

# ROYAL AFTERNOON TEA

THE RUBENS AT THE PALACE

## A REGAL RITUAL AT THE RUBENS

**Celebrating British heritage with indulgence and flair**

From Executive Pastry Chef **Sarah Houghting** and Afternoon Tea Manager **Kamal Kamal**, our Royal Afternoon Tea is inspired by timeless British tradition, infused with local, seasonal ingredients and a passion for sustainability - a nod to the Royal Family's own values.

Whether marking a special occasion or simply enjoying a refined pause in the day, we invite you to savour this elegant experience, lovingly crafted and crowned with creativity.

## AFTERNOON TEA

ROYAL AFTERNOON TEA	70
CHAMPAGNE AFTERNOON TEA	90
VEGAN CHAMPAGNE AFTERNOON TEA	90
HALAL SPARKLING AFTERNOON TEA	87
PRINCE & PRINCESS AFTERNOON TEA	45

## AFTERNOON TEA EXPERIENCES

GOLDEN TIPS TEA	500
Indulge in our Royal Afternoon Tea for two, paired with rare Ceylon Golden Tips from Sri Lanka, served with white-glove ceremony and golden scales. Includes a bottle of Lanson Champagne, sabred at your table (for two).	

GOURMET CHEF EXPERIENCE WITH SARAH HOUGHTING	1,200
Join Chef Sarah Houghting for an interactive pastry masterclass, followed by champagne and canapés, and a bespoke three-course dinner with wine, or a Royal Afternoon Tea in the Palace Lounge (for two)	

If you would like to find out more information or book one of these experiences, please feel free to speak to a member of staff, or e-mail our dining reservations team on [dining@rubenshotel.com](mailto:dining@rubenshotel.com)

Vegetarian, Vegan, Halal and Gluten-Free options are available.  
If you have any special dietary restrictions or allergies,  
please advise a member of the service team.

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

Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

## THE ROYAL TEA LIBRARY BY PMD

Exceptional Blends, Ethically Sourced, Artfully Paired

### BLACK TEA

#### THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

St James estate was founded by pioneer British planters during the plantation raj in Ceylon. The tea is hand-picked during the height of the Uva “flavoury” season and uniquely crafted for The Rubens at the Palace. The tea is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour.

**Perfectly paired with the Black Forest Choux.**

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

The estate takes its name from two lovers who leapt to their fate. The late HRH Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke planted a selection of tea bushes during his visit. Lovers' Leap tea was the only tea served and drunk by those in attendance at the state banquet dinners during the Diamond Jubilee celebrations of 2012. The flavours are bright, crisp and clean.

**Perfectly paired with the Almond Loaf Cake**

#### MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. 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 Raspberry Crown.**

#### 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' 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 the Barber's Cheddar Cheese & Plum Tomato 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 Scones and Lemon Curd.**

### 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 & Dill Crème Fraîche Sandwich.**

### PLANTERS' MISTRESS

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

**Perfectly paired with the Blueberry Tart.**

### PRINCE OF WALES BLEND

A tribute to Edward, Prince of Wales, who held this distinguished title from 1911 to 1936. This exclusive blend features a bold black tea, carefully balanced with high-grown gunpowder green tea. To enhance its unique character, the blend is finished with a touch of dried cranberry, adding a subtle sweetness and a hint of tartness.

**Perfectly paired with the Raspberry Crown.**



## BLACK TEA

### A GARDEN FAIRYTALE

A whimsical blend of black tea. The sweet allure of apple and quince intertwines with the tangy brightness of hibiscus and orange, creating a harmonious symphony.

**Perfectly paired with the Spiced Egg Mayonnaise & Mustard Cress Sandwich.**

### RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk.

**Perfectly paired with the Almond Loaf Cake.**

### VANILLA CHAI

A harmonious blend of rich flavours from the spices; nutmeg, saffron and clove, together with the aromas from the vanilla pods which infuse the tea with a natural sweetness and creamy finish.

