



THE RUBENS AT THE PALACE

The Queen's Platinum Jubilee Afternoon Tea

60 per person

(June to August, excluding 4th June)

25 (children under 12 years of age)

SAVOURY

Cucumber & Lemon Crème Fraîche

on Norfolk Crunch

Smoked Salmon & Chive Cream Cheese

on Bagel

Lobster & King's Caviar

on Brioche Roll

Roast Beef Sirloin & Horseradish Cream

on Beetroot Bread

SCONES

Plain

Fruit

Chocolate

Cheese

Served with homemade seasonal Peach & Orange Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

White Chocolate & Coconut Mousse, Orange Chocolate Brownie

Lemon Tart

Lemon Curd, Raspberry Jelly, Crispy Mint Meringue

Orchard Fruit

Cherry Compote, Vanilla Cream, Chocolate Crumble

Pear & Chocolate Torte

Chocolate Sponge, Pear Jelly, Chocolate Ganache

FLOWERING TEA & BISCUIT

Jam Penny

Chocolate Biscuit, Strawberry Jam, Oca Chocolate Ganache

Vegetarian, Vegan, Halal and Gluten-Free options available

All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

The Rubens at the Palace Hotel

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