

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£25 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Strawberry Jam & Peanut Butter

Ham & Cheese

Chicken & Sweetcorn

Cucumber, Apple & Dill Crème Fraîche

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Clotted Cream

PASTRIES

The Rubens Red Velvet Cupcake

Nutella Chocolate Pâte à Choux

Raspberry Ripple Doughnut

Served with a Milkshake of choice or Hot Chocolate



The Rubens Royal Afternoon Tea



Find us on Instagram:

#RubensHotel | #NewYorkBar | #CurryRoom

#EnglishGrill | #LeopardBar

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HALAL ROYAL

AFTERNOON TEA

FROM OUR CHEF AND AFTERNOON TEA MANAGER

We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it. During the Platinum Jubilee year, we took our inspiration from the Royal family and Commonwealth. We also incorporated seasonal ingredients inline with our sustainability goals.

We hope you enjoy the experience which will take you on a traditional British journey.

Please tag us in your experience as we love to read your stories

Best Regards

*Chef Sarah Houghting
(Executive Pastry Chef)*

*Carlota Rodriguez
(Afternoon Tea & Conference and Events Manager)*

#RubensHotel | @RubensHotel

SAVOURY

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Smoked Salmon & Chive Cream Cheese
on Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander
on Brioche Roll

Burford Brown Egg and Smoked Paprika Mayonnaise
on Harissa Bread

BLT

Plant-Based Bacon, Lettuce, Tomato on Beetroot Bread

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Clotted Cream

SWEET

The Crown

Rooibos & Honey Cheesecake, Ginger Biscuit

Passion Fruit & Mango Tart

Sablé Breton, Coconut Mousse

Hazelnut Pâte à Choux

Guanaja Chocolate Cream, Hazelnut Praline, Dulcey Chocolate Whip

Orchard Fruit

Apple Compote, Vanilla Custard, Cinnamon Crumble

Lemon Layer Cake

Vanilla Sponge, Lemon Entremet, White Chocolate Ganache

GLUTEN-FREE ROYAL

AFTERNOON TEA

SAVOURY

Served on a Selection of Gluten-Free Breads

Cucumber, Apple & Dill Crème Fraîche

Smoked Salmon & Chive Cream Cheese

Coronation Chicken, Toasted Almonds, Coriander

Rare Roast Beef Sirloin & Horseradish Cream

Burford Brown Egg & Smoked Paprika Mayonnaise

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Clotted Cream

SWEET

The Crown

Rooibos & Honey Cheesecake, Ginger Biscuit

Passion Fruit & Mango Tart

Sablé Breton, Coconut Mousse

Hazelnut Pâte à Choux

Guanaja Chocolate Cream, Hazelnut Praline, Dulcey Chocolate Whip

Orchard Fruit

Apple Compote, Vanilla Custard, Cinnamon Crumble

Lemon Layer Cake

Vanilla Sponge, Lemon Entremet, White Chocolate Ganache

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

Royal Afternoon Tea — £60

Champagne Afternoon Tea — £80

Bottomless Champagne Afternoon Tea — £105

Vegan & Le Green Champagne Afternoon Tea — £84

Halal Sparkling Wild Idol Afternoon Tea — £77

Prince & Princess Afternoon Tea — £25 (children under the age of 12)

ENJOY THIS traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

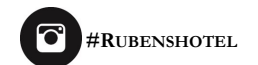
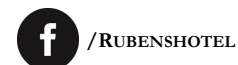
The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouthwatering pastries, finger sandwiches and scones.

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day. Please inform us prior to your visit of special dietary restrictions or allergies to avoid additional waiting time.

Vegetarian, Vegan, Halal and Gluten-Free options available.

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.



P M D ' S TEA SELECTION

P.M. DAVID SILVA & SONS WAS ESTABLISHED IN 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA BY LUMBINI ESTATE, DENIYAYA, CEYLON

The Rubens tea is handcrafted in the heart of the Lumbini Valley by a family of tea makers. The freshest and finest leaves are handpicked and produced in small batches by the master tea makers. The rich soils and proximity to the Sinharaja Rainforest gives the cup a natural sweet honey flavour. A medium bodied tea that is best enjoyed without milk and with sandwiches. *Perfectly paired with the rare roast beef sirloin & Horseradish cream sandwich.*

THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke took to the fields by planting a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean — a lighter cup without milk. *Perfectly paired with the passion fruit & mango tart pastry.*

MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Golden curl is grown on Mattakelle Tea estate on the western slopes of Sri Lanka. The tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. *Perfectly paired with the fruit scone.*

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshed with a pleasant citrus flavour. *Perfectly paired with the crown pastry.*

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters Breakfast is handpicked. *Perfectly paired with the Coronation chicken, toasted almonds, coriander sandwich.*

SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour. *Perfectly paired with the smoked salmon & chive cream cheese sandwich.*

PLANTERS' AFTERNOON

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk. *Perfectly paired with the plain scone.*

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil. *Perfectly paired with the cucumber, apple & dill crème fraîche sandwich.*

VEGAN ROYAL

AFTERNOON TEA

SAVOURY

Roasted Pepper & Sundried Tomato Hummus
on White Bread

BLT

Plant-Based Bacon, Lettuce, Tomato on Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese on Spinach Bread

