to cure the hunger pangs in the long period between lunch and a late supper. Today, we are proud to continue this ritual with a twist of Royal Albert Hall musicality and creativity.

At the Royal Albert Hall we've been observing the tradition of Afternoon Tea for more than 100 years.

Our archives show that the first advert for 'Daintily served Afternoon Teas' dates from December 1917. At the time, Verdi Restaurant was simply called the 'First Tier Crush Rooms' due to the fact guests would crush into them for refreshments or to wait for their carriages home.

We have played host to many a prestigious tea party at the Royal Albert Hall, even serving royalty with a visit from Queen Elizabeth II in 2015 for the 100th anniversary of the Women's Institute.

Today, our chefs have remained faithful to the classic combination of finger sandwiches, warm scones, and delicate sweet pastries accompanied by a delightful selection of loose leaf tea.

Our cakes feature a whimsical mix of musically inspired cakes, as a nod to the legendary performances that take place on our stage.

*We wish you a wonderful afternoon in the Royal Albert Hall.*



# TRADITIONAL AFTERNOON TEA MENU

£30.00 per person

## SANDWICHES

Cucumber cream cheese and mint

Smoked salmon blini

Egg mayonnaise

British honey roasted ham mustard and rocket

Coronation chicken



## SCONES

Freshly baked plain and sultana scones served with clotted cream and strawberry jam



## SWEETS

An assortment of freshly baked cakes of the day

## OFFERED WITH YOUR CHOICE OF:

A glass of Laurent-Perrier + £14.50 per person  
A glass of Laurent-Perrier Rosé + £16.00 per person

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.





# VEGETARIAN AFTERNOON TEA MENU

£30.00 per person

## SANDWICHES

Cucumber  
cream cheese and mint

Egg mayonnaise

Plum tomato  
black olive tapenade

Coronation chickpea  
corn tortilla

## SCONES

Freshly baked plain and sultana scones  
served with clotted cream and strawberry jam

## SWEETS

An assortment of freshly baked cakes of the day

## OFFERED WITH YOUR CHOICE OF:

A glass of Laurent-Perrier + £14.50 per person  
A glass of Laurent-Perrier Rosé + £16.00 per person

A discretionary service charge of 12.5% will be added to your bill.  
All prices include 20% VAT. Food allergies and intolerances: please  
speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee  
dishes are 100% allergen free.



# VEGAN AFTERNOON TEA MENU

£30.00 per person

## SANDWICHES

Chargrilled courgettes  
red onion marmalade, watercress, granary bread

Chickpea Coronation  
corn tortilla

Plum tomato  
black olive tapenade, basil, Mediterranean bread

Cucumber, mint, lemon,  
black pepper cream cheese, white bread

Houmous, roasted red peppers, rocket  
American rye and pumpernickel

Guacamole, beetroot, kale  
peanut slaw, beetroot bread

## SCONES

Vegan scones

## SWEETS

Chocolate brownie bar  
Mango and coconut mousse  
Mini lemon sponge cake



## KID'S AFTERNOON TEA £15.00

A smaller but equally delicious portion of afternoon tea sweet and  
savoury treats. Served with your choice of classic tea, hot chocolate,  
glass of milk, apple or orange juice.



## SELECTION OF FINE TEAS

The Royal Albert Hall offers the very best loose leaf teas, to delight, intrigue, inspire, surprise and refresh.

Our tea selection comes from H.R. Higgins Ltd., established in central London in 1942 and a specialist supplier of fine coffees and teas.

### BLACK TEA

#### DARJEELING FTGFOP

The Champagne of teas, our Fine Tippy Golden Flowery Orange Pekoe is an incredibly high tea grade with outstanding flavour.

#### ASSAM TGFOF

Assam teas are noted for their strong after-taste making them a refreshing all-day drink. A tea for any discerning sipper, robust in character and full bodied with a distinctive flavour.

#### EARL GREY SUPERIOR

Blended by hand in small batches, our Earl Grey Superior combines Assam TGFOF with a large leaf Ceylon and Calabrian oil of bergamot. A light and delicate tea with a strong bergamot aroma.

#### DUKE STREET BLEND

Named after the street in Mayfair where H.R. Higgins Ltd was founded, Duke Street Blend is a mix of Assam and Ceylon for a refreshing all-day tea. The Assam gives a strong aftertaste and Ceylon the bright flavour.

