

PRINCE & PRINCESS AFTERNOON TEA

The Rubens Royal Menu
£45 per child under the age of 12

SAVOURY

On white & brown bread

RASPBERRY JAM & SMOOTH PEANUT BUTTER

SMOKED HAM & CHEDDAR CHEESE

ROAST CHICKEN, SWEETCORN,
MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

PASTRIES

Served with a milkshake of choice or hot chocolate

VANILLA CUSTARD LOLLIPOP

Silky custard mousse, Opalys white chocolate crunch

STRAWBERRY & CREAM ROULADE

Light vanilla sponge, strawberry compote, vanilla chantilly

CHOCOLATE CUPCAKE ROYALE

Dark chocolate sponge, mascarpone cream

ROYAL AFTERNOON TEA

THE RUBENS AT THE PALACE

A REGAL RITUAL AT THE RUBENS

Celebrating British heritage with indulgence and flair

From Executive Pastry Chef **Cristina Sangiorgio** and Afternoon Tea Manager **Kamal Kamal**, our Royal Afternoon Tea is inspired by timeless British tradition, infused with local, seasonal ingredients and a passion for sustainability.

Whether marking a special occasion or simply enjoying a refined pause in the day, we invite you to savour this elegant experience, lovingly crafted and crowned with creativity.

HALAL AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk crunch

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

CUCUMBER & APPLE CHUTNEY

On caraway bread

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

BLUEBERRY & LEMON TARTLET

Almond frangipane, lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

PISTACHIO & ORANGE BLOSSOM CHOUX

Craquelin choux, orange blossom crémeux, pistachio praline, mascarpone chantilly

STRAWBERRY & CREAM CROWN

Vanilla sponge, feuilletine croustillant, strawberry confit, vanilla bavarois

GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

SALT BEEF, SAUERKRAUT, MUSTARD

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

TRUFFLE EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

BLUEBERRY & LEMON TARTLET

Lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

MATCHA CAKE

Orange blossom chantilly

STRAWBERRY & CREAM CROWN

Vanilla sponge, strawberry confit, vanilla bavarois

AFTERNOON TEA

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|---------------------------------|----|
| ROYAL AFTERNOON TEA | 70 |
| CHAMPAGNE AFTERNOON TEA | 90 |
| VEGAN CHAMPAGNE AFTERNOON TEA | 90 |
| HALAL SPARKLING AFTERNOON TEA | 87 |
| PRINCE & PRINCESS AFTERNOON TEA | 45 |

AFTERNOON TEA EXPERIENCE

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| GOLDEN TIPS TEA | 500 |
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Indulge in our Royal Afternoon Tea for two, paired with rare Ceylon Golden Tips from Sri Lanka, served with white-glove ceremony and golden scales. Includes a bottle of Lanson Champagne, sabred at your table (for two).

If you would like to find out more information or book one of these experiences, please feel free to speak to a member of staff, or e-mail our dining reservations team on dining@rubenshotel.com

Vegetarian, Vegan, Halal and Gluten-Free options are available.
If you have any special dietary restrictions or allergies,
please advise a member of the service team.

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

Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

THE ROYAL TEA LIBRARY BY PMD

Exceptional Blends, Ethically Sourced, Artfully Paired

BLACK TEA

THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

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 tea is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour.

Perfectly paired with the blueberry and lemon tartlet.

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

The estate takes its name from two lovers who leapt to their fate. The late HRH 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 at the state banquet dinners during the Diamond Jubilee celebrations of 2012. The flavours are bright, crisp and clean.

Perfectly paired with the coronation chicken sandwich.

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 plain scones.

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 & chive cream cheese sandwich.

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planters' 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 salt beef 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 plain 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 blueberry and lemon tartlet.

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the palate feeling refreshed with a fresh citrus flavour.

Perfectly paired with the dark chocolate & peppermint délice.

PRINCE OF WALES BLEND

A tribute to Edward, Prince of Wales, who held this distinguished title from 1911 to 1936. This exclusive blend features a bold black tea, carefully balanced with high-grown gunpowder green tea. To enhance its unique character, the blend is finished with a touch of dried cranberry, adding a subtle sweetness and a hint of tartness.

Perfectly paired with the coronation chicken sandwich.

VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SMOKED TOFU EGG MAYONNAISE & WATERCRESS

On Norfolk crunch

CUCUMBER & APPLE CIDER CHUTNEY

On caraway crunch

CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

BLUEBERRY & LEMON TARTLET

Lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

MATCHA CAKE

Orange blossom chantilly

STRAWBERRY & CREAM CROWN

Vanilla sponge, strawberry confit, vanilla bavarois



VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk bread

CUCUMBER & APPLE CIDER CHUTNEY

On caraway bread

CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEETS

BLUEBERRY & LEMON TARTLET

Lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

MATCHA CAKE

Orange blossom chantilly

STRAWBERRY & CREAM CROWN

Vanilla sponge, strawberry confit, vanilla bavarois

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 a harmonious symphony.

Perfectly paired with the pistachio & orange blossom choux.

CHAI CINNAMON

This is the ideal drink to warm up your afternoon. The marriage of quality tea grown at high altitude and indigenous Ceylon spices produces an exceptional piquancy.

Perfectly paired with Barber's Cheddar & plum tomato sandwich.

CAMELLIA SINESIS FLOWERS

A rare expression of the tea plant in bloom, gently dried to preserve their natural character, these delicate flowers offer a glimpse into a seldom-seen chapter of the tea bush's life cycle.

Perfectly paired with the strawberry and vanilla crown.

IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate blend with a robust black tea base, inviting you to savour this perfect harmony.

Perfectly paired with the dark chocolate & peppermint délice.

RADIANT ROSE

Since tea first arrived in Europe, it has long been paired with delicate botanical flowers lending fragrance and elegance to the cup. This refined blend continues that tradition, combining hand-picked Ceylon black tea with soft, aromatic rose petals.

Perfectly paired with the fruit scones.

MANGO SUNSHINE

Inspired by the golden warmth of tropical harvests, *Mango Sunshine* unites hand-picked Ceylon mid-country black tea with luscious pieces of ripe mango. This vibrant infusion delivers a beautifully rounded cup rich in body, yet lifted by juicy, sun-kissed sweetness

Perfectly paired with the blueberry and lemon tartlet.

GREEN TEA

JASMINE GREEN

Delicate jasmine blossoms, meticulously layered amidst tender green tea leaves, offering a delightful aroma that transports you to a serene garden in bloom. Floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

Perfectly paired with the salt beef sandwich.

WHITE TEA

SILVER TIPS (Supplement £25)

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. Selected from a distinct cultivar, the tender buds undergo a unique, handcrafted oxidation process.

Perfectly paired with the plain scones.

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 pistachio & orange blossom choux.

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 truffle egg & watercress 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 fruit scones.

THE ROYAL COLLECTION

Add a little sparkle

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|---|----|
| THE KING'S SWAN Tanqueray Gin, St-Germain, cucumber, citrus, Lanson Le Black Réserve | 19 |
| ESPRESSO MARTINI Absolut Vodka, Rubens coffee liqueur, espresso, maple syrup | 19 |
| THE CHANGING GUARD ABA Pisco, Yellow Chartreuse, citrus, pineapple & basil, Lanson Le Black Réserve | 19 |
| THE SEVENTH DUCHESS OF BEDFORD Grey Goose Orange Vodka, Cointreau, Rubens lemon curd, Earl Grey tea, citrus | 20 |
| FRENCH 75 Tanqueray Gin, sugar, citrus, Lanson Le Black Réserve | 19 |
| MIMOSA Fresh orange juice, Lanson Le Black Réserve | 19 |

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

| | ABV | 125ml | 750ml |
|-----------------------------|-------|-------|-------|
| LANSON LE BLACK RÉSERVE | 12.5% | 22 | 125 |
| LANSON ROSÉ | 12.5% | 25 | 150 |
| LANSON LE GREEN | 12.5% | 26 | 170 |
| ZARLINO PROSECCO ASOLO DOCG | 11% | 15 | 59 |
| WILD IDOL ROSÉ | 0% | 17 | 95 |

AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SALT BEEF, SAUERKRAUT, MUSTARD

On caraway bread

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk crunch

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

BLUEBERRY & LEMON TARTLET

Almond frangipane, lemon curd, blueberry mousse

DARK CHOCOLATE & PEPPERMINT DÉLICE

Chocolate brownie, peppermint gelée, Illanka dark chocolate ganache

PISTACHIO & ORANGE BLOSSOM CHOUX

Craquelin choux, orange blossom crémeux, pistachio praline, mascarpone chantilly

STRAWBERRY & CREAM CROWN

Vanilla sponge, feuilletine croustillant, strawberry confit, vanilla bavarois