

PRINCE & PRINCESS

AFTERNOON TEA

£25 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Strawberry Jam & Peanut Butter

Ham & Cheese

Chocolate Nutella

Cucumber & Lemon Crème Fraîche

SCONES

Traditional Plain

Chocolate

Served with seasonal Peach & Orange Preserve and Clotted Cream

PASTRIES

Toasted Lemon Meringue Cupcake

Raspberry & Pistachio Chou

Chocolate Biscuit Doughnut

Served with a Milkshake of choice or Hot Chocolate



THE QUEEN'S PLATINUM JUBILEE AFTERNOON TEA

1ST JUNE TO 31ST AUGUST





FROM OUR CHEF AND AFTERNOON TEA MANAGER

We hope you enjoy our Platinum Jubilee Afternoon Tea as much as we enjoyed creating it.

We took our inspiration from British classics such as black forest gateau and cherries Jubilee which are flavours loved by The Queen. We have also included lemon, chocolate, raspberries and seasonal fruit such as pears and peaches inspired by Her Majesty's Orchard.

We hope you enjoy the experience which will take you on a British journey befitting for this special occasion.

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

HALAL PLATINUM JUBILEE

AFTERNOON TEA

SAVOURY

Cucumber & Lemon Crème Fraîche

on Norfolk Crunch

Smoked Salmon & Chive Cream Cheese

on Bagel

Lobster & King's Caviar

on Brioche Roll

BLT

Plant-Based Bacon, Lettuce, Tomato & Basil Hummus on Beetroot Bread

SCONES

Plain

Fruit

Chocolate

Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

White Chocolate & Coconut Mousse, Orange Chocolate Brownie

Lemon Tart

Lemon Curd, Raspberry Jelly, Crispy Mint Meringue

Orchard Fruit

Cherry Compote, Vanilla Cream, Chocolate Crumble

Pear & Chocolate Torte

Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny

Chocolate Biscuit, Strawberry Jam, Ocoa Chocolate Ganache

GLUTEN-FREE PLATINUM JUBILEE

AFTERNOON TEA

SAVOURY

Served on a Selection of Gluten-Free Breads
Cucumber & Lemon Crème Fraîche
Smoked Salmon & Chive Cream Cheese
Lobster & King's Caviar
Roast Beef Sirloin & Horseradish Cream

SCONES

Plain
Fruit
Chocolate
Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown
White Chocolate & Coconut Mousse, Orange Chocolate Brownie
Lemon Tart
Lemon Curd, Raspberry Jelly, Crispy Mint Meringue
Orchard Fruit
Cherry Compote, Vanilla Cream, Chocolate Crumble
Pear & Chocolate Torte
Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny
Chocolate Biscuit, Strawberry Jam, Ocoa Chocolate Ganache

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

The Platinum Jubilee Afternoon Tea will be served from the 1ST June to 31ST August

Platinum Jubilee Afternoon Tea — £60
Champagne Afternoon Tea — £78
Bottomless Champagne Afternoon Tea — £90
Vegan & Le Green Champagne Afternoon Tea — £84
Halal Sparkling Wild Idol Afternoon Tea — £78
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.

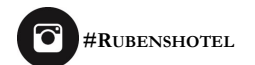
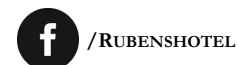
The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering 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 our Coronation chicken sausage roll.*

THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ES- TATE, 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 Coronation chicken sausage roll.*

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 our roast beef sirloin & horseradish cream 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 our 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 cucumber and lemon crème fraîche sandwiches.*

JUNGPARA TEA ESTATE – 2ND FLUSH

DARJEELING

High grown on the foothills of the Himalayas, Jungpara estate produces tea in the traditional method when two leaves and a bud are carefully handpicked. Most of the estate is not accessible by motor vehicle and factory access is still made on foot and to this day chests of Jungpara tea are bought by Sherpa's down the steep steps. Jungpara 2nd flush teas have a darker cup with the signature "muscatel" flavour of a quality Darjeeling. *Perfectly paired with our traditional plain scones.*

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 smoked salmon & chive cream cheese sandwiches.*

VEGAN PLATINUM JUBILEE

AFTERNOON TEA

SAVOURY

Roasted Pepper & Sundried Tomato Hummus
on White Bread

BLT

Plant-Based Bacon, Lettuce, Tomato & Basil Hummus on Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese on Spinach Bread