Garlic Smashed Chickpea

Caesar Mayonnaise, Rocket on Brown Bread

Plant-Based Coronation Chicken

Toasted Almonds, Coriander on Potato Bun

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Coconut Cream

SWEET

The Rubens Rooibos Cheesecake

Maple Jelly, Ginger Biscuit

Passion Fruit & Mango Tart

Sablé Breton, Coconut Mousse

Hazelnut Chocolate Cup

Guanaja Chocolate Cream, Hazelnut Praline

Orchard Fruit

Apple Compote, Vanilla Custard, Cinnamon Crumble

Lemon Layer Cake

Vanilla Sponge, Lemon Entremet, White Chocolate Ganache

VEGETARIAN ROYAL

AFTERNOON TEA

SAVOURY

Roasted Pepper & Sundried Tomato Hummus
on White Bread

BLT

Plant-Based Bacon, Lettuce, Tomato on Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese on Spinach Bread

Garlic Smashed Chickpea

Caesar Mayonnaise, Rocket on Brown Bread

Plant-Based Coronation Chicken

Toasted Almonds, Coriander on Potato Bun

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Clotted Cream

SWEET

The Rubens Rooibos Cheesecake

Maple Jelly, Ginger Biscuit

Passion Fruit & Mango Tart

Sablé Breton, Coconut Mousse

Hazelnut Pâte à Choux

Guanaja Chocolate Cream, Hazelnut Praline, Dulcey Chocolate Whip

Orchard Fruit

Apple Compote, Vanilla Custard, Cinnamon Crumble

Lemon Layer Cake

Vanilla Sponge, Lemon Entremet, White Chocolate Ganache

P M D ' S TEA SELECTION

BLACK TEA

HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with its signature creamy chocolate note that this seasonal tea is known for. Can be enjoyed plain or with milk. *Perfectly paired with the Burford brown egg & smoked paprika mayonnaise sandwich.*

HIMALAYAN HAND ROLLED

Cultivated from tea bushes that grow at the foothills of the Sandakphu mountain at 7,000ft, Himalayan hand rolled is skilfully handpicked and hand processed in small quantities. The delicate handling of this tea captures flavours that are lost in most commercial teas. A mellow flowery aroma of orchids and wildflowers that flourish in the region can be found in the cup along with hints of wild honey. *Perfectly paired with the plain scone.*

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon. Chai Cinnamon is the ideal drink for those chilly winter evenings. *Perfectly paired with the hazelnut pâte à choux pastry.*

GREEN & WHITE TEA

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma, or as an after dinner drink. *Perfectly paired with the passion fruit & mango tart pastry.*

SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process and are handcrafted to perfection. *Perfectly paired with the passion fruit & mango tart pastry.*

FLORAL TEA

FLOWERING TEA (Supplement £10)

Marigold Flower and Fresh Silver Needle Tea Unfold with a Scent of Peach and Dried Apricot. *Perfect as a palate cleanser between courses.*

OO LONG

DARK OOLONG

Roasted Dark Oolong is withered overnight in the cool Himalayan air and tightly rolled and covered in cloths to lightly oxidise. This produces a medium cup with notes of roasted pine nuts and a hint of smoke. *Perfectly paired with cucumber, apple & dill crème fraîche sandwich.*

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in vitamin C, Iron & Magnesium. *Perfectly paired with the crown pastry.*

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. Best enjoyed after meal as a palate cleanser or as a digestive aid. *Perfectly paired with the hazelnut pâte à choux pastry.*

LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with the orchard fruit pastry.*

APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your cuppa a fruity and spicy twist. *Perfectly paired with the crown pastry.*

THE ROYAL COLLECTION

Add a little sparkle

THE RUBENS CHAMPAGNE

Cognac, Angostura Bitter, Champagne
20

THE FRENCH 75 CHAMPAGNE

Gin, Fresh Lemon Juice, Sugar, Champagne
20

APPLE MARTINI

Vodka, Cloudy Apple Juice, Sugar Syrup
20

ESPRESSO MARTINI

Absolut Blue Vodka, Kablua, Espresso
17

THE RUBENS ROYALE

Gin, Limoncello, Fresh Apple, Mint
20

HER MAJESTY'S REIGN

Gin, Dubonnet, Benedictine, Fresh Lemon Juice, Bergamotto Juice, Blue Pea Tea
20

THE QUEEN'S SWAN

Gin, Dubonnet, Banana Syrup, Tonka Beans, Lemon Juice Served with Champagne Shot
20

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		50ml	125ml	750ml
Lanson Rosé	12.5%	6	20	110
Lanson Le Black Reserve	12.5%	6	20	118
Lanson Le Green	12.5%		24	140
Botter Prosecco Superiore	11.5%	6	12	48
Wild Idol	0%	6	17	95

ROYAL AFTERNOON TEA

SAVOURY

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Smoked Salmon & Chive Cream Cheese
on Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander
on Brioche Roll

Rare Roast Beef Sirloin & Horseradish Cream
on Beetroot Bread

Burford Brown Egg & Smoked Paprika Mayonnaise
on Harissa Bread

SCONES

Plain

Fruit

Served with Homemade Strawberry Preserve & Clotted Cream

SWEET

The Crown

Rooibos & Honey Cheesecake, Ginger Biscuit

Passion Fruit & Mango Tart

Sablé Breton, Coconut Mousse

Hazelnut Pâte à Choux

Guanaja Chocolate Cream, Hazelnut Praline, Dulcey Chocolate Whip

Orchard Fruit

Apple Compote, Vanilla Custard, Cinnamon Crumble

Lemon Layer Cake

Vanilla Sponge, Lemon Entremet, White Chocolate Ganache