

## PRINCE & PRINCESS ROYAL

### AFTERNOON TEA

*£35 Per Child Under the Age of 12*

#### SANDWICHES

*on White & Brown Bread*

Strawberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Sweetcorn & Mayonnaise

Cucumber, Apple & Dill Crème Fraîche

#### SCONES

Traditional Plain

Fruit

*Served with Homemade Seasonal Preserve & Clotted Cream*

#### PASTRIES

Carrot Cake Cupcake

Hazelnut Rocher Choux

Oreo Biscuit Doughnut

*Served with a Milkshake of choice or Hot Chocolate*

The  
Rubens  
AT THE PALACE 

## *The Rubens Royal Afternoon Tea*



Find us on Instagram:  
#RubensHotel | #NewYorkBar | #CurryRoom  
#EnglishGrill | #LeopardBar



## THE RUBENS ROYAL

### HALAL AFTERNOON TEA

#### FROM OUR CHEF AND AFTERNOON TEA MANAGER

**The Royal Afternoon Tea will be served from the 1<sup>ST</sup> of January**

*We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.*

*We took our inspiration from the Royal Family's endearment in sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.*

*We hope you enjoy the experience which will take you on a British journey befitting for any special occasion.*

*Best Regards*

*Chef Sarah Houghting  
(Executive Pastry Chef)*

*Carlota Rodriguez  
(Afternoon Tea & Conference and Events Manager)*

*#RubensHotel | @RubensHotel*

#### SAVOURY

Scottish Smoked Salmon & Chive Cream Cheese  
*on Cape Seed Loaf*

Cucumber, Apple & Dill Crème Fraîche  
*on Norfolk Crunch*

Chicken, Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

Spiced Egg Mayonnaise & Mustard Cress  
*on Harissa Bread*

#### SCONES

Plain | Fruit | Cheese  
*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown  
*Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie*

Berry Violet Tart  
*Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge*

Hazelnut Pâte à Choux  
*Pear Creamy, Praline & Coffee Whipped Ganache*

Carrot Cake Torte  
*Orange & Carrot Whip, Carrot Sponge & Apple Jelly*

**THE RUBENS ROYAL**  
GLUTEN-FREE AFTERNOON TEA

**SAVOURY**

Scottish Smoked Salmon & Chive Cream Cheese  
Roast Beef Sirloin, Horseradish Cream  
Chicken, Grain Mustard Mayonnaise, Toasted Almonds  
Barber's Cheddar Cheese & Tomato  
Cucumber, Apple & Dill Crème Fraîche

*Served on a Selection of Gluten-Free Breads*

**SCONES**

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

**SWEET**

The Crown

*Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie*

Berry Violet Tart

*Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge*

Hazelnut Pâte à Choux

*Pear Creamy, Praline & Coffee Whipped Ganache*

Carrot Cake Torte

*Orange & Carrot Whip, Carrot Sponge & Apple Jelly*

Citrus Sponge

*Lemon Marmalade, Lemon Meringue*

A RITUAL FIT FOR ROYALTY

**AFTERNOON TEA**

Royal Afternoon Tea — £70  
Champagne Afternoon Tea — £90  
Bottomless Champagne Afternoon Tea — £115  
Vegan Champagne Afternoon Tea — £90  
Halal Sparkling So Jenny Afternoon Tea — £87  
Prince & Princess Afternoon Tea — £35 (children under the age of 12)

**ENJOY THIS** traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

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 ensure we can cater for them.

*Vegetarian, Vegan, Halal and Gluten-Free options are available.*

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

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



## P M D ' S TEA SELECTION

**P.M. DAVID SILVA & SONS** was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced. Alternatively, coffee or hot chocolate is available upon request.

### BLACK TEA

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

The Rubens Hotel sits opposite the royal mews and is a stone's throw away from Royal St. James Park, the oldest royal park in London. 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 cup is strong and aromatic with a strong bouquet of natural wintergreen flavour. *Perfectly paired with the Carrot Cake Torte, Apple Jelly & Orange Creamy.*

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

The estate takes its name from two lovers who leapt to their fate. HRH The 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 of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Cucumber, Apple & Dill Crème Fraîche.*

#### 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 Crown, Alpaco Chocolate Mousse & Grapefruit confit.*

#### PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's 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 Chicken & Grain Mustard 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 Souchong Smoked Salmon, Capers, Chive Sour Cream Brioche Bun.*

#### 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 Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise.*

#### 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, Apple & Dill Crème Fraîche sandwich.*

#### PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshing with a fresh citrus flavour. *Perfectly paired with the cheddar cheese scones.*

## THE RUBENS ROYAL

### VEGAN AFTERNOON TEA

#### SAVOURY

Cucumber, Apple & Dill Cream Cheese  
*on Norfolk Crunch*

Plant-Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Cheese  
*on Spinach Bread*