Wild Mushroom Parfait

Jerusalem Artichokes, Grated Vegan Cheese & Truffle on Brown Bread

SCONES

Plain

Fruit

Matcha

Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd and Coconut Cream

SWEET

The Crown

Coconut Mousse, Orange Chocolate Brownie

Lemon Tart

Lemon Curd, Raspberry Jelly, Crispy Mint Meringue

Orchard Fruit

Cherry Compote, Dark Chocolate Cream, Chocolate Crumble

Pear & Chocolate Torte

Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny

Chocolate Biscuit, Strawberry Jam, Ocoa Chocolate Ganache

VEGETARIAN PLATINUM JUBILEE

AFTERNOON TEA

SAVOURY

Roasted Pepper & Sundried Tomato Hummus

on White Bread

BLT

Plant-Based Bacon, Lettuce, Tomato & Basil Hummus on Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese on Spinach Bread

Wild Mushroom Parfait

Jerusalem Artichokes, Grated Vegan Cheese & Truffle on Brown Bread

SCONES

Plain

Fruit

Chocolate

Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

Coconut Mousse, Orange Chocolate Brownie

Lemon Tart

Lemon Curd, Raspberry Jelly, Crispy Mint Meringue

Orchard Fruit

Cherry Compote, Dark Chocolate Cream, Chocolate Crumble

Pear & Chocolate Torte

Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny

Chocolate Biscuit, Strawberry Jam, Ocoa Chocolate Ganache

P M D ' S TEA SELECTION

BLACK TEA

INVERNESS TEA ESTATE — CEYLON

Handpicked on the high peaks of Inverness Estate in Ceylon. The Orange Pekoe is the perfect accompaniment to our 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 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 the crown pastry.

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 our orchard fruit pastry.

FLORAL TEA

FLOWERING TEA (Supplement £10)

A light and fragrant green tea wrapped around a bulb of marigold in the base of an arch of pure Jasmine blossoms and an Amaranth flower, which slowly blooms when infused.

Perfectly paired with our jam penny biscuit.

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 cheese scones.

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 oxidization process and are hand-crafted 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. Best enjoyed after meal as a palate cleanser or as a digestive aid.

Perfectly paired with our pear & chocolate torte.

LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction.

Perfectly paired with our 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

HER MAJESTY'S REIGN

Tanqueray Gin, Dubonnet, Benedictine, fresh Lemon Juice, Bergamotto Juice, Blue Pea Tea
20

KIR ROYALE

Crème De Cassis, Champagne
20

A GOBLET FIT FOR A KING

Rémy Martin Cognac, Prosecco, Parfait D'Amore, Italian Vermouth, Orange Marmalade
17

THE KINGDOM WITHIN US...

Highland Park Whisky, Taylor's Port, homemade Caramel Syrup
17

THE NEW YORK BAR ROYALE

Tanqueray Gin, Limoncello, fresh Apple, Mint
17

THE QUEEN'S SWAN

Tanqueray Gin, Dubonnet, Banana Syrup, Tonka Beans, Lemon Juice
Served with Champagne Shot
17

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Rosé	12.5%	18	110
Lanson Le Black Reserve	12.5%	17	118
Lanson Le Green	12.5%	24	140
Bolla Prosecco Superiore	11.5%	12	48
Wild Idol	0%	17	95

PORT

Taylor's 10 Year Aged Tawny
11

Rutherglen Muscat
12

Tawny 20 Year Ramos Pinto Quinta Do Bon Retiro
26

PLATINUM JUBILEE

AFTERNOON TEA

SAVOURY

Cucumber & Lemon Crème Fraîche
on Norfolk Crunch
Smoked Salmon & Chive Cream Cheese
on Bagel Bread
Lobster & King's Caviar
on Brioche Roll
Roast Beef Sirloin & Horseradish Cream
on Beetroot Bread

SCONES

Plain
Fruit
Chocolate
Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown
White Chocolate & Coconut Mousse, Orange Chocolate Brownie
Lemon Tart
Lemon Curd, Raspberry Jelly, Crispy Mint Meringue
Orchard Fruit
Cherry Compote, Vanilla Cream, Chocolate Crumble
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Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny
Chocolate Biscuit, Strawberry Jam, Ocoa Chocolate Ganache