THE LONDONER
LEICESTER SQ.

THE JUNGLE BOOK AFTERNOON TEA AT THE LONDONER: A FESTIVE, FAMILY-FRIENDLY AFTERNOON TEA IN LEICESTER SQUARE

Crafted by Bake Off: The Professionals champions Ashish Wagh and Lokeshwari Vinayagamoorthy and inspired by the National Theatre's new adaptation of The Jungle Book, the themed afternoon tea launches at The Stage on 30 November 2026.





This winter, the jungle is calling from the heart of Leicester Square in central London. On 30 November 2026, The Londoner opens its doors to The Jungle Book Afternoon Tea at The Stage, where curling vines, glowing lanterns and the whispers of the wild transform a classic ritual into an enchanting adventure. Inspired by the National Theatre's spellbinding new adaptation of *The Jungle Book*, this limited-edition themed afternoon tea runs until 28 February 2027. It's a magical way to celebrate Christmas afternoon tea in London, whether for theatregoers, families or anyone eager to follow the call of the wild.

The experience has been created by Edwardian Hotels London's pastry chefs Ashish Wagh and Lokeshwari Vinayagamoorthy, winners of *Bake Off: The Professionals* 2026, together with Amir Jati, Creative Director of Food and Beverage Service Excellence. Bringing the artistry that won them the title to the world of *The Jungle Book*, Ashish and Lokeshwari have designed a cake stand where every creation tells a chapter of the story.

Amir Jati, said: "We wanted guests to feel as though they had stepped into the story the moment they arrived. Working alongside our *Bake Off: The Professionals* champions, we've shaped every detail, from the cake stand to the cocktails, to carry a little of the jungle's magic and to celebrate our partnership with the National Theatre."

Before venturing into the wild, the journey begins on familiar ground with finger sandwiches celebrating the best of British produce. Highland smoked salmon is layered with whipped lemon cream cheese and dill on Japanese milk bread, while roast Hereford beef fillet meets horseradish crème fraîche and mustard

cress. Corn-fed chicken comes with Parmesan cream and classic Caesar dressing, and English cucumber is paired with Dorset crème fraîche, garden mint and a hint of lemon zest. A dedicated plant-based menu brings a discovery of its own, from robata-grilled courgette with red chilli pesto to crushed avocado with chilli and lime.

Next come plain and sultana scones, freshly baked in The Londoner's bakery and served warm with Cornish clotted cream, homemade strawberry preserve and lemon curd.

Then the jungle's most beloved characters take their place on the cake stand:

- **The Tree, A Tribute to the Forest:** a canopy of rose unfurls above roots of roasted pistachio, with jewelled cranberry and pink peppercorn curling through the forest vines, encased in a chocolate bark shell
- **Baloo, The Gentle Giant:** beneath a blanket of stars, the sleepy bear drifts off in a cloud of cookies and cream mousse and milk chocolate crémeux, with a golden vanilla fudge heart hidden at his core
- **Shere Khan, Power in Patience:** orange and dark chocolate circle like twilight, pomegranate flashes crimson in the tall grass, and a slow ember of chilli arrives like a warming pounce
- **The Monkey, Mischief in the Ruins:** a trickster guards his treasure of banana mousse and amber caramel, perched on a chocolate crate, with caramelised feuilletine crackling underfoot

Every journey needs the right companion. Guests are presented with a storybook-style tea menu by Newby Teas, with each blend displayed in its own tea caddy to open, explore and smell before choosing. Layered with tropical fruit and bright floral notes, the teas carry guests deeper into the jungle. Alongside, raise a glass of Nyetimber, the National Theatre's exclusive wine partner, or let one of The Stage's signature cocktails lead the way:

- **The Striped Sovereign** (£18), a tribute to Shere Khan, blends The Lakes vodka, clarified passionfruit and rooibos tea beneath a cloud of Nyetimber foam, and is set alight at the table
- **The Serpent's Whisper** (£18), inspired by Kaa, winds The Lakes gin through sencha green tea cordial, cucumber and ginger, lifted with Nyetimber
- **Monkey Kingdom** (£14) is a non-alcoholic option bringing together Everleaf Forest, yuzu, honey and pineapple

