



ELIZABETHAN ROYAL TEA

A tale of two Elizabeths

Centuries may separate Elizabeth I and Elizabeth II's reigns, yet here, at InterContinental London Park Lane on the site of our late queen's former childhood residence, their tales intertwine. Together, their shared love for decadent teas and confections shaped the sophisticated tradition of afternoon tea as we know it.

We invite you to sample the tastes of the two distinguished queens with a delectable array of finely crafted sweet delicacies and savoury delights hailing from noble menus of past and present. Each morsel is served on the finest Renaissance Gold teaware set by Wedgwood, a Royal Warrant holder, for an authentic regal experience.

Dine like a true monarch with desserts such as our rhubarb and champagne syllabub with sablé biscuit, a favourite of the 16th-century Elizabeth, before relishing a rich chocolate biscuit cake inspired by our late queen's affinity for the treat. No afternoon tea is complete without an assortment of savoury sandwiches to balance the sweet pastries, especially our coronation chicken sandwich. This flavour sensation is our modern interpretation of the 1953 invention served at Elizabeth II's coronation luncheon.

Your royal treatment continues with bespoke tea blends inspired by the two queens, created exclusively for InterContinental London Park Lane by The East India Company.

The Elizabeth I blend is a regal infusion of Ceylon black tea. Hints of clove, nutmeg, sweet almond and orange, highly prized spices of the era, evoke the grandeur of Queen Elizabeth I's reign. Meanwhile, the Elizabeth II blend celebrates Her Majesty's voyages across the Commonwealth, blending rooibos from South Africa with vanilla from Sri Lanka and delicate rose petals.

Tea was more than a social occasion for the two queens, it was a cherished ritual. Elizabeth I, known for her patronage of The East India Company founded in 1600 during her reign, turned tea into an exclusive experience shared with her closest confidants. Sharing a passion for this formal pleasure, Elizabeth I enjoyed a freshly brewed morning pot of a personalised blend.

As you immerse yourself in the exquisite flavours and rich history of this afternoon tea, sip on a glass of Veuve Clicquot Champagne, another favourite of Elizabeth II, who granted the house a Royal Warrant. For a final treat, savour exquisite chocolates and truffles by Charbonnel et Walker, Britain's first luxury chocolatier and also a Royal Warrant holder.

As you sip, taste and enjoy the delights of this Elizabethan Royal Tea, an ode to two remarkable queens, feel transformed by a regal grace that lingers long after your final bite.





AFTERNOON TEA EXPERIENCE

£74

per person

£79

per person

with unlimited* Veuve Clicquot Brut Yellow Label Champagne NV
or Veuve Clicquot Rosé Champagne NV

Veuve Clicquot

*Unlimited Champagne is available for 90 minutes from time of arrival.

Adults need around 2,000 kcal a day. Kcal shown (000)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



TRADITIONAL

PETITE YORKSHIRE GEMS

Dripping Pudding, Green Pea & Watercress Mousse, Cornish Sea Salt (145)

Hand-Crafted Savouries

MONARCH'S CORONATION CHICKEN ROYALE

Kentish Chicken, Dried Apricot, Curry-Infused Mayonnaise, Brioche Roll (163)

BRITISH ASPARAGUS CROWN ROAST

Lake District Farmers Beef, Organic Asparagus, Horseradish Cream, Tomato Bread (192)

'ROYAL WARRANT' SALMON & CAVIAR BLISS

Smoked Scottish Salmon, Dill Cream Cheese, Exmoor Caviar, Turmeric Bread (195)

TRUFFLE MAJESTY EGG DELIGHT

Black Truffle, Duck Eggs, Mayonnaise, Fresh Chives (225)

Scones & Cakes

FRESHLY BAKED PLAIN & RAISIN SCONES (227)

Served with

Cornish Clotted Cream (284)

& Strawberry Preserve (112)

ELIZABETH I SYLLABUB

British Rhubarb, Champagne, Sablé (220)

IMPERIAL CITRUS DRIZZLE CAKE

Golden Lemon Syrup, Vanilla Chantilly (260)

ELIZABETH II CHOCOLATE BISCUIT CAKE

Rich Chocolate Cream, Buttery Biscuits, Dark Chocolate Ganache (240)

THE TUDOR'S PLUM CAKE

Rich Sponge Cake, Purple Pershore Jam (238)





VEGETARIAN

PETITE YORKSHIRE GEMS

Yorkshire Pudding, Green Peas & Watercress Mousse, Cornish Sea Salt (145)

Hand-Crafted Savouries

MONARCH'S CORONATION BEETROOT ROYALE

Heritage Beetroot, Dried Apricot, Curry-Infused Mayonnaise, Brioche Roll (132)

BRITISH ASPARAGUS & TOMATO PÂTÉ

Sun-Blushed Tomato, Organic Asparagus, Horseradish Cream, Tomato Bread (146)

