



AFTERNOON TEA
AT CAFÉ ROYAL

Enjoy a taste of Winter with Café Royal's Afternoon Tea, where the essence of the season is elegantly woven into every exquisite creation, featuring carefully selected seasonal ingredients.

Handcrafted by
Executive Chef Ionnis Polychronakis and
Head Pastry Chef Maxence Blondelle

AFTERNOON TEA

Afternoon tea, that most quintessential of English customs was introduced to England in 1840 by the seventh Duchess of Bedford, a close friend of Queen Victoria. The Duchess asked for a tray of tea, bread and butter, and cake to be brought to her room in the mid-afternoon so that she might quell “that sinking feeling” she felt between lunch and her household’s evening meal. She began inviting her high society friends to join her and it quickly became a fashionable social event.

Traditional Afternoon Tea £85

with a glass of N.V Veuve Clicquot, Brut £95

with a glass of So Jennie, Blanc Dry, Non-Alcoholic £95

with a glass of So Jennie, Rosé, Non-Alcoholic £95

with a glass of N.V Veuve Clicquot, Rosé £105

with a glass of N.V Ruinart Blanc de Blanc £110

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact of the environment by supporting local farmers and suppliers.

TRADITIONAL AFTERNOON TEA

AMUSE-BOUCHE

Chive and parmesan scone with watercress mousse / 236 Kcal

A SELECTION OF TEA SANDWICHES

Smoked Salmon

Forman's Scottish Smoked Salmon, pickled cucumber and lemon crème fraiche served on Rye bread / 132Kcal

Egg and Truffle

Clarence Court eggs, Lincolnshire Poacher cheese and truffle mayonnaise on brioche bread / 206Kcal

Roast Beef

Roast beef, celeriac and horseradish remoulade on tomato bread / 65Kcal

Roasted Chicken

Roasted Cotswold white chicken breast, red pesto, wild oregano and parsley on white bread / 72Kcal

TRADITIONAL SCONES

Plain and Raisin Scones

Selection of jams and preserves / 282Kcal

SWEET DELICACIES

Apple & Blackberry

Compote, Greek yoghurt & Honey mousse / 91Kcal

Exotic fruits

Vanilla mousse, mango gel, sable breton / 82Kcal

Rhubarb

Tonka bean cream, sugar crust rhubarb compote / 100Kcal

Chocolate

Ganache, Buckwheat praline, salted caramel / 104Kcal

Cake

Pecan & Maple syrup, Dulcey caramel / 150Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

VEGETARIAN AND VEGAN AFTERNOON TEA

AMUSE-BOUCHE

Roasted Parsnips and Granny Smith Apple Pannacotta / 102 kcal

A SELECTION OF TEA SANDWICHES

Cucumber and Chilli

Compressed cucumber, vegan burrata, dill and chilli on Rye bread / 142Kcal

Courgette

Grilled courgette, hummus and sumac on brown bread / 98Kcal

Aubergine

Charred aubergine, piquillo peppers and toasted sunflowers seeds on tomato bread / 270Kcal

Marinated Tofu

Red pesto, wild oregano and parsley on white bread / 91Kcal

TRADITIONAL SCONES

Plain and Raisin Scones

Selection of jams and preserves / 282Kcal

SWEET DELICACIES

Apple & Blackberry

Mousse, vegan sablé / 78Kcal

Exotic fruits

Compote, Vanilla Crème brûlée / 72Kcal

Rhubarb

Tonka Chantilly, rhubarb jelly / 56Kcal

Chocolate

Buckwheat mousse, vegan caramel / 84Kcal

Cake

Vegan Maple syrup plum cake / 94Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

TEAS AND TISANES

Hotel Café Royal has partnered with Camellia's Tea House, an artisan company based in London that specialises in creating bespoke speciality and wellness teas. They source the finest quality teas, herbs, spices and flowers from around the world and use fresh, small batch blends to capture the vitality of the ingredients.

Our selection of teas are hand chosen by Restaurant Manager and Tea Connoisseur Luigi Vergura.