Younger explorers are invited on a journey of their own with a dedicated children's afternoon tea, featuring sandwiches such as ham and mature English cheddar, lemon-roasted chicken and sweetcorn, and cucumber and cream cheese. It makes this a family-friendly afternoon tea in London where everyone at the table shares in the wonder. On Saturdays and Sundays, live music from 1pm to 3.45pm adds a soundtrack to the adventure. Just steps from the West End's theatres, The Londoner is also a festive base for families visiting the capital, with dining, wellness and accommodation all under one roof.

Every afternoon tea served plays a part in the story. £2 from the purchase of each afternoon tea will be paid to Royal National Theatre Enterprises Limited, which gives its taxable profits to The Royal National Theatre (Charity no. 224223), helping support the magic of live theatre for generations to come.

Kathryn Marten, Chief Development Officer at the National Theatre, said: “We’re delighted to be partnering with The Londoner on The Jungle Book Afternoon Tea. It’s a joyful way to extend the world of our production beyond the stage, and an imaginative way for families to make the story part of their festive season.”

The National Theatre’s new adaptation of the beloved family tale The Jungle Book by Anupama Chandrasekhar brings the jungle roaring to life with innovative puppetry. This thrilling new version from 13 November 2026 until 6 February 2027, for more information and to book tickets, visit www.nationaltheatre.org.uk.

Beyond The Jungle Book Afternoon Tea, The Stage offers an all-day Champagne experience in the heart of Leicester Square, with a reserve list of more than 45 Champagnes, including prestigious vintages and independent maisons. Guests can enjoy everything from Champagne Breakfast, served from 8am, to an evening selection of Champagne, cocktails and light bites, with live performances on Wednesday to Sunday evenings and weekend afternoons.

THE JUNGLE BOOK AFTERNOON TEA AT A GLANCE

- **What:** A festive themed afternoon tea in London inspired by the National Theatre’s *The Jungle Book*, created by *Bake Off: The Professionals* champions Ashish Wagh and Lokeshwari Vinayagamoorthy
- **Where:** The Stage, The Londoner, 38 Leicester Square, London, WC2H 7DX
- **When:** 30 November 2026 to 28 February 2027, Monday to Sunday, 12.30pm to 4pm
- **Price:** £65 per adult, £40 per child (aged 12 and under)
- **Dietary options:** plant-based menu available
- **Live music:** Saturday and Sunday, 1pm to 3.45pm
- **Book:** The Stage | Champagne Bar London – The Londoner or call +44 20 7451 0139
- **See the show:** *The Jungle Book* at the National Theatre, 13 November 2026 to 6 February 2027

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OPENING HOURS

The Jungle Book Afternoon Tea
Monday to Sunday: 12.30pm to 4pm

Champagne Breakfast
8am to 10.30am

Grand Finale: Champagne Bar
Sunday to Wednesday: 12pm to midnight
Thursday to Saturday: 12pm to 1am

Live Performances
Wednesday to Friday: 8.30pm to 11.30pm
Saturday: 1pm to 3.45pm and 8.30pm to 11.30pm
Sunday: 1pm to 3.45pm

PRESS CONTACT DETAILS
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EDWARDIAN HOTELS LONDON

The Edwardian London is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.

The Londoner, Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, The Residence, The Retreat, private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates The May Fair and The Edwardian Manchester, both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award winning brands such as May Fair Kitchen, Peter Street Kitchen, and The May Fair Bar.

Awards:

In 2026, Edwardian Hotels London pastry chefs Ashish Wagh (The Edwardian Manchester)and Lokeshwari Vinayagamoorthy (The Londoner) won Bake Off: The Professionals, Series 11.

Edwardian Hotels London was honoured with the Portfolio Powerhouse Award at the Cvent Excellence Awards 2025.

