

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

Chocolate Cream Doughnut

Vanilla and Raspberry Cupcake

Lemon Drizzle Loaf

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



FROM OUR CHEF AND AFTERNOON TEA MANAGER

The Winter Wonderland Afternoon Tea will be served from the 15th of November until the 2nd of January 2024

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

We took our inspiration from the Royal Family's commitment to sustainable causes by focusing on seasonal and locally sourced produce.

Please indulge in a festive Afternoon Tea influenced by quintessential English flavours to celebrate this special time of year.

Best Regards

*Chef Sarah Houghting
(Executive Pastry Chef)*

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

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WINTER WONDERLAND

HALAL AFTERNOON TEA

SAVOURY

Spiced Egg Mayonnaise & Mustard Cress
on Brown Bread

Scottish Smoked Salmon & Chive Cream Cheese
on Sun Dried Tomato Bread

Cucumber, Apple & Dill Cream Cheese
on Norfolk Crunch

Chicken, Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Spiced Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

Apple and Cinnamon Tart

Caramelised Apple, Pecan Frangipane, Lemon Marmalade

Pistachio and Raspberry Roll

Pistachio Sponge, Raspberry Confit, Pistachio & Opahs Ganache

Hazelnut and Chocolate Delice

Hazelnut Biscuit, Hazelnut Crunch, Nyangbo Crèmeaux

Vanilla and Red Fruit Choux

Vanilla Mascarpone Mousse, Red Fruit Gel

WINTER WONDERLAND

GLUTEN-FREE AFTERNOON TEA

SAVOURY

Norfolk Roast Turkey, Sage & Onion Stuffing, Cranberry Mayonnaise

Scottish Smoked Salmon & Chive Cream Cheese

Roast Beef Sirloin, Horseradish Cream

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

Barber's Cheddar Cheese & Tomato

Served on a Selection of Gluten-Free Breads

SCONES

Plain | Spiced Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

Apple and Cinnamon Tart

Caramelised Apple, Pecan Frangipane, Lemon Marmalade

Pistachio and Raspberry Layer Cake

Pistachio Sponge, Raspberry Confit, Pistachio & Opalys Ganache

Hazelnut and Chocolate Delice

Hazelnut Biscuit, Hazelnut Crunch, Nyangbo Crèmeux

Vanilla and Red Fruit Choux

Vanilla Mascarpone Mousse, Red Fruit Gel

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

Winter Wonderland Afternoon Tea — £82 (includes one glass of mulled wine)

Champagne Afternoon Tea — £102

Bottomless Champagne Afternoon Tea — £127

Vegan Champagne Afternoon Tea — £102

Halal Sparkling Afternoon Tea — £99 (includes one glass of non-alcoholic mulled wine)

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 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 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 Norfolk roast turkey sandwich or the spiced fruit scones with clotted cream and jam.*

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 smoked salmon and chive cream cheese sandwich or the vanilla & red fruit choux.*

MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lankan 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 scones, clotted cream and jam.*

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 and 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 smoked salmon and chive cream cheese sandwich.*

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 cheese scones and lemon curd.*

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 Norfolk roast turkey sandwich or the vanilla & red fruit choux.*

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 Norfolk roast turkey sandwich, the apple & cinnamon tart or the vanilla & red fruit choux.*

WINTER WONDERLAND

VEGAN AFTERNOON TEA

SAVOURY

Spiced Tofu Egg Mayonnaise & Mustard Cress
on Brown Bread

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

SCONES

Plain | Spiced Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

Apple and Cinnamon Tart
Caramelised Apple, Pecan Frangipane, Lemon Marmalade

Pistachio and Raspberry Cake
Pistachio Sponge, Raspberry Whip Ganache

Hazelnut and Chocolate Delice
Hazelnut Biscuit, Hazelnut Crunch, Nyangbo Crèmeux

Vanilla and Red Fruit
Vanilla Cream, Red Fruit Mousse, Vanilla Biscuit



WINTER WONDERLAND

VEGETARIAN AFTERNOON TEA

SAVOURY

Spiced Egg Mayonnaise & Mustard Cress
On Brown Bread

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

SCONES

Plain | Spiced Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

Apple and Cinnamon Tart
Caramelised Apple, Pecan Frangipane, Lemon Marmalade

Pistachio and Raspberry Cake
Pistachio Sponge, Raspberry Whip Ganache

Hazelnut and Chocolate Delice
Hazelnut Biscuit, Hazelnut Crunch, Nyangbo Crèmeux

Vanilla and Red Fruit
Vanilla Cream, Red Fruit Mousse, Vanilla Biscuit

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 spiced fruit scones, clotted cream and jam.*

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 vanilla & mascarpone red fruit choux.*

VANILLA SENSATION

Black tea blended with vanilla flavour combines to give an aromatic and creamy tea. *Perfectly paired with the pistachio and raspberry roll.*

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 & chocolate delice.*

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 spiced fruit scones, clotted cream and jam or the hazelnut & chocolate delice.*

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 pistachio and raspberry roll.*

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 spiced fruit scone, clotted cream and jam.*

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 apple & cinnamon tart, vanilla & red fruit choux or the pistachio & raspberry roll.*

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 apple & cinnamon 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 barber's cheddar cheese & plum tomato sandwich.*

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 spiced fruit scones, clotted cream and jam or the apple & cinnamon tart.*

THE ROYAL COLLECTION

Add a little sparkle

SANTA'S SIPPER

Brandy, Amaretto, Angostura Bitters, Egg White, Apple Juice

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

19

THE SEVENTH DUCHESS OF BEDFORD

Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend, Pink Green

Tea, Banana, Matcha

19

THE HAT SHOP

Aperol, Rinquinquin a la Pesche, Lacto Peach Syrup, Peach Oolong Tea, London Essence Peach & Jasmine Soda,

Grapefruit, Thyme

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

WINTER WONDERLAND

AFTERNOON TEA

SAVOURY

Norfolk Roast Turkey, Sage & Onion Stuffing, Cranberry Mayonnaise

on Charcoal Bread

Scottish Smoked Salmon & Chive Cream Cheese

on Sun Dried Tomato Bread

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

SCONES

Plain | Spiced Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

Apple and Cinnamon Tart

Caramelised Apple, Pecan Frangipane, Lemon Marmalade

Pistachio and Raspberry Roll

Pistachio Sponge, Raspberry Confit, Pistachio & Opalys Ganache

Hazelnut and Chocolate Delice

Hazelnut Biscuit, Hazelnut Crunch, Nyangbo Crèmeaux

Vanilla and Red Fruit Choux

Vanilla Mascarpone Mousse, Red Fruit Gel