



THE RUBENS ROYAL

AFTERNOON TEA

£ 38— *Traditional Afternoon Tea*

£ 56 — *Champagne Afternoon Tea*

Sandwiches

Smoked Scottish Salmon & Horseradish Cream Cheese

Coronation Chicken & Toasted Almonds

Ham, Cheese & Tomato Chutney

Egg & Watercress

Cucumber & Cream Cheese

Scones

Traditional Plain

Honey & White Chocolate

Served with homemade seasonal fruit preserve & clotted cream

Pastries

Crown Jewel

An Earl Grey infused mousse with Yuzu chocolate

A perfect combination of Her Majesty, The Queen's love of chocolate and Earl Grey tea

Fruit from the Queen's Orchard

Seasonal glazed fruit-shaped mousse with compote

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

Jam Penny

Almonds, raspberry jam, raspberry whip, raspberry chocolate

Queen Elizabeth II enjoyed traditional jam pennies as a child and this is our interpretation of the delightful sweet

Seasonal Rubens Éclair

A choice of a seasonal éclair by the pastry chef

A homage to Prince Charles' sustainable farming

The Rubens Royal Afternoon Tea: Vegetarian, Vegan & Gluten-free options available
Please provide 24-hour notice for any dietary restrictions

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 St. James Tea Estate, Uva, Ceylon

The Rubens Hotel sits opposite the Royal Mews and is a stone's throw from the Royal St James' Park, the oldest park in London. St James' estate was founded by enterprising British planters during the plantation Raj in Ceylon. The tea is handpicked during the short Uva season which takes place in August. The cup is aromatic with a strong bouquet and hint of wintergreen flavours, the classic characteristics of a well-made seasonal Uva. *Perfectly paired with our coronation chicken & toasted almond sandwiches.*

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 our ham, cheese & tomato chutney sandwiches.*

Planters' Breakfast

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planters' 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 our smoked Scottish salmon & horseradish cream cheese sandwiches.*

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 our boney & white chocolate scones.*

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 our egg and watercress sandwiches.*

Inverness Tea Estate, Ceylon

Hand-picked on the high peaks of Inverness Estate in Ceylon. The Orange Pekoe is the perfect accompaniment to scones and pastry selection. A rosy cup with a golden liquor, the Inverness Orange Pekoe is a taste of a bygone era. *Perfectly paired with our ham, cheese & tomato chutney sandwiches.*

Halmari Tea Estate, Assam

The dry leaf contains selectively plucked and delicately rolled leaves with a generous sprinkling with its signature creamy chocolate note that this seasonal tea is known for. Can be enjoyed plain or with milk. *Perfectly paired with our cucumber & cream cheese sandwiches.*

Jungpana Tea Estate, 2nd Flush Darjeeling

High grown on the foothills of the Himalayas. Jungpana estate produces tea in the traditional method carefully hand picking two leaves and bud. Most of the estate is inaccessible by motor vehicle, factory access is still made on foot and to this day chests of Jungpana tea are brought down the steep steps by sherpa's. Jungpana 2nd flush teas have a darker cup with the signature "muscatel" flavour of a quality Darjeeling. *Perfectly paired with our traditional plain scones.*

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 our seasonal Rubens éclair.*

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 our egg and watercress sandwiches.*

Silver Tips - additional £25.00

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 microclimatic conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidization process and is handcrafted to perfection. *Perfectly paired as a palate cleanser or after you enjoyed afternoon tea.*

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 our traditional plain scones.*

Peppermint Leaves

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang to the mouth. Best enjoyed after meal as a palate cleanser or as a digestive aid.

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£ 19.50

Children under the age of 12

Sandwiches

Strawberry Jam & Peanut Butter

Ham & Cheese

Chocolate Nutella

Cucumber & Cream Cheese

Scones

Traditional Plain

Honey & White Chocolate

Served with homemade seasonal fruit preserve & clotted cream

Pastries

Rubens Marshmallow

Rubens Seasonal Cupcake

Rubens Iced Doughnuts

VEGETARIAN ROYAL

AFTERNOON TEA

£ 38 — *Traditional Afternoon Tea*

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Sandwiches

Cucumber & Cream Cheese

Roasted Peppers & Sundried Tomato Hummus

Cheddar Cheese & Tomato Chutney

Egg & Watercress

Goat's Cheese & Red Onion Jam

Scones

Traditional Plain

Honey & White Chocolate

Served with homemade seasonal fruit preserve & clotted cream

Pastries

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VEGAN ROYAL

AFTERNOON TEA

£, 38 — *Traditional Afternoon Tea*

£, 56 — *Champagne Afternoon Tea*

Sandwiches

All sandwiches are served on vegan bread

Cheddar Cheese, Olive, Tomato & Rocket

Cucumber, Black Pepper & Soft Cheese

Avocado, Lemon & Hummus

Barbecue Jackfruit & Sweet Potato Slaw

Wild Mushroom Pâté, Pickle Gherkin & Parmesan Cheese

Scones

Traditional Plain

Fruit

Served with homemade seasonal fruit preserve, & Vegan butter

Pastries

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GLUTEN-FREE ROYAL

AFTERNOON TEA

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Sandwiches

All sandwiches are served on gluten-free bread

Smoked Scottish Salmon & Horseradish Cream Cheese

Coronation Chicken & Toasted Almonds

Ham, Cheese & Tomato Chutney

Egg & Watercress

Cucumber & Cream Cheese

Scones

Fruit

Served with homemade seasonal fruit preserve & clotted cream

Pastries

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