WHITE TEA

Yin Zhen Yunnan “Silver Needle”

Picked in the first week of March of 2023 from the tender buds of Da Bai Hao varietal, a natural hybrid of Assamica that is unique to the Jinggu area of Simao, in Yunnan. Its processing, where only the tender shoots are picked, lightly wilted, pan-fried briefly at low temperature and then allowed to dry naturally, lends this tea a fruity and sweet taste and aroma, viscous and full in the mouth. /1Kcal

Xue Ya Fujian “Snow Bud”

This high-altitude white tea from the Fujian mountains is made almost entirely of silver-haired tea buds, creating an elegant, sweet flavour profile with delicate vegetal notes. It has an airy and light taste with a delicate body, well balanced with subtle spice and fruity undertones. The bouquet is mildly sweet with a hint of spice. /2Kcal

Bai Mu Dan Jiangxi “White Peony”

This delicate and refined tea from Jiangxi Province, China, is famous for its air-dried premium tea sprouts. Its multicoloured leaves, ranging from faint green to pale brown, create a pleasantly sweet aroma and a smooth, mellow flavour with a hint of spiciness and a touch of nuttiness. /2Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

GREEN TEA

Japanese Sencha “Steamed Tea”

Sencha, which means ‘steamed tea’, is by far the most popular tea in Japan. It has a tender, vegetal taste with distinct grassy tones and underlying sweet notes, finishing with a hint of pine nuts. /1Kcal

Lung Ching Shi Feng ‘Dragon’s Well’

True Lung Ching tea, with its unique flat and crisp buds, hand-roasted on woks, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma. /1Kcal

Hojicha “Roasted Tea”

This tea is a Bancha whose leaves have been roasted until they turn completely brown. This leaves mixed in with pieces of stems, release a calming roasted and woody aroma with a delicately sweet mouthfeel and subtle notes of nuts and vanilla as well as a fine vegetal presence. Its airy finish is gently honeyed. /1Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

OO LONG TEA

Anxi Tie Guan Yin “Iron Goddess of Mercy”

This oolong tea, hailing from Anxi in Fujian Province, is named after the Chinese Iron Goddess of Mercy. It resembles green tea in its slight oxidation and light roasting. The tea boasts a flowery and fresh aroma, highlighted by a golden liquor. /1Kcal

Jin Shuan “Milky Oolong”

This Great Taste Award winner originates from Taiwan’s Nantou region. It is characterized by a deliciously light buttery flavour and delicate sweetness, complemented by a creamy texture. The tea exudes a milky and buttery aroma with gentle vanilla notes and displays a vibrant yellowy-green colour. /1Kcal

Formosa Oolong

This is a darker style of oolong tea from Taiwan, formerly known as Formosa. In 1867, a British entrepreneur named John Dodd began a tea company in Taipei, selling Taiwanese Oolong tea globally under the name “Formosa Oolong”. This tea is roasted over charcoal and possesses a deep aroma of raisins and ripe fruit, with autumnal ‘leafy’ notes. It also features a lingering sweet flavour, smooth texture, and refreshingly fruity astringency. /1Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

BLACK TEA

1st Flush Darjeeling 2024, Teesta Valley, F.T.G.F.O.P.1

The Teesta Valley Tea Estate takes its name from the mighty river Teesta. Established in 1841, it is one of the oldest tea gardens in Darjeeling and a gold medal winner for producing some of the world's finest tea. This early spring tea has pronounced muscatel notes and slight astringency. It is crisp and light with a smooth texture, despite its herbaceous character, and offers delightful hints of peach and ripe melon. /1Kcal

2nd Flush Darjeeling 2024, Goomtee Estate, T.G.F.O.P.

From the foothills of the Himalayas, Goomtee Estate is ranked among the top gardens in Darjeeling. This summer harvest, composed of whole leaves ranging in hue from oaky brown to light green, produces a soft liquor with a distinctive fragrance of muscatel grapes. The harmony of its gentle fruity and nutty aromatic notes reveals remarkable complexity, underlined by a smooth texture and a delightful long finish. /2Kcal

Café Royal 1865 Breakfast Blend

This is a blend of the finest high altitude grown broken orange pekoe teas from Sri Lanka, Darjeeling, Assam and Kenya. A full-bodied breakfast tea, it boasts delicate flowery and spicy undertones, a robust body with elegant tannins, and hints of golden syrup wrapped around subtle floral notes. Delightfully aromatic, it is scattered with pepper and additional flowery hints. Best enjoyed with a splash of milk. /2Kcal

Assam Bargang G.F.B.O.P.

