

AFTERNOON TEA
AT THE
ROYAL ALBERT HALL





WELCOME TO AFTERNOON TEA
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At the Royal Albert Hall we've been observing the tradition of Afternoon Tea for the best part of 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 cabs home.

Over the years 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. Other notable afternoon tea parties include The Theatrical Ladies Guild which were held in 1912 and 1913 to raise money for charitable aims of the guild. Both were attended by some of the most famous actors of the day including Dame Ellen Terry, Sir George Robey, Lena Ashwell, and George Grossmith.

Today, our chefs have remained faithful to the classic combination of finger sandwiches, warm scones, and a whimsical mix of musically inspired cakes in a nod to the legendary performances that take place on our stage.

We wish you a wonderful afternoon in this iconic London landmark.



YOUR MENU FOR TODAY

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

A festive assortment of freshly baked cakes of the day

OFFERED WITH YOUR CHOICE OF:

Traditional tea £30.00 per person
A Christmas cocktail £40.50 per person
A glass of Laurent-Perrier La Cuvée £44.00 per person
A glass of Laurent-Perrier Cuvée Rosé £46.00 per person

A discretionary 12.5% service charge will be added and given directly to the team.

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. (v) vegetarian dish. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT and are correct as of August 2018.



We would love to hear your feedback on your afternoon tea experience.

Please send your comments to: food@royalalberthall.com
or share them with us online.

#RAHMusicalitea



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SOFT DRINKS

Orange / apple juice	£3.00
Appletiser	£3.00
Coca-Cola / Diet Coke / Sprite	£3.00
Hildon mineral water (small)	£2.50
Hildon 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



A SELECTION OF FINE TEAS

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

BLACK TEA

1871 BLEND

Exclusively created for the Royal Albert Hall, celebrating its 1871 opening. Combining high grown single estate teas from four distinct regions for a rich, soft, full-bodied tea with a gentle yet complex profile.

DARJEELING FIRST FLUSH

This first harvest spring tea captures the ideal 'muscatel' character of Darjeeling. High grown in the Himalayan foothills, light and floral.

ASSAM SECOND FLUSH STGFOP

A single estate tea. Complex and fragrant with a golden tip in the leaf, highlighting the malty character of a low grown Assam.

ROYAL BREAKFAST

The original, full-bodied breakfast tea, perfect for those who prefer a rich and robust tea with milk.

THE STAUNTON EARL GREY

A distinct and different Earl Grey, blending the finest Neroli and Bergamot oils to create a tea with an exceptional aroma and flavour profile.



FOR THE ADVENTUROUS

DRAGONWELL 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.

PREMIUM MILK OOLONG

The creaminess of the renowned Milk Oolong tea is the result of delicate hand processing. With its caramel notes, this fine oolong brews to a velvety smooth infusion.

BLEND 68 WHITE TEA

Fine white tea with touches of hibiscus, rosehip and orange peel for a balanced, natural fruit tea.

HERBAL INFUSIONS

NILE CHAMOMILE

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

ENGLISH PEPPERMINT

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



CHAMPAGNE

	125ml	Bottle
Laurent-Perrier La Cuvée	£14.00	£69.00
Laurent-Perrier Cuvée Rosé	£16.00	£89.00
Laurent-Perrier Vintage 2007		£100.00
Grand Siècle by Laurent-Perrier		£220.00

COCKTAILS

Il Verdi	£8.50
Gin, sciroppo di fiori, pressed apple juice	
Negroni	£9.50
Campari, gin, Antica Formula	
Aperol Spritz	£9.50
Aperol, Prosecco, orange bitters	
Lake Garda	£9.50
Gin, elderflower, lemon, tonic	
La Traviata	£9.50
Amaretto, Jack Daniel's, Baileys	
Amalfi Coast	£10.50
Limoncello, gin, elderflower, Prosecco	

BEER AND CIDER

Stella Artois	£4.80
Moretti / Heineken	£5.00
Old Speckled Hen	£6.00
Aspall Cyder / Isabel's Berry	£4.80