



ELIZABETHAN ROYAL TEA

A tale of two Elizabeths

Centuries may separate Elizabeth I and Elizabeth II's reigns, yet here, their tales intertwine. Together, their shared love for decadent teas and confections shaped the sophisticated tradition of afternoon tea as we know it.

We invite you to sample the tastes of the two distinguished queens with a delectable array of finely crafted sweet delicacies and savoury delights hailing from noble menus of past and present. Each morsel is served on the finest Renaissance Gold teaware set by Wedgwood, a Royal Warrant holder, for an authentic regal experience.

Dine like a true monarch with desserts such as our rhubarb and champagne syllabub with sablé biscuit, a favourite of the 16th-century Elizabeth, before relishing a rich chocolate biscuit cake inspired by our late queen's affinity for the treat. No afternoon tea is complete without an assortment of savoury sandwiches to balance the sweet pastries, especially our coronation chicken sandwich. This flavour sensation is our modern interpretation of the 1953 invention served at Elizabeth II's coronation luncheon.

Your royal treatment continues with bespoke tea blends inspired by the two queens, created exclusively for InterContinental London Park Lane by The East India Company.

The Elizabeth I blend is a regal infusion of Ceylon black tea. Hints of clove, nutmeg, sweet almond and orange, highly prized spices of the era, evoke the grandeur of Queen Elizabeth I's reign.

Meanwhile, the Elizabeth II blend celebrates Her Majesty's voyages across the Commonwealth, blending rooibos from South Africa with vanilla from Sri Lanka and delicate rose petals.

Tea was more than a social occasion for the two queens, it was a cherished ritual. Elizabeth I, known for her patronage of The East India Company founded in 1600 during her reign, turned tea into an exclusive experience shared with her closest confidants. Sharing a passion for this formal pleasure, Elizabeth I enjoyed a freshly brewed morning pot of a personalised blend.

As you immerse yourself in the exquisite flavours and rich history of this afternoon tea, sip on a glass of Veuve Clicquot Champagne, another favourite of Elizabeth II, who granted the house a Royal Warrant. For a final treat, savour exquisite chocolates and truffles by Charbonnel et Walker, Britain's first luxury chocolatier and also a Royal Warrant holder.

As you sip, taste and enjoy the delights of this Elizabethan Royal Tea, an ode to two remarkable queens, feel transformed by a regal grace that lingers long after your final bite.





AFTERNOON TEA EXPERIENCE

£74

per person

£42

for children under 12 years old

£79

per person

with a glass of Hattingley Valley English Sparkling Wine
or Wild Idol Non-Alcoholic Sparkling Wine

£86

per person

with a glass of Veuve Clicquot Brut Yellow Label Champagne NV
or Veuve Clicquot Rosé Champagne NV

£98

per person

with a glass of Ruinart Blanc de Blancs Champagne NV
or Ruinart Rosé Champagne NV

Adults need around 2,000 kcal a day. Kcal shown (000)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



VEGETARIAN

PETITE YORKSHIRE GEMS

Yorkshire Pudding, Green Peas & Watercress Mousse, Cornish Sea Salt (145)

Hand-Crafted Savouries

MONARCH'S CORONATION BEETROOT ROYALE

Heritage Beetroot, Dried Apricot, Curry-Infused Mayonnaise, Brioche Roll (132)

BRITISH ASPARAGUS & TOMATO PÂTÉ

Sun-Blushed Tomato, Organic Asparagus, Horseradish Cream, Tomato Bread (146)

ROYAL CUCUMBER & DILL PEARLS

British Cucumber, Dill Cream Cheese, Dill Pearls, Turmeric Bread (155)

TRUFFLE MAJESTY EGG DELIGHT

Black Truffle, Duck Eggs, Mayonnaise, Fresh Chives (225)

Scones & Cakes

FRESHLY BAKED PLAIN & RAISIN SCONES (227)

Served with

Cornish Clotted Cream (284) & Strawberry Preserve (112)

ELIZABETH I SYLLABUB

British Rhubarb, Champagne, Sablé (220)

IMPERIAL CITRUS DRIZZLE CAKE

Golden Lemon Syrup, Vanilla Chantilly (260)

ELIZABETH II CHOCOLATE BISCUIT CAKE

Rich Chocolate Cream, Buttery Biscuits, Dark Chocolate Ganache (240)

THE TUDOR'S PLUM CAKE

Rich Sponge Cake, Purple Pershore Jam (238)

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