



FROM OUR CHEF AND AFTERNOON TEA MANAGER

We hope you enjoy our special version of our famous Afternoon Tea to celebrate the coronation of His Majesty King Charles III.

We took our inspiration from His Majesty, with his known favourites and incorporated them into our menu such as The Wild Mushroom Quiche and Orchard Plum Confit which are flavours loved by The King.

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

Best Regards

Chef Sarah Houghting
(Executive Pastry Chef)

Carlota Rodriguez
(Afternoon Tea & Conference and Events Manager)

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A RITUAL FIT FOR ROYALTY

The King's Coronation Afternoon Tea will be served from the 1st May to the 1st August

The Palace Lounge — £70 per person
Prince & Princess — £35 per child (under the age of 12)
Champagne Afternoon Tea—£90 per person
Bottomless Champagne Afternoon Tea—£115 per person

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

The pastry kitchen at The Rubens is led by our talented Executive 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.

PRINCE & PRINCESS

AFTERNOON TEA

£35 Per Child Under the Age of 12

SANDWICHES

on White Bread & Brown Bread

Strawberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Sweetcorn & Mayonnaise

Cucumber, Apple & Dill Crème Fraîche

SCONES

Traditional Plain

Fruit

Served with Homemade Strawberry Preserve and Clotted Cream

PASTRIES

Toasted Lemon Meringue Cupcake

Raspberry & Pistachio Tort

Hazelnut Crunch Doughnut

Served with a Milkshake of Choice or Hot Chocolate



THE CORONATION OF HIS MAJESTY THE KING

HALAL AFTERNOON TEA

SAVOURY

Spiced Welsh Lamb Sausage Roll
Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Smoked Salmon, Capers & Chive Sour Cream
on Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander
on Brioche Roll

Burford Brown Egg and Smoked Paprika Mayonnaise
on Harissa Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Seasonal Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown
Opaly White Chocolate & Cherry Chocolate Brownie

Apricot & Almond Tart
Lemon Cremeux, Honey & Orange Coulis

Orchard Fruit
Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry & Pistachio Torte
Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

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.

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.

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.

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.

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.

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. 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.

HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with a generous sprinkling of chunky golden buds. The cup is a deep ruby coloured liquor with strength and flavour, with a signature creamy chocolate note that its seasonal tea is known for. Can be enjoyed plain or with milk.

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.

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.

PLANTERS' MISTRESS

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

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.

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.

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 handcrafted to perfection.

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.

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.

LEMONGRASS & GINGER

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

APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your cuppa a fruity and spicy twist.

THE CORONATION OF HIS MAJESTY THE KING

GLUTEN FREE AFTERNOON TEA

SAVOURY

Spiced Welsh Lamb Sausage Roll

Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche

on Norfolk Crunch

Smoked Salmon, Capers & Chive Sour Cream

on Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander

on Brioche Roll

Roast Beef Sirloin & Truffle Mayonnaise

on Beetroot Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

Opaly White Chocolate & Cherry Chocolate Brownie

Apricot & Almond Tart

Lemon Cremeux, Honey & Orange Coulis

Orchard Fruit

Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry & Pistachio Torte

Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

THE CORONATION OF HIS MAJESTY THE KING

VEGAN AFTERNOON TEA

SAVOURY

Spiced Vegan Lamb Sausage Roll

Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

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

English Asparagus, Grated Vegan Cheese & Truffle

on Brown Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Peach & Orange Preserve, Lemon Curd and Coconut Cream

SWEET

Cherry Chocolate

Guanaja Chocolate Mousse, Cherry Chocolate Brownie, Cherry Cream

Apricot & Almond Tart

Almond Frangipane, Whipped Lemon Cream, Orange Coulis

Orchard Fruit

Plum Confit, Vanilla Mascarpone Sponge & Praline Cremeux

Raspberry & Pistachio

Pistachio Financier, Raspberry Ganache

THE ROYAL COLLECTION

Add a little sparkle

KINGDOM WITHIN US

Orange Gin, Drambuie, Martini Rosso, Champagne

20

KING'S SWAN

Gin, Apricot Brandy, Martini Extra Dry, Lemon Juice, Passion Fruit Syrup

20

THE CHARLES CHAMPAGNE COCKTAIL

Angostura Bitter, Crème de Mure, Red Dubonnet, Champagne

17

KING'S REIGN

Black Tea Infused Gin, Red Vermouth, Cherry Brandy, Lemon Juice

17

THE IMPERIAL ROYALE

Cognac, Pineapple Juice, Lemon Juice, Grenadine

17

THE GOBLET KING

Gin, Cognac, Sweet Vermouth, Bitters, Apricot Brandy, Red Wine

17

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKING

		125ml	750ml
Lanson Le Black Reserve	12.5%	20	100
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	24	140
Bolla Prosecco Superiore	11.5%	13	48
Wild Idol (Non-alcoholic)	0%	17	66

PORT

Taylor's 10 Year Aged Tawny

11

Rutherglen Muscat

12

Tawny 20 Year Ramos Pinto Quinta Do Bon Retiro

26

THE CORONATION OF HIS MAJESTY THE KING

AFTERNOON TEA

SAVOURY

Spiced Welsh Lamb Sausage Roll

Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche

on Norfolk Crunch

Smoked Salmon, Capers & Chive Sour Cream

on Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander

on Brioche Roll

Roast Beef Sirloin & Truffle Mayonnaise

on Beetroot Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

Opaly White Chocolate & Cherry Chocolate Brownie

Apricot & Almond Tart

Lemon Cremeux, Honey & Orange Coulis

Orchard Fruit

Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry & Pistachio Torte

Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

THE CORONATION OF HIS MAJESTY THE KING

VEGETARIAN AFTERNOON TEA

SAVOURY

Spiced Vegetarian Lamb Sausage Roll

Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche

on Norfolk Crunch

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

English Asparagus, Vegan Parmesan Cheese & Truffle

on Brown Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

Cherry Chocolate

Guanaja Chocolate Mousse, Cherry Chocolate Brownie, Cherry Cream

Apricot and Almond Tart

Almond Frangipane, Whipped Lemon Cream, Orange Coulis

Orchard Fruit

Plum Confit, Madagascan Vanilla Sponge, Praline Cremeux

Raspberry and Pistachio

Pistachio Financier, Raspberry Ganache