**Perfectly paired with the Black Forest Choux.**

### IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate blend with a robust black tea base, inviting you to savour this perfect harmony.

**Perfectly paired with the Black Forest Choux.**

### MANGO SUNSHINE

Low grown black tea from southern Sri Lanka married with mango. A juicy flavourful cup of tea that is ideal on its own or with pastries.

**Perfectly paired with the Fruit Scones.**

## OOLONG TEA

### MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea. Created completely by nature and skill of the tea maker.

**Perfectly paired with the Blueberry Tart.**

## GREEN TEA

### JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

**Perfectly paired with the Cucumber & Dill Crème Fraîche Sandwich.**

## WHITE TEA

### 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. Selected from a distinct cultivar, the tender buds undergo a unique, handcrafted oxidation process.

**Perfectly paired with the Fruit Scones.**

## 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 Almond Loaf Cake.**

### PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang.

**Best enjoyed as an after meal drink 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.

**Perfectly paired with the Chicken & Grain Mustard Mayonnaise Sandwich.**

### 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 Fruit Scones.**

## THE ROYAL COLLECTION

Add a little sparkle

### THE KING'S SWAN

No.3 London Dry Gin, Maraschino liqueur, violette, citrus, cucumber, white & red grapes, Lanson Le Black Réserve

20

### ESPRESSO MARTINI

Absolut Vodka, Rubens coffee liqueur, espresso

19

### THE CHANGING GUARD

ABA Pisco, Yellow Chartreuse, citrus, vanilla, pineapple & basil, Lanson Le Black Réserve

19

### THE SEVENTH DUCHESS OF BEDFORD

Tanqueray Gin, Rubens blend vermouth, pink green tea, banana, matcha

19

### FRENCH 75

Tanqueray Gin, sugar, citrus, Lanson Le Black Réserve

19

### MIMOSA

Fresh orange juice, Lanson Le Black Réserve

19

## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

	ABV	125ml	750ml
LANSON LE BLACK RÉSERVE	12.5%	22	125
LANSON ROSÉ	12.5%	25	150
LANSON LE GREEN	12.5%	26	170
ZARLINO PROSECCO ASOLO DOCG	11%	13	55
WILD IDOL ROSÉ	0%	17	95

## AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

#### ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

On white bread

#### CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

#### CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

#### BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

#### ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

#### BLACK FOREST CHOUX

Kirsch crème pâtissière, vanilla sublime, cherry confit

#### RASPBERRY CROWN

Pistachio olive oil cake, grapefruit marmalade, raspberry mousse

## VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

#### CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

#### TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE & TOASTED ALMONDS

On white bread

#### GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

#### BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

#### ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

#### BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

#### RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse



## VEGAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On sundried tomato

#### CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

#### TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE & TOASTED ALMONDS

On white bread

#### GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

#### VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

#### ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

#### BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

#### RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse

## GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

CUCUMBER & DILL CRÈME FRAÎCHE

BARBER'S CHEDDAR CHEESE & TOMATO

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

#### ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

#### BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

#### RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse

## HALAL AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

#### SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

#### CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

#### CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

#### BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

#### ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

#### BLACK FOREST CHOUX

Kirsch crème pâtissière, vanilla sublime, cherry confit

#### RASPBERRY CROWN

Pistachio olive oil cake, grapefruit marmalade, raspberry mousse

## PRINCE & PRINCESS AFTERNOON TEA

The Rubens Royal Menu  
£45 per child under the age of 12

### SANDWICHES

on White & Brown Bread

RASPBERRY JAM & SMOOTH PEANUT BUTTER

SMOKED HAM & CHEDDAR CHEESE

ROAST CHICKEN, PESTO MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

### SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### PASTRIES

Served with a milkshake of choice or hot chocolate

STRAWBERRY MADELEINE

Strawberry confit

MILLIONAIRES BROWNIE

Chocolate brownie, caramel, Opalys glaze

VANILLA BERRY TARTLET

Vanilla crème pâtissière, mixed berries