



**'TEA AT THE ROYAL OPERA HOUSE'
LAUNCHES IN SEPTEMBER 2014
IN THE HISTORIC PAUL HAMLYN HALL**

Royal Opera House Restaurants is to launch a brand new afternoon tea service on Wednesday 17th September 2014, allowing guests to dine in the beautiful glass-vaulted Paul Hamlyn Hall without having to purchase a performance ticket. Guests can immerse themselves in the history of London's celebrated area of theatre, music and dance by taking tea in this iconic building.

The exquisite Victorian conservatory setting was designed by E.M. Barry as part of the Covent Garden fruit, vegetable and flower market and was originally known as the "Floral Hall", a theme which is echoed throughout the hall with screens depicting an exotic floral design.

The elegant tea will be created for Royal Opera House Restaurants by world-renowned master pastry chef Claire Clark MBE, who spent five years working with Thomas Keller at *The French Laundry*. Claire will take inspiration from traditional British recipes and nostalgic childhood favourites and combine this with her typically innovative presentation.

Savouries will include a *Severn & Wye smoked salmon blini* and a *salt beef, cornichon and sweet mustard sandwich*. Claire's patisserie and cakes will include a *Royal Opera House Gâteau Opéra*, *banoffee macaron* and *pistachio éclair with praline grains*, not forgetting freshly baked scones served with seasonal jams and Dorset clotted cream.

A selection of loose-leaf teas and tisanes by London-based specialists *My Cup of Tea* will be on offer, or to make things extra special a glass of Ruinart Champagne or tea-themed cocktail such as an Earl Grey martini can be added.

Additionally, guests will be able to experience the history and culture of the Royal Opera House via a display of props and items from stage productions. Whether it is the pointe shoe from a dancer, or a score from an opera, guests will be able to speak with an expert and bring the stage to life. Pianists selected by The Royal Ballet will play light classical music with an emphasis on the ballet and opera repertory. Composers will include Mozart, Chopin, Debussy, Tchaikovsky and Puccini.

Located in the bustling neighbourhood of Covent Garden, the Royal Opera House offers a perfect setting for guests to enjoy afternoon tea within an elegant London landmark for a truly memorable experience.

Booking opens on Monday 28th July for reservations from Wednesday 17th September. Tea at the Royal Opera House will be priced at £37.50, or with a glass of Ruinart Champagne at £47.50.

For all press enquiries please contact Anna McNeilly or Laura Urquhart at Bacchus PR by calling 0208 968 0202 or email laurau@bacchus-pr.com

NOTES TO EDITORS:

Tea at the Royal Opera House is only available on selected dates. Please visit www.roh.org.uk/tea to check availability and reserve a table.

Royal Opera House Restaurants is a collaboration between the Royal Opera House and Company of Cooks

Paul Hamlyn Hall
Royal Opera House
Covent Garden
London
WC2E 9DD