



ROYAL  
AFTERNOON TEA



# A RITUAL FIT FOR ROYALTY

## ROYAL AFTERNOON TEA

Royal Afternoon Tea — £45

Prince & Princess Afternoon Tea — £19 (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 AND GLUTEN-FREE OPTIONS AVAILABLE*

## PRINCE & PRINCESS

### AFTERNOON TEA

*£19 PER CHILD UNDER THE AGE OF 12*

#### SANDWICHES

*on White bread & Caraway Seeded Bread*

STRAWBERRY JAM & PEANUT BUTTER

HAM & CHEESE

CHOCOLATE NUTELLA

CUCUMBER & CREAM CHEESE

#### SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE

*Served with homemade seasonal fruit preserve & clotted cream*

#### PASTRIES

MARSHMALLOW

ROYAL SEASONAL CUPCAKE

ICED DOUGHNUTS

## 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

### **SILVER TIPS, WHITE TEA, DIMBULA CEYLON**

HARVESTED FROM A RARE AND SPECIAL TEA BUSH, THAT PRODUCES A THICK, SILVERY BUD. THESE BUSHES ARE HIGH GROWN AT 4500FT, WHICH CAUSES THE TEA TO GROW SLOWER AND PRODUCE A POTENT FLAVOUR. SILVER TIPS ARE HAND PICKED BEFORE SUN RISE AND SUN DRIED. WITH NOTES OF APRICOT, MELLOW AND FRESH CUT FLOWERS THE TEA IS BEST ENJOYED PLAIN AND HAS A MULTIPLE INFUSION, EACH RELEASING A NEW FLAVOUR.

### **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.

### **LOVERS LEAP, BLACK TEA, CEYLON**

HIGH GROWN CEYLON TEA FROM THE WORLD FAMOUS LOVERS LEAP ESTATE. THE ESTATE GETS IT'S NAME FROM TWO LOVERS WHO LEAPED TO THEIR FATE. FAMOUS FOR BEING THE ONLY TEA THAT WAS SERVED AT THE QUEEN'S DIAMOND JUBILEE. LOVERS LEAP TEAS HAVE A YELLOWISH HUE AND A MELLOW ASTRINGENT FLAVOUR THAT IS CAPTURED FROM THE WILD EUCALYPTUS AND MINT THAT GROWS IN THE AREA. BEST ENJOYED ON ITS OWN OR WITH A SLICE OF LEMON.

## 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.

### **EVER GREEN TEA ESTATE, RUHUNA, CEYLON**

LOW GROWN AT SEA LEVEL IN CEYLON, EVERGREEN TEA PRODUCES A BOLD AND BRISK CUP. THE TEA IS HAND PICKED AND THE FINAL BLACK LEAF IS LITTERED WITH GOLDEN TIPS THAT HAVE BEEN PRESERVED THROUGH THE DELICATE TEA MAKING PROCESS.

EVERGREEN TEAS ARE THE PERFECT ACCOMPANIMENT TO STRONG TASTING FOODS OR AS A PICK ME UP. THE CUP HAS A BRIGHT ORANGE HUE WITH A DISTINCTIVE NATURAL SWEET FLAVOUR THAT LEAVES THE PALLET FEELING FRESH. CAN BE ENJOYED WITH OR WITHOUT MILK

## GLUTEN-FREE

### AFTERNOON TEA

#### SANDWICHES

*All sandwiches are served on a selection of gluten-free breads*

#### SMOKED SCOTTISH SALMON & HORSERADISH

#### TURKEY & CRANBERRY RADISH

#### HAM, CHEESE & TOMATO CHUTNEY

#### EGG & WATERCRESS

#### CUCUMBER & CREAM CHEESE

#### SCONES

##### FRUIT SCONES

*Served with Homemade Seasonal Fruit Preserve & Clotted Cream*

#### PASTRIES

##### THE CROWN

*Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow*

Chocolate is a firm favourite of Her Majesty, The Queen

##### FRUIT FROM THE QUEEN'S ORCHARD

*Seasonal glazed fruit-shaped mousse with compote*

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

##### ROYAL MACARON

*Caramelised apples, coffee whipped ganache*

Ode to the late Prince Phillip who loved a good apple dessert

##### SEASONAL ÉCLAIR

*A choice of a seasonal éclair by the pastry chef*

A homage to Prince Charles' sustainable farming

##### BREAD & BUTTER

*Bread pudding cream, rose and raspberry, lemon sponge tart*

A delightful take on a favourite of the late Princess Diana

VEGETARIAN  
AFTERNOON TEA

SANDWICHES

CUCUMBER CREAM CHEESE  
*on Caraway Seeded Bread*

ROASTED PEPPER & SUNDRIED TOMATO HUMMUS  
*on White Bread*

CHEDDAR CHEESE & TOMATO CHUTNEY  
*on Onion Bread*

EGG & WATERCRESS  
*on Basil Bread*

GOAT'S CHEESE & RED ONION JAM  
*on Beetroot Bread*

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE  
*Served with homemade seasonal fruit preserve & clotted cream*

PASTRIES

THE CROWN

*Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow*  
Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

*Seasonal glazed fruit-shaped mousse with compote*  
A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

*Caramelised apples, coffee whipped ganache*  
Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL ÉCLAIR

*A choice of a seasonal éclair by the pastry chef*  
A homage to Prince Charles' sustainable farming

BREAD & BUTTER

*Sourdough bread pudding cream, rose and raspberry, lemon sponge tart*  
A delightful take on a favourite of the late Princess Diana

41

ROYAL  
AFTERNOON TEA

SANDWICHES

SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE  
*On Beetroot Bread*

CORONATION CHICKEN & TOASTED ALMONDS  
*on White Bread*

HAM, CHEESE & TOMATO CHUTNEY  
*on Sundried Tomato Bread*

EGG & WATERCRESS  
*on Spinach Bread*

CUCUMBER & CREAM CHEESE  
*on Brown Bread*

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE  
*Served with homemade seasonal fruit preserve & clotted cream*

41

ROYAL  
AFTERNOON TEA

PASTRIES

THE CROWN

*Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow*

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

*Seasonal glazed fruit-shaped mousse with compote*

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

*Caramelised apples, coffee whipped ganache*

Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL ÉCLAIR

*A choice of a seasonal éclair by the pastry chef*

A homage to Prince Charles' sustainable farming

BREAD & BUTTER

*Sourdough bread pudding cream, rose and raspberry, lemon sponge tart*

A delightful take on a favourite of the late Princess Diana

VEGAN

AFTERNOON TEA

SANDWICHES

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

HUMMUS & ROASTED PEPPERS

AVOCADO & ROCKET

SUNDRIED TOMATO & CUCUMBER

ROASTED VEGETABLE & GREEN PESTO

WILD MUSHROOM

SCONES

TRADITIONAL PLAIN

FRUIT

*Served with Homemade Seasonal Fruit Preserve & Vegan Butter*

PASTRIES

CINNAMON CHOCOLATE MOUSSE

*Chocolate brownie biscuit*

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

*Seasonal glazed fruit-shaped mousse with compote*

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

*Caramelised apples, coffee whipped ganache*

Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL ÉCLAIR

*A choice of a seasonal éclair by the pastry chef*

A homage to Prince Charles' sustainable farming

Bread & Butter

*Sourdough bread pudding cream, rose and raspberry, verrine*

A delightful take on a favourite of the late Princess Diana