WINTER WONDERLAND 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.

AFTERNOON TEA

WINTER WONDERLAND AFTERNOON TEA	82
CHAMPAGNE AFTERNOON TEA	102
BOTTOMLESS CHAMPAGNE AFTERNOON TEA	115
VEGAN CHAMPAGNE AFTERNOON TEA	102
WILD IDOL SPARKLING ROYAL AFTERNOON TEA	99
PRINCE & PRINCESS AFTERNOON TEA	45

ALL ADULT OFFERINGS WILL BE SERVED WITH A GLASS OF MULLED WINE, WITH A NON-ALCOHOLIC MULLED WINE OPTION AVAILABLE.

CHRISTMAS DAY CHAMPAGNE AFTERNOON TEA	115
CHRISTMAS DAY PRINCE AND PRINCESS AFTERNOON TEA	65

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 this experience, 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.

Your safety and enjoyment are our priority. If you have multiple allergies or dietary requirements, please note these when making your reservation and contact our Dining Team directly at diningrb@rubenshotel.com. We kindly request a minimum of 24 hours' notice to allow our chefs sufficient time to assess and prepare suitable options. While we will always do our best to accommodate requests, we may be unable to do so without advance notice.

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 cherry & pecan chocolate log.

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 turkey & cranberry mayonnaise 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 & beetroot 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 roast 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.

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 clementine and chestnut tart.

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 pistachio Christmas tree.

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 cherry & pecan chocolate log.

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 white chocolate & cranberry 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 pistachio Christmas tree.

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 orange & raisin 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 plain scones.

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 clementine & chestnut tart.

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
Crème 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 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

ROAST TURKEY, CRANBERRY MAYONNAISE, TOASTED CHESTNUTS & ALMONDS

On white bread

SMOKED SALMON & BEETROOT CREAM CHEESE

On Mrs Tollman's Cape seed loaf bread

ROAST BEEF SIRLOIN, ROCKET AND HORSERADISH & TRUFFLE CREAM

On caraway bread

EGG MAYONNAISE & WATERCRESS

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On Norfolk crunch bread

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE AND CHESTNUT TART

Frangipane, clementine jam and jelly, chestnut cream

CHERRY AND PECAN CHOCOLATE LOG

Chocolate mousse, cherry compote dipped in pecan and chocolate crunchy

WHITE CHOCOLATE AND CRANBERRY CHOUX

Opalys white chocolate mousse with cranberry jam insert

PISTACHIO CHRISTMAS TREE

Chocolate brownie, pistachio crémeux raspberry confit

VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

EGG MAYONNAISE & WATERCRESS
On spinach bread

CUCUMBER & MINT CRÈME FRAÎCHE
On caraway bread

ROAST CAULIFLOWER, CRANBERRY MAYONNAISE, TOASTED CHESTNUTS & ALMONDS
On white bread

GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS & BRIE
On sundried tomato bread

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

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

CLEMENTINE AND VANILLA TART
Clementine jelly, cinnamon sponge and vanilla cream

CHERRY AND CHOCOLATE MOUSSE
Chocolate mousse, cherry compote dipped in chocolate crunchy

WHITE CHOCOLATE AND CRANBERRY BAUBLE
Vegan white chocolate mousse with cranberry jam insert

TONKA & RASPBERRY CHRISTMAS TREE
Tonka crémeux, raspberry confit, chocolate brownie

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VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED TOFU EGG MAYONNAISE & WATERCRESS
On spinach bread

CUCUMBER & MINT CRÈME FRAÎCHE
On caraway bread

ROAST CAULIFLOWER, CRANBERRY MAYONNAISE, TOASTED CHESTNUTS & ALMONDS
On white bread

GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS & VEGAN FETA
On sundried tomato bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO
On Norfolk crunch bread

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES
Served with homemade seasonal preserve, lemon curd & coconut clotted cream

SWEETS

CLEMENTINE AND VANILLA TART
Clementine jelly, cinnamon sponge and vanilla cream

CHERRY AND CHOCOLATE MOUSSE
Chocolate mousse, cherry compote dipped in chocolate crunchy

WHITE CHOCOLATE AND CRANBERRY BAUBLE
Vegan white chocolate mousse with cranberry jam insert

TONKA & RASPBERRY CHRISTMAS TREE
Tonka crémeux, raspberry confit, chocolate brownie

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GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

ROAST TURKEY, CRANBERRY MAYONNAISE, TOASTED CHESTNUTS & ALMONDS

SMOKED SALMON & BEETROOT CREAM CHEESE

ROAST BEEF SIRLOIN, ROCKET AND HORSERADISH & TRUFFLE CREAM

EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

CLEMENTINE AND VANILLA TART

Clementine jelly, cinnamon sponge and vanilla cream

CHERRY AND CHOCOLATE MOUSSE

Chocolate mousse, cherry compote dipped in chocolate crunchy

WHITE CHOCOLATE AND CRANBERRY BAUBLE

Vegan white chocolate mousse with cranberry jam insert

TONKA & RASPBERRY CHRISTMAS TREE

Tonka crémeux, raspberry confit, chocolate brownie

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HALAL AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

ROAST TURKEY, CRANBERRY MAYONNAISE, TOASTED CHESTNUTS & ALMONDS

On white bread

SMOKED SALMON & BEETROOT CREAM CHEESE

On Mrs Tollman Cape seed loaf bread

ROAST BEEF SIRLOIN, ROCKET AND HORSERADISH & TRUFFLE CREAM

On caraway bread

EGG MAYONNAISE & WATERCRESS

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On Norfolk crunch bread

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE AND CHESTNUT TART

Frangipane, clementine jam and jelly, chestnut cream

CHERRY AND PECAN CHOCOLATE LOG

Chocolate mousse, cherry compote dipped in pecan and chocolate crunchy

WHITE CHOCOLATE AND CRANBERRY CHOUX

Opalys white chocolate mousse with cranberry jam insert

PISTACHIO CHRISTMAS TREE

Chocolate brownie, pistachio crémeux raspberry confit

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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

TURKEY & CRANBERRY MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

SCONES

PLAIN | SPICED ORANGE & RAISIN SCONES
Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

RASPBERRY & VANILLA CREMA CHOUX
Raspberry compote, vanilla diplomatic

OREO CHOCOLATE DOUGHNUT
Chocolate cream filling, Oreo crumbs

CANDY CANE BATTENBERG CAKE
Battenberg vanilla sponge, mint buttercream, marzipan