



# WINTER WONDERLAND AFTERNOON TEA

# 2021



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[#RubensHotel](#) | [#EnglishGrill](#) | [#NewYorkBar](#) | [#LeopardBar](#) | [#CurryRoom](#)

## A RITUAL FIT FOR ROYALTY

### AFTERNOON TEA

#### THE RUBENS AT THE PALACE

Winter Wonderland Afternoon Tea — £65  
(served with bottomless mulled wine)

Winter Wonderland Christmas Day — £79.50  
(include a glass of Champagne)

Festive Prince & Princess Afternoon Tea — £19  
(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 Executive Head Pastry Chef Sarah Houghting, producing unique, delectable pastries 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 Winter Wonderland 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. It may not be possible to cater for allergies and dietary restrictions not communicated at least 24 hours prior to your reservation.

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

*VEGETARIAN, VEGAN, HALAL AND GLUTEN-FREE OPTIONS AVAILABLE*

## PRINCE & PRINCESS

### WINTER WONDERLAND

#### AFTERNOON TEA

19 PER CHILD UNDER THE AGE OF 12

#### SANDWICHES & SAVOURY

*on white bread & Caraway seeded bread*

STRAWBERRY JAM & PEANUT BUTTER

HAM & CHEESE

CHOCOLATE NUTELLA

CUCUMBER & CREAM CHEESE

#### SCONES

TRADITIONAL PLAIN

SPECULOOS FRUIT

*Served with homemade seasonal fruit preserve & clotted cream*

#### PASTRIES

RUDOLPH CUPCAKE

SANTA'S LOG

WHITE CHOCOLATE SNOW CHOUX



## GLUTEN-FREE

### WINTER WONDERLAND

#### AFTERNOON TEA

#### SANDWICHES & SAVOURY

*All sandwiches are served on a selection of gluten-free breads*

NORFOLK ROAST TURKEY, CRANBERRY & POMEGRANATE CHUTNEY

SAUSAGE ROLL

SCOTTISH SMOKED SALMON & HORSERADISH CREAM

PULLED PASTRAMI, SAUERKRAUT & GHERKIN

TRUFFLE EGG & HAM MAYONNAISE

CUCUMBER & LEMON CREAM CHEESE

#### SCONES

FRUIT SCONES

*Served with homemade seasonal fruit preserve & clotted cream*

#### PASTRIES

THE CLEMENTINE

*Dark chocolate mousse, orange curd, Madeleine sponge, orange marmalade*

CHERRY CHOUX

*White chocolate whipped ganache, cherry and yuzu compote, cherry cream*

SANTA'S LOG

*Mascarpone cream, poached vanilla apple, ginger honey sponge, sablé biscuit*

CHRISTMAS PUDDING TART

*Cranberry jam, fruit pudding frangipane, custard cremeux*

## 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 ST. JAMES TEA ESTATE,  
UVA, CEYLON

St. James Estate was founded by intrepid 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 flavour, the classic characteristics of a well made seasonal Uva.

*Perfectly paired with our Norfolk roast turkey, cranberry and pomegranate chutney sausage roll.*

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 pulled pastrami, sauerkraut and gherkin sandwich.*

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 smoked Scottish salmon and horseradish 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 our 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 cream cheese sandwich.*

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 Truffle and ham mayonnaise sandwiches.*

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 liquour, the Inverness Orange Pekoe is a taste of a bygone era. *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 cherry choux pastry.*

#### PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet felling refreshed with a pleasant citrus flavour. *Perfectly paired with our Christmas Pudding Tart 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 as a palate cleanser or after you enjoyed afternoon tea.*

### 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 truffle egg and ham sandwiches.*

#### 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 a 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 Scottish smoked salmon and horseradish cream sandwiches.*

#### 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 as a palate cleanser or after you enjoyed afternoon tea.*

#### LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction. *Perfectly paired with our Clementine 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 our Christmas Pudding Tart pastry.*

## HALAL WINTER WONDERLAND

### AFTERNOON TEA

#### SANDWICHES & SAVOURY

NUT ROAST, CRANBERRY & POMEGRANATE CHUTNEY  
SAUSAGE ROLL

SCOTTISH SMOKED SALMON & HORSERADISH CREAM  
*on Beetroot Bread*

BARBECUE JACKFRUIT & BURNT ONION RELISH  
*on White Bread*

CUCUMBER & LEMON CREAM CHEESE  
*on Norfolk Crunch Bread*

GOAT'S CHEESE & ROASTED BEETROOT  
*on Beetroot Bread*

#### SCONES

TRADITIONAL PLAIN

SPECULOOS FRUIT

*Served with homemade seasonal fruit preserve & clotted cream*

#### PASTRIES

THE CLEMENTINE

*Dark chocolate mousse, orange curd, Madeleine sponge,  
orange marmalade, feuilletine crunch*

