



WINTER WONDERLAND  
AFTERNOON TEA



## A RITUAL FIT FOR ROYALTY

### WINTER WONDERLAND AFTERNOON TEA

Winter Wonderland Afternoon Tea — £55

Festive Prince & Princess Afternoon Tea — £25 (children under the age of 12)

The pastry kitchen at The Rubens is led by our talented 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*

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

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

## 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

## 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 ORANGE 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*

## PLANTERS' TEA SELECTION

#### PLANTERS' BREAKFAST, BLACK TEA

BEFORE ENGLISH BREAKFAST HAD IT'S NAME. THE EARLY TEA PLANTERS ENJOYED ITS FULL-BODIED FLAVOURS IN CEYLON. THE PERFECT CONDITIONS FOR CREATING THAT RICH, FULL TASTE ARE FOUND IN THE DIMBULA VALLEY. THIS IS WHERE THIS AWARD WINNING PLANTER'S BREAKFAST IS HAND PICKED.

#### PLANTERS' AFTERNOON, BLACK TEA

THE TRADITIONAL AFTERNOON TEA OF CAKES AND SANDWICHES IS BEST TAKEN WITH A BRIGHT AND FRAGRANT TEA. THIS 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.

#### PLANTERS' EARL GREY, BLACK TEA

THE MOST ARISTOCRATIC OF TEAS IS INFUSED WITH THE UNMISTAKABLE AROMA OF BERGAMOT. TO BALANCE THE CITRUS YOU NEED A BOLD TEA. THIS EARL GREY IS HAND PICKED AND INFUSED WITH A DROP OF NATURAL BERGAMOT OIL.

#### PLANTERS' GREEN, GREEN TEA

GROWN ON THE HIGH PEAKS AND HAND PLUCKED TO FULLY SATISFY THE GREEN TEA CONNOISSEUR, A LARGE LEAF TEA CURLED AND PAN HEATED TO PRODUCE A LIGHT, MELLOW BREW WITH A DELICATE FLAVOUR AND AROMA, OR AS AN AFTER DINNER DRINK.

## HERBAL

#### CHAMOMILE FLOWERS, EGYPT

LIGHT AND REFRESHING, POSSESSING A CLEAN AND SWEET FLAVOUR THAT FINISHES WITH DELICATE FLORAL NOTES.

#### PEPPERMINT, MOROCCO

A CHERISHED HERBAL TEA, THAT HAS BEEN USED FOR CENTURIES TO AID DIGESTION THAT LEAVES A FRESH, MINTY TANG TO THE MOUTH.

#### ROOIBOS, WESTERN CAPE SOUTH AFRICA

UNIQUE TO THE WESTERN CAPE OF SOUTH AFRICA THAT IS A BRIGHT ORANGE INFUSION THAT IS RICH IN VITAMIN C, IRON AND MAGNESIUM.

## SEASONAL TEAS

### **RADIANT ROSE, BLACK TEA, CEYLON**

HIGH GROWN CEYLON BLACK TEA THAT IS MARRIED WITH ROSE PETALS TO PRODUCE A TEA WITH BODY AND AROMA. BEST PAIRED WITH SCONES, CLOTTED CREAM AND JAM AND BE DRUNK PLAIN OR WITH MILK.

### **SPRING OOLONG, TAIWAN**

THE COMBINATION OF THE GRASSY SWEETNESS OF GREEN TEA WITH THE CARAMELISED DEPTH ASSOCIATED WITH OOLONG WITH THE DISTINCT AROMA OF FRESH CUT FLOWERS. THE SPRING TIME PICKING OF THIS TAIWANESE OOLONG IS THE PERFECT ACCOMPANIMENT AFTER A MEAL OR AS A RELAXING BREW TO SIP AND SAVOUR.

## SINGLE ESTATE TEAS

### **OKAYTI TEA ESTATE, 1<sup>ST</sup> FLUSH DARJEELING, INDIA**

HIGH IN THE HIMALAYAS IS INDIA'S WORLD FAMOUS DARJEELING TEA REGION. OKAYTI IS ONE OF THE REGIONS MOST PICTURESQUE TEA GARDENS. ORIGINALLY NAMED RANGDOO ESTATE, THE TEAS FROM THIS ESTATE WERE SO SOUGHT AFTER AT THE LONDON AUCTIONS THAT IT CAME TO BE KNOWN AS THE ONLY "OKAY TEA".

PICKED IN APRIL DURING THE PRIZED 1<sup>ST</sup> FLUSH SEASON, THE CUP IS LIGHT WITH NOTES OF FRESH FRUITS, THE UNMISTAKABLE FAMED MUSCATEL NOTE IS PRESENT IN THE MID PALATE AND CLEAR, OAKY NOTE ON THE FINISH. BEST ENJOYED WITHOUT MILK.

### **HALMARI TEA ESTATE, 2<sup>ND</sup> FLUSH ASSAM, INDIA**

HALMARI TEAS ARE AS SPECIAL AS THE FAMOUS ONE HORNED RHINO'S THAT ARE FOUND WANDERING THE JUNGLES OF ASSAM. THE TEA CARRIES A STRONG BODY, WITH A BRIGHT CUP THAT IS FULL OF QUALITY AND AROMA. A DISTINCT CHOCOLATY NOTE IS PRESENT ON THE FINISH. CAN BE ENJOYED WITH OR WITHOUT MILK.

## 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*

## 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 ORANGE 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*

### 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*

## WINTER WONDERLAND

## AFTERNOON TEA

## 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 &amp; SAVOURY

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

## NUT ROAST, CRANBERRY &amp; POMEGRANATE CHUTNEY

## SAUSAGE ROLL

## GRILLED VEGETABLE, HUMMUS &amp; ROCKET

*on Wholemeal Bread*

## CUCUMBER &amp; LEMON CREAM CHEESE

*on Norfolk Crunch Bread*

## BARBECUE JACKFRUIT &amp; BURNT ORANGE 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*