

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 Royal Afternoon Tea



Find us on Instagram:

#RubensHotel | #NewYorkBar | #CurryRoom

#EnglishGrill | #LeopardBar

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FROM OUR CHEF AND AFTERNOON TEA MANAGER

The Royal Afternoon Tea will be served from the 1ST of August

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)*

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THE RUBENS ROYAL

HALAL AFTERNOON TEA

SAVOURY

Spiced Welsh Lamb Sausage Roll
Pickled Onion Tomato Chutney

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Souchong Smoked Salmon, Capers & Chive Sour Cream
on Brioche Bun

Roast Chicken & Gravy Mayonnaise
on Charcoal Bread

Burford Brown Egg and Smoked Paprika Mayonnaise
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

Ploughman's Sausage Roll
Pickled Onion Tomato Chutney

Souchong Smoked Salmon, Capers & Chive Sour Cream

Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise

Roast Beef Sirloin, Wild Rocket & English Mustard

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

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

BLACK TEA

THE RUBENS TEA BY LUMBINI ESTATE, DENIYAYA

The Rubens tea is handcrafted in the heart of the Lumbini Valley. The freshest and finest leaves are handpicked and produced in small batches by a family of master tea makers. The rich soils and proximity to the Sinharaja Rainforest gives the cup a natural sweet honey flavour. A medium bodied tea that is best enjoyed without milk. *Perfectly paired with the Ploughman's sausage roll and pickled onion tomato sauce.*

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 Ploughman's sausage roll & pickled onion tomato sauce.*

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

Spiced Vegan Welsh Lamb Sausage Roll
Pickled Onion Tomato Chutney

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Plant-based Chicken & Gravy Mayonnaise
on Charcoal Bread

Baba Ganoush
Grilled Vegetables, Onion Jam, Vegan Cheese on Spinach Bread

Wild Mushroom Parfait
Grilled Artichoke, Vegan Parmesan Cheese on Brown 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

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & 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

Spiced Vegetarian Welsh Lamb Sausage Roll
Pickled Onion Tomato Chutney

Cucumber, Apple & Dill Crème Fraîche
on Norfolk Crunch

Plant-based Chicken & Gravy Mayonnaise
on Charcoal Bread

Baba Ganoush
*Grilled Vegetables, Onion Jam, Vegan Cheese
on Spinach Bread*

Wild Mushroom Parfait
*Grilled Artichoke, Vegan Parmesan Cheese
on White 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

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & 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 Soucbong Smoked Salmon, Capers, Chive Sour Cream Brioche Bun.*

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.*

HIMALAYAN HAND ROLLED

Cultivated from tea bushes that grow at the foothills of the Sandakphu mountain at 7,000ft. Himalayan hand rolled is handpicked and hand-processed in small quantities. A mellow flowery aroma of orchids and wildflowers that flourish in the region along with hints of wild honey. *Perfectly paired with the Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise.*

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 & English Mustard sandwich.*

MANGO SUNSHINE

Low grown black tea grown in southern Sri Lanka married with mango. A juicy flavourful cup of tea that is ideal on its own or with pastries. *Perfectly paired with the Carrot Cake Torte, Apple Jelly & Orange Creamy.*

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

LA IMPERIAL PALOMA

Herradura Tequila, Fresh Lime Juice, Agave Nectar, London Essence Grapefruit Soda

19

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

FRENCH 7-Tea-5

Gin, Fresh Lemon Juice, Lemongrass & Ginger Tea Syrup, Lanson Champagne

20

QUEEN'S BOTANICAL GARDEN

Vodka, Strega, Orange Juice, Rose Pearl Tea Syrup, Roasted Pineapple Soda

19

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

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Lanson Le Black Reserve	12.5%	20	110
Lanson Rosé	12.5%	25	150
Lanson Le Green	12.5%	24	140
Botter Prosecco Superiore	11.5%	13	68
So Jenny	0%	17	95

THE RUBENS ROYAL

AFTERNOON TEA

SAVOURY

Ploughman's Sausage Roll

Pickled Onion Tomato Chutney

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

Souchong Smoked Salmon, Capers & Chive Sour Cream

on Brioche Bun

Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise

on Charcoal Bread

Roast Beef Sirloin, Wild Rocket & English Mustard

on Beetroot 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