



THE RUBENS AT THE PALACE

The Queen's Platinum Jubilee Afternoon Tea

4TH JUNE IN THE PALACE LOUNGE WITH LIVE MUSIC FROM THE RUBENS TRIO

120 PER PERSON

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

The Rubens at the Palace Hotel

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Find us on Instagram:

#RubensHotel | #NewYorkBar | #EnglishGrill | #CurryRoom