Vegan Cheddar Cheese & Plum Tomato  
*on Onion Bread*

Spiced Tofu Egg Mayonnaise & Mustard Cress  
*on Charcoal Bread*

#### SCONES

Plain | Fruit | Cheese

Fruit

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie*

Summer Fruit

*Strawberry Marmalade, Berry & Violet Cream & Basil Sponge*

Hazelnut Tart

*Pear Creamy, Praline & Coffee Whipped Ganache*

Carrot & Orange Cake

*Apple Jelly, Orange & Carrot Whip*



## THE RUBENS ROYAL VEGETARIAN AFTERNOON TEA

### SAVOURY

Cucumber, Apple & Dill Cream Cheese  
*on Norfolk Crunch*

Plant-Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds  
*on White Bread*

Baba Ghanoush, Grilled Vegetables, Vegan Cheese  
*on Spinach Bread*

Barber's Cheddar Cheese & Plum Tomato  
*on Onion Bread*

Spiced Egg Mayonnaise & Mustard Cress  
*on Onion Bread*

### SCONES

Plain | Fruit | Cheese

Fruit

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

### SWEET

The Crown

*Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie*

Summer Fruit

*Strawberry Marmalade, Berry & Violet Cream & Basil Sponge*

Hazelnut Tart

*Pear Creamy, Praline & Coffee Whipped Ganache*

Carrot & Orange Cake

*Apple Jelly, Orange & Carrot Whip*

## P M D ' S TEA SELECTION

### 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 an harmonious symphony. *Perfectly paired with the Barber's Cheddar Cheese & Plum Tomato.*

#### 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 Summer Fruit tart.*

#### VANILLA SENSATION

Black tea blended with vanilla flavour combines to give an aromatic and creamy tea. *Perfectly paired with the Carrot Cake Torte, Apple Jelly & Orange Creamy.*

#### IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate braid with a robust black tea base, inviting you to savour this perfect harmony. *Perfectly paired with the Hazelnut & Pear Pâte à Choux.*

#### CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon. *Perfectly paired with the Roast Beef Sirloin, Wild Rocket & Horseradish sandwich.*

#### MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by hand-picking 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 plain or cheese scones, clotted cream and jam or the Crown, Alpaco Chocolate Mousse & Grapefruit confit.*

### GREEN TEA

#### PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma. *Perfectly paired with the fruit scone.*

### 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. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process, handcrafted to perfection. *Perfectly paired with the Berry Violet Tart.*

### 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 Carrot Cake Torte, Apple Jelly & Orange Creamy.*

#### 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 Crown, Alpaco Chocolate Mousse & Grapefruit confit.*

#### 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 Hazelnut Choux, Praline & Coffee Whipped Ganache, Pear Ganache.*

## THE ROYAL COLLECTION

*Add a little sparkle*

### DETOX GLAM

*Ceylon Arrak, Rum, Lemongrass and Turmeric Syrup, Lime Cardamom Galangal Soda*

19

### THE KING'S SWAN

*No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Foam*

*Served with Lanson Champagne Shot*

19

### ESPRESSO MARTINI

*Absolut Vodka, Rubens Coffee Liqueur, Espresso*

19

### THE CHANGING GUARD

*Aba Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson Champagne*

20

### THE SEVENTH DUCHESS OF BEDFORD

*Tanqueray 10 Gin, Four Pillars Navy Strength Gin, Ruben's Sweet Vermouth Blend, Ruben's Bitter Blend,*

*Pink Green Tea, Banana, Matcha*

19

### MARGARITA'S PROMISE

*Herradura Blanco, Citrus, Fresh Orange, Aromatic Peychaud Bitters, Agave Nectar, Soda, Hawaiian Black Lava Salt*

19

## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Reserve	12.5%	22	125
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	26	170
Botter Prosecco Superiore	11.5%	13	68
So Jenny	0%	17	95

## THE RUBENS ROYAL

### AFTERNOON TEA

#### SAVOURY

Scottish Smoked Salmon & Chive Cream Cheese

*on Cape Seed Loaf*

Roast Beef Sirloin, Horseradish Cream

*on Beetroot Bread*

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

*on White Bread*

Barber's Cheddar Cheese & Plum Tomato

*on Onion Bread*

Cucumber, Apple & Dill Crème Fraîche

*on Norfolk Crunch*

#### SCONES

Plain | Fruit | Cheese

*Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

#### SWEET

The Crown

*Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie*

Berry Violet Tart

*Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge*

Hazelnut Pâte à Choux

*Pear Creamy, Praline & Coffee Whipped Ganache*

Carrot Cake Torte

*Orange & Carrot Whip, Carrot Sponge & Apple Jelly*