PRINCE & PRINCESS AFTERNOON TEA

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

SAVOURY

On white & brown bread

RASPBERRY JAM & SMOOTH PEANUT BUTTER

SMOKED HAM & CHEDDAR CHEESE

ROAST CHICKEN, SWEETCORN, MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

SCONES

PLAIN | FRUIT
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

MILLIONAIRE SHORTBREAD
Shortbread base, caramel layer, chocolate ganache

SUGAR FROSTED DOUGHNUT
Strawberry jam

RED VELVET WHOOPIE PIE
Cream cheese frosting

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 **Cristina Sangiorgio** 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.

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.

HALAL AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

EGG MAYONNAISE & WATERCRESS
On spinach bread

SMOKED SALMON & CHIVE CREAM CHEESE
On Cape seed loaf

CUCUMBER & APPLE CHUTNEY
On caraway bread

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS
On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO
On Norfolk crunch bread

SCONES

PLAIN | FRUIT
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CARROT & WALNUT CAKE
Carrot & walnut sponge, cream cheese & honey whip, candied walnut

APPLE & BLACKBERRY CHOUX
Vanilla diplomat, apple compôte, blackberry chantilly, blackberry gel

CARAMEL & VANILLA TART
Banana & caramel sponge, caramel & vanilla mousse

JAFFA CAKE CROWN
Guanaja mousse, Genoise sponge, orange marmalade

GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

SALT BEEF, SAUERKRAUT, MUSTARD

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

CARROT & WALNUT CAKE

Carrot & walnut sponge, cream cheese whip, candied walnut

APPLE & BLACKBERRY CHOUX

Vanilla diplomat, apple compôte, blackberry chantilly, blackberry gel

CARAMEL & CHOCOLATE TART

Caramel sauce, sponge, vanilla mousse

JAFFA CAKE CROWN

Dark chocolate mousse, orange marmalade, vanilla sponge

AFTERNOON TEA

ROYAL AFTERNOON TEA	70
CHAMPAGNE AFTERNOON TEA	90
BOTTOMLESS CHAMPAGNE AFTERNOON TEA	115
VEGAN CHAMPAGNE AFTERNOON TEA	90
HALAL SPARKLING AFTERNOON TEA	87
PRINCE & PRINCESS AFTERNOON TEA	45

AFTERNOON TEA EXPERIENCE

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).

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

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, 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 Jaffa cake crown.

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 Coronation chicken sandwich.

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.

BLACK TEA

ENGLISH 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 hand picked.

Perfectly paired with the salt beef sandwich.

AFTERNOON BLEND
The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is hand picked 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.

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 hand picked and infused with a drop of natural bergamot oil.

Perfectly paired with the carrot & walnut cake.

RUBENS 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 apple & blackberry choux.

VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SMOKED TOFU EGG MAYONNAISE & WATERCRESS
On brown bread

CUCUMBER & APPLE CIDER CHUTNEY
On caraway crunch

CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS
On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN
On spinach bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO
On Norfolk crunch bread

SCONES

PLAIN | FRUIT
Served with homemade seasonal preserve, lemon curd & coconut clotted cream

SWEETS

CARROT & WALNUT CAKE
Carrot & walnut sponge, cream cheese whip, candied walnut

APPLE & BLACKBERRY CAKE
Vanilla diplomat, apple compôte, blackberry chantilly

CARAMEL & CHOCOLATE TART
Caramel sauce, sponge, vanilla mousse

JAFFA CAKE CROWN
Dark chocolate mousse, orange marmalade, vanilla sponge

VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

EGG MAYONNAISE & WATERCRESS
On spinach bread

CUCUMBER & APPLE CIDER CHUTNEY
On caraway bread

CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS
On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN
On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO
On Norfolk crunch bread

SCONES

PLAIN | FRUIT
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

CARROT & WALNUT CAKE
Carrot & walnut sponge, cream cheese whip, candied walnut

APPLE & BLACKBERRY CAKE
Vanilla diplomat, apple compôte, blackberry chantilly

CARAMEL & CHOCOLATE TART
Caramel sauce, sponge, vanilla mousse

JAFFA CAKE CROWN
Dark chocolate mousse, orange marmalade, vanilla sponge

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 apple & blackberry choux.

CHAI CINNAMON
This is the ideal drink to warm up your afternoon. The marriage of quality tea grown at high altitude and indigenous Ceylon spices produces an exceptional piquancy.

Perfectly paired with the carrot & walnut cake.

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 caramel & chocolate tart.

RADIANT ROSE
Since tea first arrived in Europe, it has long been paired with delicate botanical flowers lending fragrance and elegance to the cup. This refined blend continues that tradition, combining hand-picked Ceylon black tea with soft, aromatic rose petals.

Perfectly paired with the fruit scones.

MANGO SUNSHINE
Inspired by the golden warmth of tropical harvests, *Mango Sunshine* unites hand picked Ceylon mid-country black tea with luscious pieces of ripe mango. This vibrant infusion delivers a beautifully rounded cup rich in body, yet lifted by juicy, sun-kissed sweetness.

Perfectly paired with the Jaffa cake crown.

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. Floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

Perfectly paired with the salt beef sandwich.

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 Jaffa cake crown.

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 egg & watercress sandwich.

THE ROYAL COLLECTION

Add a little sparkle

BLACK MARGARITA 22
Fat wash tequila, blackberry, agave, lime, charcoal activated salt

ESPRESSO MARTINI 20
Absolut Vodka, Rubens coffee liqueur, espresso, maple syrup

RED BUBBLES 20
Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Réserve Extra Brut

KIR ROYALE 21
Créme de cassis, Champagne, blackberry

FRENCH 75 21
Tanqueray Gin, sugar, citrus, Lanson Réserve Extra Brut

MIMOSA 21
Fresh orange juice, Lanson Réserve Extra Brut

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

	ABV	*125ml*	*750ml*
LANSON RÉSERVE EXTRA BRUT	12.5%	22	125
LANSON ROSÉ	12.5%	25	150
LANSON LE GREEN	12.5%	26	170
ZARLINO PROSECCO ASOLO DOCG	11%	15	59
WILD IDOL ROSÉ	0%	17	95

AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SALT BEEF, SAUERKRAUT, MUSTARD
On caraway bread

SMOKED SALMON & CHIVE CREAM CHEESE
On Cape seed loaf

EGG MAYONNAISE & WATERCRESS
On spinach bread

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS
On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO
On Norfolk crunch bread

SCONES

PLAIN | FRUIT
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CARROT & WALNUT CAKE
Carrot & walnut sponge, cream cheese & honey whip, candied walnut

APPLE & BLACKBERRY CHOUX
Vanilla diplomat, apple compôte, blackberry chantilly

CARAMEL & CHOCOLATE TART
Banana & caramel sponge, caramel & vanilla mousse

JAFFA CAKE CROWN
Guanaja mousse, Genoise sponge, orange marmalade