

# ACT TWO

## CHAMPAGNE AFTERNOON TEA

Served from 12:30pm until 4pm  
Thursday to Monday

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*Easter has arrived at The Stage. Savour a set of delicious sandwiches made using local springtime produce, fresh scones and our handcrafted limited-edition Easter pastisseries, challenging the traditional flavours and feel associated with the season.*

*Curated by our executive chefs, the experience is served with The East India Company's exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day

## AFTERNOON TEA

*Per Guest*

**Traditional Afternoon Tea** 55

**Champagne Afternoon Tea** 70  
served with a glass of Veuve Clicquot Yellow Label Brut

**Rosé Champagne Afternoon Tea** 75  
served with a glass of Billecart-Salmon Brut Rosé

**Vintage Champagne Afternoon Tea** 105  
served with a glass of Dom Pérignon Brut Vintage

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## SOMMELIER'S CHOICE

*Glass Bottle*

Gusbourne Brut Reserve 2020 15 75

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Veuve Clicquot Yellow Label Brut 18 90

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Charles Heidsieck Brut Réserve 20 95

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Nyetimber Blanc de Blancs 2014 20 95

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Ruinart Blanc de Blancs 30 160

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Dom Pérignon Brut Vintage 60 350

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Billecart-Salmon Brut Rosé 25 125

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Wild Idol, Alcohol Free Sparkling White 12 55

*Champagnes and English sparkling wine by the glass are served in 125ml measures.*

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## AMUSE-BOUCHE DU JOUR

*Chef's choice*

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## TRADITIONAL SANDWICHES

**Smoked salmon and Devon crab**  
with yuzu kosho crème fraîche on granary bread (73 kcal)

**Lemon-roasted Norfolk chicken**  
with truffle mayonnaise on basil-and-spinach-infused bread (120 kcal)

**Tea-smoked cured beef**  
with watercress and horseradish crème on brioche (102 kcal)

**Duck egg mayonnaise**  
with spiced Peppadew on sourdough (118 kcal)

**Baby cucumber**  
with lemon tahini labneh on white bread v (64 kcal)

Adults require around 2000 kcal per day

## PLAIN AND SULTANA SCONES

*Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)*

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## PÂTISSERIES FROM THE TROLLEY

*A choice of two artisanal delicacies inspired by beauty and design*

### **Pistachio gâteaux au citron**

Lemon-infused sponge with pistachio praline mousse garnished with a vanilla cream and fresh lemon compôte (107 kcal)

### **Strawberry and chamomile**

Vanilla mousse with a chamomile crème brûlée sitting on a fresh strawberry compôte (224 kcal)

### **The Londoner yuzu egg**

Our take on the classic Easter egg with lemon sponge, yogurt mousse and an oozing yuzu and mango centre (103 kcal)

### **Floral bee nest**

Honey and orange sponge with a lavender and white chocolate dome, finished with a burnt meringue (258 kcal)

### **Opéra au café à l'orange**

Our vegan version of the French classic layered cake, with coffee-infused chocolate ganache and orange jam v (747 kcal)

### **Chocolate praline tart**

Hazelnut financier biscuit encased in a chocolate and praline ganache, garnished with milk chocolate and candied grapefruit v (761 kcal)