#### HIGGINS BREAKFAST BLEND

Higgin's bestselling breakfast tea with a bright brisk character. A blend of Assam, Ceylon and Kenya tea leaves create a strong tea, best enjoyed with milk.



### GREEN TEA

#### LUNG CHING GREEN TEA

Created by hand-pressing and firing in a wok to retain the refreshingly sweet and clean character of this fine Chinese tea.

#### JASMINE PEARLS GREEN TEA

Young green tea leaves and buds, scented with jasmine blossom flowers and then hand-rolled. Delicate and soothing.



### HERBAL INFUSIONS

#### CHAMOMILE FLOWERS

Calming and relaxing, chamomile is naturally caffeine-free and perfect to relax with in the late afternoon or evening.

#### PEPPERMINT

Made from the finest peppermint, our pure peppermint leaves have a pleasant and invigorating taste.

### LEAF GRADES

#### FGTOP

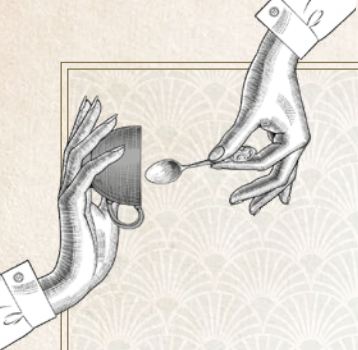
Finest Tippy Golden Flowery Orange Pekoe – Highest quality grade.

#### TGFOF

Tippy Golden Flowery Orange Pekoe – The highest proportion of tip, the main grade in Assam.







# DRINKS

## SOFT DRINKS

Orange / apple juice	£3.20
Appletiser	£3.20
Coca-Cola/ Diet Coke/ Sprite	£3.20
Harrogate mineral water (small)	£2.50
Harrogate mineral water (large)	£4.70

## HOT DRINKS

Espresso	£2.20
Double espresso	£2.80
Macchiato	£2.40
Double macchiato	£2.80
Cappuccino	£2.80
Latte	£2.80
Americano	£2.50
Hot chocolate	£3.00

## BEER AND CIDER

Stella Artois	£5.00
Old Speckled Hen	£6.00
Aspall Cyder	£5.00
Aspall Isabel's Berry	£5.00



## CHAMPAGNE

	125ml	Bottle
Laurent-Perrier La Cuvée	£14.50	£70.00
Laurent-Perrier Cuvée Rosé	£16.00	£89.00
Laurent-Perrier Vintage 2007		£100.00
Grand Siècle by Laurent-Perrier		£220.00

## WINE

### WHITE

	175ml	250ml	500ml	Bottle
Grecanico, Sicily, 2017 <i>Simple, light and fruity</i>	£7.00	£9.00	£16.00	£26.00

Araldica, Cortese,  
Piedmont, 2017  
*Fresh and vibrant*

£8.00	£10.00	£18.00	£28.00
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### ROSÉ

Bardolino Chiaretto,  
Veneto, 2016  
*Elegant and fresh*

£8.00	£10.00	£18.00	£28.00
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### RED

El Futuro, Tempranillo/  
Syrah, Cariñena, 2017  
*Spicy and floral*

£7.00	£9.00	£16.00	£26.00
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Montepulciano d'Abruzzo,  
Abruzzo, 2017  
*Robust and earth, dark  
cherry notes*

£8.00	£10.00	£18.00	£28.00
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## COCKTAILS

<b>IL VERDI</b> Gin, sciroppo di fiori, pressed apple juice	£8.50
<b>NEGRONI</b> Campari, gin, Antica Formula	£9.50
<b>APEROL SPRITZ</b> Aperol, Laurent-Perrier, orange bitters	£9.50
<b>LAKE GARDA</b> Gin, elderflower, lemon, tonic	£9.50
<b>LA TRAVIATA</b> Amaretto, Jack Daniel's, Bailey's	£9.50
<b>AMALFI COAST</b> Limoncello, gin, elderflower, prosecco	£10.50



We would love to hear your feedback on your afternoon tea experience. Please send your comments to: [food@royalalberthall.com](mailto:food@royalalberthall.com)

 #AfternoonTeaRAH

FOOD & DRINK BY

*rhubarb*



Registered Charity  
Number 254543

[royalalberthall.com](http://royalalberthall.com)

