

# WINTER WONDERLAND AFTERNOON TEA

THE RUBENS AT THE PALACE

## A REGAL RITUAL AT THE RUBENS

**Celebrating British heritage with indulgence and flair**

From Executive Pastry Chef **Sarah Houghting** and Afternoon Tea Manager **Kamal Kamal**, our Winter Wonderland 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.

## AFTERNOON TEA

WINTER WONDERLAND AFTERNOON TEA	82
CHAMPAGNE AFTERNOON TEA	102
VEGAN CHAMPAGNE AFTERNOON TEA	102
HALAL SPARKLING AFTERNOON TEA	99
PRINCE & PRINCESS AFTERNOON TEA	45

ALL ADULT OFFERINGS WILL BE SERVED WITH A GLASS OF MULLED WINE,  
WITH A NON-ALCOHOLIC MULLED WINE OPTION AVAILABLE.

CHRISTMAS DAY CHAMPAGNE AFTERNOON TEA	105
CHRISTMAS DAY PRINCE AND PRINCESS AFTERNOON TEA	55

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.

## 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 Roast Turkey, Pork & Apple Stuffing, Cranberry Mayonnaise, Toasted Almond Sandwich.**

### 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 Cranberry & Morello Cherry Cheesecake.**

### 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 & Beetroot 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 Roast Beef Sirloin, Rocket & Horseradish 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 Cucumber & Mint Crème Fraîche Sandwich.**

## 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 Clementine & Almond Caramel Tart.**

## 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 Spiced Plain Scones.**



## 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 Cranberry & Morello Cherry Cheesecake.**

### CHAI CINNAMON

This is the ideal drink for those chilly winter evenings. 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.**

### VANILLA CHAI

A harmonious blend of rich flavours from the spices; nutmeg, saffron and clove, together with the aromas from the vanilla pods which infuse the tea with a natural sweetness and creamy finish.

**Perfectly paired with the Mont Blanc.**

### 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 Mont Blanc.**

### PANILKANDE ESTATE

Located in the Deniyaya region of southern Sri Lanka is the family owned Panilkande estate. Surrounded by the Gongala mountain range, is where some of southern Sri Lanka's finest teas grow. The rich soils of the low country, proximity to the Sinharaja forest give this tea a natural sweet honey flavoured tea that can be enjoyed over multiple infusions.

**Perfectly paired with the Mont Blanc.**

### NEW VITHANAKANDE

From the fringes of the Sinharaja rainforest, New Vithanakande produces one of the world's most admired teas. Handpicked buds and young leaves are meticulously rolled to create a dark, wiry leaf that brews into a deep amber liquor. Expect rich notes of molasses and dried fruit with a smooth finish.

**Perfectly paired with the Roast Turkey, Pork & Apple Stuffing, Cranberry Mayonnaise, Toasted Almond Sandwich.**

## 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. Sip slowly and savour the harmonious balance of floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

**Perfectly paired with the Hazelnut Swiss Roll.**

## WHITE TEA

### SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. 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 Spiced Fruit 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 Clementine & Almond Caramel Tart.**

### 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 Spiced Tofu Egg Mayonnaise 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 Spiced Fruit Scones.**

## THE ROYAL COLLECTION

Add a little sparkle

### 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%	13	55
WILD IDOL ROSÉ	0%	17	95

## AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

ROAST TURKEY, PORK & APPLE STUFFING, CRANBERRY MAYONNAISE, TOASTED ALMONDS  
On white bread

SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE  
On Cape seed loaf

ROAST BEEF SIRLOIN, ROCKET & HORSERADISH  
On Caraway bread

TRUFFLE EGG MAYONNAISE & WATERCRESS  
On Norfolk crunch

BARBER'S CHEDDAR CHEESE & PLUM TOMATO  
On onion bread

### SCONES

#### PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

CLEMENTINE & ALMOND CARAMEL TART  
Almond frangipane, clementine curd, spiced caramel

HAZELNUT SWISS ROLL  
Vanilla choux sponge, intense praline crémeux

MONT BLANC  
Chestnut crémeux, cassis jelly, sablé breton

CRANBERRY PROFITEROLE  
Opalys whipped ganache, cranberry gel

## VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

TRUFFLE EGG MAYONNAISE & WATERCRESS

On harissa bread

CUCUMBER & MINT CRÈME FRAÎCHE

On Norfolk crunch

BEA TOLLMAN'S TINDLE CHICKEN SANDWICH

On white bread

GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS,

CORNISH BRIE

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crèmeux, spiced caramel

HAZELNUT LOG

Hazelnut sponge, intense praline cream

MONT BLANC

Chestnut crèmeux, cassis jelly, chocolate brownie

CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze

## VEGAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On sundried tomato

#### CUCUMBER & MINT CRÈME FRAÎCHE

On Norfolk crunch

#### BEA TOLLMAN'S TINDLE CHICKEN SANDWICH

On white bread

#### GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS, VEGAN PARMESAN

On spinach bread

#### VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crémeux, spiced caramel

#### HAZELNUT LOG

Hazelnut sponge, intense praline cream

#### MONT BLANC

Chestnut crémeux, cassis jelly, chocolate brownie

#### CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze

## GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

Served on a selection of gluten-free breads

ROAST TURKEY, PORK & APPLE STUFFING, CRANBERRY MAYONNAISE, TOASTED ALMONDS

SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE

ROAST BEEF SIRLOIN, ROCKET, HORSERADISH

TRUFFLE EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

### SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crèmeux, spiced caramel

HAZELNUT LOG

Hazelnut sponge, intense praline cream

MONT BLANC

Chestnut crèmeux, cassis jelly, chocolate brownie

CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze

## HALAL AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### TRUFFLE EGG MAYONNAISE & WATERCRESS

On harissa bread

#### SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE

On Cape seed loaf

#### CUCUMBER & MINT CRÈME FRAÎCHE

On Norfolk crunch

#### CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

#### BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

### SCONES

#### PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEET

#### CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine curd, spiced caramel

#### HAZELNUT SWISS ROLL

Vanilla choux sponge, intense praline crémeux

#### MONT BLANC

Chestnut crémeux, cassis jelly, sablé breton

#### CRANBERRY PROFITEROLE

Opalys whipped ganache, cranberry gel

## 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 TURKEY, PORK & APPLE STUFFING, CRANBERRY 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

SUGARED CASSIS JAM DOUGHNUT

CHOCOLATE & RASPBERRY BROWNIE

CLEMENTINE CHEESECAKE