
THE WALDORF HILTON
THEATRELAND
Afternoon Tea
AT THE
WALDORF HILTON
ADMIT ONE
ROW A
SEAT 23
MATINEE SHOW
ADMIT 123456



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 one 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 Chaquoing 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



ACT ONE: SAVOURY

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.



ACT TWO: SWEET

DESSERTS

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

SCONES

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 Five 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

SIGNATURE COCKTAIL

Curtain Call | £10
Edinburgh Rhubarb and Ginger Gin, Cointreau, Cranberry, Lime

Non-alcoholic available upon request



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