



AFTERNOON TEA

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

- Henry James

AFTERNOON TEA

Afternoon tea, that most quintessential of English customs was introduced to England in 1840 by the seventh Duchess of Bedford, a close friend of Queen Victoria. The Duchess asked for a tray of tea, bread and butter and cake, to be brought to her room in the mid-afternoon, so that she might quell “that sinking feeling” she felt between lunch and her household’s evening meal. She began inviting her high society friends to join her and it quickly became a fashionable social event.

Traditional Afternoon Tea £70

with a glass of N.V Veuve Clicquot, Brut £80

with a glass of N.V Ruinart Blanc de Blanc £90

Traditional Afternoon Tea with Hotel Café Royal Tea

Set £150

Afternoon Tea created by

Eliano Crespi and Loic Carbonnet

TRADITIONAL AFTERNOON TEA

AMUSE-BOUCHE

Truffle gougère
Truffle mousse, parmesan choux

A SELECTION OF TEA SANDWICHES

Smoked Salmon

Scottish smoked salmon, dill infused cream cheese,
marinated Persian cucumber, lemon bread

Coronation chicken

Coronation chicken, curry sauce, raisins, cocoa bread

Egg and truffle

Clarence Court Brown egg, Lincolnshire poacher, truffle, brioche bread

Roast beef

Roast beef, horseradish, tomato bread

PALATE CLEANSER

Blood orange sorbet

Cocoa nibs crumble

TRADITIONAL SCONES

Plain and raisin scones

Strawberry preserve, Early Grey tea jelly, clotted cream

SWEET DELICACIES

Rhubarb

Buttermilk mousse, rhubarb confit

Chocolate sablé

Pistachio praline, cocoa sablé

Cox apple façon tatin

Vanilla sablé, whipped crème fraîche

Exotic fruit entremet

Coconut sponge, mango and bergamot gel

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

VEGETARIAN AND VEGAN AFTERNOON TEA

AMUSE-BOUCHE

Spiced pumpkin panna cotta
Poached baby figs, chestnuts

A SELECTION OF TEA SANDWICHES*

Curried tofu

Tofu, curry sauce, raisins, cocoa bread

Persian cucumber

Baby cucumber, whipped mint

Courgette

Grilled courgette, aubergine caviar, sumac, lemon scented bread

Pumpkin

Roasted pumpkin, chickpea hummus, toasted pumpkin seeds

*Vegan tea sandwiches are served on wholemeal bread

PALATE CLEANSER

Blood orange sorbet

Cocoa nibs crumble

TRADITIONAL SCONES

Plain and raisin scones

Strawberry preserve, Early Grey tea jelly, vegan cream

SWEET DELICACIES

Rhubarb

Vanilla mousse, rhubarb confit

Chocolate sablé

Pistachio praline, cocoa Chantilly

Cox apple façon tatin

Vanilla sablé, whipped vegan cream

Exotic fruit crème brûlée

Coconut, mango and bergamot gel

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TEAS AND INFUSIONS

Hotel Café Royal has partnered with Camellia's Tea House; an artisan tea company based in London that specialises in creating bespoke specialty and wellness teas. They source the finest quality teas, herbs, spices and flowers from around the world and use fresh, small batch blends to capture the vitality of the ingredients.

WHITE TEA

Bai Mu Dan

This tea is also known as White Peony and comes from China's south-eastern Jiangxi province. Composed mostly of tea buds, it is a delicate and refined tea. This delectable tea has multi-coloured leaves, ranging from faint green to pale brown, create a clear, light-yellow cup with a pleasantly sweet aroma and smooth, mellow flavour with a hint of spiciness and even a touch of nuttiness.

White Apricot

This enchanting, signature fusion tea combines the refined character of a white tea with the honey like sweetness of apricot pieces. The distinct flowery undertones of marigold and rose round off the flavour, creating a truly delicious and refreshing white fusion tea, that will lift the senses and delight the palate.