Originating from a tea garden on the north bank of the Brahmaputra River in Assam, this robust tea offers a creamy texture and malty undertones. Its full aroma is interspersed with sweet, raisin-like, and tangy notes, all within a dark golden-brown infusion. Best enjoyed with a splash of milk. /2Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

SCENTED AND BLENDS

White Apricot

This enchanting signature blend combines the refined character of white tea with the honey-like sweetness of apricot pieces. The distinct flowery undertones of marigold petals and yellow rosebuds round off the flavour, making it deliciously refreshing. /2Kcal

Genmaicha “Brown Rice Tea”

Genmaicha, or ‘rice tea’, is a delicious Japanese blend that combines Sencha tea with roasted rice grains and popped rice. It produces a bright golden infusion, offering a complex marriage of nutty and herbaceous aromas that are very gentle on the palate. /2Kcal

Jasmine Pearls

The finest green tea leaves from the Fujian province are hand-rolled and scented overnight with jasmine flowers, left to absorb their essential oils. This process is repeated six times. As the pearls unfold, a wonderfully sweet jasmine fragrance is released. Well balanced astringency and a delicate sweet note. /2Kcal

Yuzu Oolong

This bespoke signature blend has interesting base notes of Formosa Oolong and Ceylon, all balanced beautifully with fruity and tangy yuzu notes, offering a harmonious taste experience. /2Kcal

Smoky Lapsang Souchong

Winston Churchill's favourite, this is a unique black tea from the Fujian province in China, made of mountain-grown tea leaves, roasted over pinewood fire, and cold smoked over pine needles. /2Kcal

Earl Grey

This Earl Grey is made in small batches using the highest grade Keemun tea leaves and natural oil of bergamot. It offers a lovely balance between the refreshing brightness of Keemun tea and citrus notes, enhanced by an elegantly balanced aroma. /2Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

TISANES

English Country Garden

A refreshing and light herbal infusion with gentle yet complex floral notes and a pleasantly long, fragrant finish. A simple rose bud floats in the cup, marrying the delicate floral notes of chamomile, rose buds, rose petals, elderflower, and lavender with aromatic lemongrass. / 2Kcal

Passionfruit and Orange

Bursting with refreshing tropical fruity notes, this thirst-quenching tea is a luscious combination of pineapple, papaya, apple, peach, tangerine, and lemon peel, complemented by sunflower blossoms and blackberry leaves. / 2Kcal

Rooibos Orange and Chocolate

Commonly grown in a small mountainous area in the Western Cape province of South Africa. the Rooibos leaves are oxidised to produce the eye-catching reddish-brown colour. We blend those with raw crude cacao, diced orange candid, liquorish and ginger for a sensational dessert in a cup. / 3Kcal

Rooibos Winter Blend

Strengthening and tangy, this handmade Rooibos blend is a healthy, caffeine free alternative to tea, that is packed with vitamins and antioxidants. The addition of rose hips, hibiscus flowers and ginger, further support boosting the immune system, as well as giving the tea taste a tangy and spicy profile with woody sweet undertones, which is both invigorating and warming. / 2Kcal

Lemon & Ginger

A delicate and refreshing herbal tea which is believed to benefit the digestive system and have a general soothing and calming effect on the body. It contains lemongrass, lemon peel and ginger, which is marked by a tangy aroma and an invigorating lemon flavour, with a spicy finish. / 2Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.

DRINKS

Champagne	125ml	Bottle
N.V Veuve Clicquot, Yellow Label, Brut	£24	£130
N.V Veuve Clicquot, Brut Rosé	£31	£170
N.V R de Ruinart, Brut		£180
N.V Ruinart, Blanc de Blancs	£50	£270
N.V Ruinart, Brut Rosé		£300
2015 Veuve Clicquot, La Grande Dame, Brut		£550
2013 Dom Pérignon, Brut		£695
2012 Dom Pérignon, Brut		£795
2012 Veuve Clicquot, La Grande Dame, Brut		£800

Non-Alcoholic Bubbles

So Jennie, Rosé, Le Manoir des Sacres <small>38Kcal / 228Kcal</small>	£17	£90
So Jennie, Blanc Dry, Le Manoir des Sacres <small>30Kcal / 180Kcal</small>	£18	£95

Water

Kingsdown still or sparkling, 750ml	£8
-------------------------------------	----

Cocktails

Wilde Scent	£20
Roku gin, jasmine, yuzu and Veuve Clicquot	
The Nobleman	£18
Glenmorangie 12yo, infused vanilla and coffee, Fair Coffee liqueur and agave nectar	

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.