Meanwhile, The Londoner has received numerous accolades. Most recently, the hotel was ranked number 19 in London's Best Hotels in the Condé Nast Traveller Readers' Choice Awards 2026, having also been

recognised in both 2025 and 2024, and The Retreat at The Londoner was named a 2026 Women's Health Travel Award Winner, recognising it as one of London's leading luxury wellness and spa destinations. The hotel was also named Best UK Event Hotel at the micebook Awards 2025. Further recognition includes being named Best Luxury Hotel and Most Innovative at the 2023 Hospitality Design Awards, as well as Tech-Friendly Venue at the 2023 Event Technology Awards. The hotel achieved remarkable distinction at the 2022 AHEAD Europe Awards, winning Hotel of the Year, Event Space and Hotel Newbuild, and was also named Overall Luxury Hotel/Resort at the 2022 Travel Weekly USA Awards.

At The Edwardian Manchester, Peter Street Kitchen was awarded Best Culinary Experience in the UK at the British Restaurant Awards 2024 and 2022, and Best Luxury Restaurant in the UK in 2019. Most recently, it received TripAdvisor's prestigious Travellers' Choice Best of the Best Restaurants 2025, placing it among the top 1% of dining destinations worldwide.

About the National Theatre

The National Theatre offers the widest access to high-quality theatre in the world. This year, we are producing 14 plays across our three South Bank auditoriums, having staged more than a thousand shows that have shaped British theatre since 1963.

Our shows transfer to the West End and travel to Broadway and beyond, winning awards on both sides of the Atlantic. We champion bold storytelling that inspires, challenges and entertains, bringing the world to the National and taking the best of British theatre to the world. Through NT at Home and NT Live, we reach people digitally in almost every country worldwide: 184 out of 195 and counting.

We are a registered charity with a deep social purpose and a nationwide footprint. We partner with regional theatres to tour our work; more than 90% of state secondaries are signed up to our schools' platform, NT Collection; and our Skills Centre trains 5,000 individuals each year.

Our dedicated New Work Studio champions new writing, and we are central London's 'biggest factory' with workshops that power every aspect of our productions. We host the world's most extensive theatre archive, and our Green Store houses more than 150,000 reusable props and costumes as part of our sustainability commitments.

For more information, please visit nationaltheatre.org.uk

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About Nyetimber:

For nearly 40 years, Nyetimber has had one single aim: crafting exceptional English sparkling wine that rivals the very best in the world.

A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier. Regarded by many as England's finest sparkling wine, Nyetimber is made from one hundred percent estate-grown grapes.

Owner and CEO Eric Heerema acquired Nyetimber over 20 years ago and is the visionary and driving force behind Nyetimber today. Eric works with Head Winemaker Cherie Spriggs and Senior Winemaker Brad Greatrix to produce wine of extraordinary elegance and quality. Cherie Spriggs has been named 'Sparkling Winemaker of the Year' twice at the International Wine Challenge – once in 2018 and once in 2025. She was the first person to win this award outside of Champagne and is still the only woman to have done so.

In 2025, Nyetimber won Champion Sparkling Wine at the International Wine Challenge for its Blanc de Blancs 2016 Magnum. This was the first time in the trophy's 34-year history that a wine from outside of Champagne had won the coveted prize.

Nyetimber has 11 vineyards spanning 430 hectares in West Sussex, Hampshire, and Kent and is served in some of the most renowned venues in the UK, including Scott's Mayfair, The Ivy Collection and Cliveden House, as well as around the world, including The Ritz-Carlton in Shanghai, Ciel Bleu in Amsterdam, Tivoli in Copenhagen, Maaemo in Oslo, Franzen in Stockholm, The Edition Tokyo, The Lana in Dubai and many more.

In 2024, Nyetimber acquired the leading English single malt whisky producer, The Lakes Distillery, marking an important new chapter in the journey to becoming a globally recognised, English luxury drinks group. The two brands share a passion for creating the highest quality drinks and the ambition of The Nyetimber Group is to continue setting the standard for quality and luxury within the industry.

For more information, please visit nyetimber.com or lakesdistillery.com

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