CHERRY CHOUX

*White chocolate whipped ganache, cherry and yuzu compote, cherry cream*

SANTA'S LOG

*Mascarpone cream, poached vanilla apple, ginger honey sponge, sablé biscuit*

CHRISTMAS PUDDING TART

*Cranberry jam, fruit pudding frangipane, custard cremeux*

## VEGETARIAN

### WINTER WONDERLAND

AFTERNOON TEA

#### SANDWICHES & SAVOURY

NUT ROAST, CRANBERRY & POMEGRANATE CHUTNEY

SAUSAGE ROLL

CUCUMBER & LEMON CREAM CHEESE

*on Norfolk Crunch Bread*

BARBECUE JACKFRUIT & BURNT ONION RELISH

*on White Bread*

WILD MUSHROOM, CRISPY SHALLOTS, CHIVES, DIJON MUSTARD, PARMESAN

*on Potato Bun*

GOAT'S CHEESE & ROASTED BEETROOT

*on Beetroot Bread*

#### SCONES

TRADITIONAL PLAIN

SPECULOOS FRUIT

*Served with homemade seasonal fruit preserve & clotted cream*

#### PASTRIES

THE CLEMENTINE

*Dark chocolate mousse, orange curd, Madeleine sponge,  
orange marmalade, feuilletine crunch*

CHERRY CHOUX

*White chocolate whipped ganache, cherry and yuzu compote, cherry cream*

SANTA'S LOG

*Mascarpone cream, poached vanilla apple, ginger honey sponge, sablé biscuit*

CHRISTMAS PUDDING TART

*Cranberry jam, fruit pudding frangipane, custard cremeux*

## THE ROYAL COLLECTION

ADD A LITTLE SPARKLE

#### KIR ROYALE

CRÈME DE CASSIS, CHAMPAGNE

**18**

#### A GOBLET FIT FOR A KING

RÉMY MARTIN COGNAC, PROSECCO, PARFAIT D'AMORE,

ITALIAN VERMOUTH, ORANGE MARMALADE

**16**

#### THE KINGDOM WITHIN US...

HIGHLAND PARK WHISKY, TAYLOR'S PORT, HOMEMADE CARAMEL SYRUP

**16**

#### THE NEW YORK BAR ROYALE

TANQUERAY GIN, LIMONCELLO, FRESH APPLE, MINT

**16**

#### THE QUEEN'S SWAN

TANQUERAY GIN, DUBONNET, BANANA SYRUP, TONKA BEANS, LEMON JUICE

SERVED WITH GIESLER RED CARNATION CHAMPAGNE SHOT

**17**

#### CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKING

		125ml	750ml
LANSON BLACK LABEL CHAMPAGNE	12.5%	<b>17</b>	<b>90</b>
LANSON ROSÉ	12.5%	<b>18</b>	<b>95</b>
BOLLA PROSECCO SUPERIORE	11.5%	<b>12</b>	<b>48</b>
SO JENNIE SPARKLING WINE	0%	<b>12</b>	<b>66</b>

#### PORT

TAYLOR'S 10 YEAR AGED TAWNY

**11**

RUTHERGLEN MUSCAT

**12**

TAWNY 20 YEAR RAMOS PINTO QUINTA DO BON RETIRO

**26**

THE RUBENS'  
WINTER WONDERLAND

AFTERNOON TEA

SANDWICHES & SAVOURY

NORFOLK ROAST TURKEY, CRANBERRY & POMEGRANATE CHUTNEY  
SAUSAGE ROLL

SCOTTISH SMOKED SALMON & HORSERADISH CREAM  
*on Beetroot Bread*

PULLED PASTRAMI, SAUERKRAUT & GHERKIN  
*on Onion Bread*

TRUFFLE EGG & HAM MAYONNAISE  
*on Brioche Roll*

CUCUMBER & LEMON CREAM CHEESE  
*on Norfolk Crunch Bread*

SCONES

TRADITIONAL PLAIN

SPECULOOS FRUIT

*Served with homemade seasonal fruit preserve & clotted cream*

PASTRIES

THE CLEMENTINE

*Dark chocolate mousse, orange curd, Madeleine sponge,  
orange marmalade, feuilletine crunch*

CHERRY CHOUX

*White chocolate whipped ganache, cherry and yuzu compote, cherry cream*

SANTA'S LOG

*Mascarpone cream, poached vanilla apple, ginger honey sponge, sablé biscuit*

CHRISTMAS PUDDING TART

*Cranberry jam, fruit pudding frangipane, custard cremeux*

VEGAN  
WINTER WONDERLAND

AFTERNOON TEA

SANDWICHES & SAVOURY

*All sandwiches are served on a selection of vegan breads*

NUT ROAST, CRANBERRY & POMEGRANATE CHUTNEY  
SAUSAGE ROLL

GRILLED VEGETABLE, HUMMUS & ROCKET  
*on Wholemeal Bread*

CUCUMBER & LEMON CREAM CHEESE  
*on Norfolk Crunch Bread*

BARBECUE JACKFRUIT & BURNT ONION RELISH  
*on White Bread*

WILD MUSHROOM, CRISPY SHALLOTS, CHIVES, DIJON MUSTARD, PARMESAN  
*on Potato Bun*

SCONES

TRADITIONAL PLAIN

SPECULOOS FRUIT

*Served with homemade seasonal fruit preserve & clotted cream*

PASTRIES

THE CLEMENTINE

*Dark chocolate mousse, orange curd, Madeleine sponge, orange marmalade*

CHERRY CHOUX

*Whipped cream, cherry and yuzu compote, Amarena cherry*

SANTA'S LOG

*Apple cream, poached vanilla apple, ginger sponge, sablé biscuit*

CHRISTMAS PUDDING TART

*Cranberry jam, fruit pudding frangipane, custard cremeux*