



THE RUBENS AT THE PALACE

The Queen's Platinum Jubilee Afternoon Tea

90 per person
(June to August, excluding 4th June)
55 (children under 12 years of age)

TO START

Coronation Chicken Sausage Roll
Spicy Mayonnaise, Crispy Shallots

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

INTERMEDIATE

Gin & Dubonnet Frozen Ice

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
Gin & Tonic Drizzle Cake
Cucumber, Lemon & Lime Sherbet

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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Find us on Instagram:

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