GREEN TEA

Japan Sencha

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. Sencha tea leaves are flat and thin, with a pine-like, needle shape and a strong grassy aroma. The tea has a tender, vegetal taste with distinct grassy tones and underlying sweet notes, with a hint of pine nuts to finish.

Lung Ching 'Dragonwell'

Lung Ching is one of the most famous Chinese green teas worldwide, renowned for its quality and remarkable flavour. True Lung Ching tea, with its unique flat and crisp leaves, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma.

Jasmine Pearls

This tea comes from the Fujian province and is also known as "Phoenix Dragon Pearls". The dragon represents the green tea whilst the beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released.

OO LONG TEA

Milky Oolong

This Gold Taste award winning Taiwan Milky Oolong tea has a delicious and distinctive flavour with vanilla undertones. This extraordinary tea is characterised by a milky and smooth infusion and is a true delight to all the senses.

Yuzu Oolong

This bespoke signature fusion tea has interesting base notes of Formosa Oolong and Ceylon Tea offering a whole new, harmonious taste experience. The delicate flavour of this refined tea is balanced beautifully with fruity and tangy yuzu notes, a fresh tropical pineapple taste and finished with a light citrusy tang.

BLACK TEA

Hotel Café Royal Breakfast Blend

Our finest English Breakfast tea is a delicious combination of high altitude grown broken orange pekoe black teas which have been blended to produce a full-bodied tea with delicate flowery and spicy undertones. Can be enjoyed with or without milk.

Darjeeling Goomtee

This black tea blend is a classic Earl Grey with a slight, fruity twist.

The oil of bergamot is enhanced by the warm flavour of sweet oranges, producing a soft and balanced black tea which is further adorned with real, noble tea-tree blossoms.

Earl Grey

Earl Grey is one of the most widely drunk teas in the world. Its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot, originally used to protect the flavour from mould and tar during long sea voyages. This beautifully scented tea with its flowery and citrusy flavour remains the embodiment of the finest English teas

Lapsang Souchong

A unique black tea from the Fujian province in China, made of mountain-grown tea leaves and smoked over pine needles. The leaves are smoke-dried over pinewood fires, and this gives it a distinctive strong, smoky flavour, reminiscent of a campfire or a barbecue, with a long and lasting finish.

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HEALTHY INFUSIONS TEA

Chamomile Flowers

A Gold Taste Award-winning Chamomile Flowers tea whereby the lovely, delicate flowers produce a beautiful golden cup with a creamy and sweet infusion.

Peppermint

This premium whole leaf peppermint has a mildly sweet undertones and its crisp freshness can be enjoyed all day long as a refreshing tea or after a meal. The infusion is fantastically cleansing and uplifting, with a long minty fresh finish.

English Country Garden

This tea is a refreshing and light herbal infusion, with gentle but complex floral notes, and a pleasantly long, fragrant finish. A simple rose bud floats in the cup marrying together the delicate floral notes of chamomile, rose buds, rose petals, elderflower and lavender, with aromatic lemongrass.

Rooibos Vanilla

Rooibos originates from South Africa and it is a caffeine-free alternative to tea, rich in minerals and vitamins. This high-grade red-bush tea is characterized by a bright red cup and creamy sweetness with the rich and warm fragrance of vanilla.

DRINKS

Champagne	125ml	Bottle
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N.V Veuve Clicquot, Yellow Label, Brut	£18	£90
N.V Veuve Clicquot, Brut Rosé	£20	£110
N.V R de Ruinart, Brut		£125
N.V Ruinart, Brut Rosé		£150
N.V Ruinart, Blanc de Blancs	£25	£145
2012 Dom Pérignon, Brut		£450

Non-Alcoholic Bubbles

So Jenny, Le Manour des Sacres	£13	£72
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Water

Kingsdown still or sparkling, 750ml		£6.50
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Cocktails

Wilde Scent	£20	
Roku gin, jasmine, yuzu and Veuve Clicquot		

The Nobleman	£18	
Glenmorangie 12yo, infused vanilla and coffee, Fair Coffee liqueur and agave nectar		

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