



£49 WEEKDAYS | £55 WEEKENDS

WELCOME DRINK

NTERMISSION (SCONE)

ACT II (SWEET)

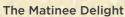
SELECTION OF TEAS

ACT I (SAVOURY) ♦ INTERMISSION

The Green Room Dill Cream Cheese and Smoked Salmon Finger Sandwich on Granary Bread

Showstopper Scone V Sultana Fruit Scone with Clotted Cream and Strawberry Jam

Tutu Tartlet V White Chocolate Ganache with a Flutter of Raspberry and Rose Mousse



Lemon and Herb Marinated Roast Chicken with Mayonnaise in a Brioche Bun



Red Velvet Cake with Mascarpone Mousseline, Draped with Milk Chocolate

Hamlet's Harissa V

Rose Harissa Roasted Sweet Potato, Crumbled Feta and Hummus Wrap



Almond and Blueberry
Frangipane Bar with
Lavender Whipped
Cream and
Crystallized Violets

Stage-hands' Sausage Roll

Puff Pastry, Seasoned Sausage Meat and Red Onion Marmalade



Baritone's Delight

Dark Chocolate Delice with Espresso Cream

v - Vegetarian

vg - Vegan

GF - Gluten Free





£25 WEEKDAYS | £30 WEEKENDS

WELCOME DRINK

ACT I (SAVOURY)

Cheesy Coleslaw Bun V

Egg Mayonnaise Sandwich V

Ham and Tomato Roll

INTERMISSION (SCONE)

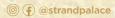
Traditional
Fruit Scone V

with Clotted Cream and Strawberry Jam ACT II (SWEET)

Strawberry Cheesecake V

Red Velvet and White Chocolate Lollipop V

Mango and Raspberry Jelly GF



V - Vegetarian

VG - Vegan

GF - Gluten Free











WELCOME DRINK

SELECTION OF TEAS



ACT I (SAVOURY)

Leading Role

Spiced Jackfruit, Mango and Nigella Seed Roll

Cue To Cue

Cucumber and Vegan Dill Cream Cheese Finger Sandwich on Granary

Stage-Hands' Vegan Sausage Roll

Puff Pastry, Herbed Vegan Sausage Meat and Red Onion Marmalade

Star Struck

Vegan Egg Mayonnaise and Land
Cress Sandwich

INTERMISSION (SCONE)

Vegan Fruit Scone

with Vegan Clotted Cream and Strawberry Jam

ACT II (SWEET)

Banana Drama

Cinnamon Spiced Banana Cake with Salted Caramel Popcorn

In The Lime Light GF

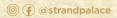
Lime and Mango Chia Seed Pudding

Ballerina's Bliss GF

Lemon Drizzle Cake, Lavender Whipped Vegan Cream and Blueberries

Overture Of Chocolate GF

Rich Dark Chocolate Brownie, Vegan Vanilla Cream and Raspberries



V - Vegetarian

VG - Vegan

GF - Gluten Free







TEA SELECTION

PALACE EARL GREY

Our exclusive blend combines premium black tea & bergamot oil; offering a robust, fragrant brew with a balanced citrus finish, ideal with milk or lemon, complementing aromatic and fruity foods.

COVENT GARDEN BLEND

Inspired by our famous market neighbour, this tea is a harmonious mix of premium Chinese Yunnan leaves, peppermint, and blue cornflowers, evoking the vibrant colours and fragrances of a Victorian flower market with a subtle, sweet caramel finish.

WHITE PEONY WITH ROSEBUDS

Known as the 'champagne' of teas, this is an exceptionally rare and unprocessed blend made from hand-picked leaves of the highest quality bushes and using traditional drying methods, which provides the most exquisite cup of tea possible

PURE ORGANIC SPEARMINT

Our premium Middle Eastern and North African organic spearmint, used medicinally for centuries, offers a slightly sweeter taste than usual mint tea and aids digestion, concentration, and serves as a palate cleanser between savoury and sweet courses.

ORGANIC CHAMOMILE FLOWERS

Our exquisite tisane features the finest Egyptian organic chamomile, delivering a sensational aroma and superb flavour, making it the perfect choice for a calming, sophisticated, and elegant beverage during traditional afternoon tea or as a caffeine-free night cap.

PALACE BREAKFAST

Crafted in 2005, our blend features high-quality hand-picked leaves—strong, malty assam from India and aromatic, complex Ceylon from Sri Lanka—creating a refined and elegant breakfast tea.