ROYAL CUCUMBER & DILL PEARLS

British Cucumber, Dill Cream Cheese, Dill Pearls, Turmeric Bread (155)

TRUFFLE MAJESTY EGG DELIGHT

Black Truffle, Duck Eggs, Mayonnaise, Fresh Chives (225)

Scones & Cakes

FRESHLY BAKED PLAIN & RAISIN SCONES (227)

Served with

Cornish Clotted Cream (284) & Strawberry Preserve (112)

ELIZABETH I SYLLABUB

British Rhubarb, Champagne, Sablé (220)

IMPERIAL CITRUS DRIZZLE CAKE

Golden Lemon Syrup, Vanilla Chantilly (260)

ELIZABETH II CHOCOLATE BISCUIT CAKE

Rich Chocolate Cream, Buttery Biscuits, Dark Chocolate Ganache (240)

THE TUDOR'S PLUM CAKE

Rich Sponge Cake, Purple Pershore Jam (238)

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VEGAN

PETITE YORKSHIRE GEMS

Green Peas & Watercress Mousse, Cornish Sea Salt (145)

Hand-Crafted Savouries

MONARCH'S CORONATION BEETROOT ROYALE

Heritage Beetroot, Dried Apricot, Curry-Infused Vegan Mayonnaise, Crostini (121)

BRITISH ASPARAGUS & TOMATO PÂTÉ

Sun-Blushed Tomatoes, Organic Asparagus, Horseradish Cream, Tomato Bread (146)

ROYAL CUCUMBER & DILL PEARLS

British Cucumber, Vegan Cream Cheese, Dill Pearls, Turmeric Bread (135)

TRUFFLE CELERIAC DELIGHT

Black Truffle, Celeriac, Vegan Mayonnaise, Fresh Chives (185)

Scones & Cakes

FRESHLY BAKED PLAIN & RAISIN SCONES (227)

Served with

Vegan Cream (210)
& Strawberry Preserve (112)

ELIZABETH I SYLLABUB

British Rhubarb, Champagne, Sablé (220)

IMPERIAL CITRUS DRIZZLE CAKE

Golden Lemon Syrup, Vegan Vanilla Chantilly (260)

ELIZABETH II STRAWBERRY TART

Vegan Vanilla Cream, British Strawberries (190)

THE TUDOR'S PLUM CAKE

Rich Sponge Cake, Purple Pershore Jam (238)





TEA SELECTION

(0 Kcal)

Our Bespoke Blends

ELIZABETH I

Inspired by the grandeur of the Elizabethan era, this regal tea contains black tea leaves from the misty hills of Ceylon and warming notes of clove, nutmeg, sweet almond and orange.

The distinctive blend has a grounded, floral and citrus character reminiscent of Queen Elizabeth I's reign.

ELIZABETH II: ODE TO THE COMMONWEALTH

A taste of Elizabeth II's vast Commonwealth travels in a single cup. Honouring our late queen, this tea blends rooibos from South Africa, vanilla from Sri Lanka and delicate rose petals. The floral-forward notes of this delightful tea embody Elizabeth II's enduring grace and commitment.

NO 1 PARK LANE

Flavoured black tea from Sri Lanka using Sri Lankan vanilla and large leaf tea from Ceylon, this distinctive scented tea has a sweet and creamy character.

White Teas

NEPAL SPRING

From the new growth of the spring's first flush, this delicate white tea consists solely of the silvery and fine tippy leaf and a bud, producing a sweet flavour and flowery aroma.

Low in caffeine and high in antioxidants.

SPRING WHITE WITH ROSE BUDS

Delicate and floral white tea buds from Nepal with the sweet aroma of Iranian rosebuds. This tranquil tea is light and fragrant and the perfect accompaniment to delicate pastries.

SILVER NEEDLE WITH JASMINE FLOWERS

A blissful combination of Chinese white tea with fragrant jasmine – an ideal blend for relaxing.

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TEA SELECTION

(0 Kcal)

Green Teas

LUNG CHING DRAGONWELL

Named after the Dragon Well village in Hangzhou, China, this variety of green tea was once a favourite of emperor Kang Xi. Pressed and fired in a wok, it has a refreshingly sweet and delicate flavour.

SENCHA

Sencha, or "new tea", is made from the first harvest or flush of spring, full of nutrients developed over their dormancy period in winter. With grassy and vegetal notes, it's an ideal tea to revitalise the mind.

PREMIUM GYOKURO

Gyokuro, or "jade dew", is one of Japan's most precious teas. The tea bushes spend a minimum of three weeks in the shade before being harvested, yielding a distinct sweet, grassy flavour.

MATCHA

A vibrant and smooth green brew that provides a unique experience in the world of tea. With a creamy froth on top, its scent is subtle with a mix of grassy, nutty and earthy notes.

Oolong Teas

DRAGON EYE

A semi-fermented Oolong or 'Wu Long', the Dragon Eye is a light-bodied tea, high in antioxidants and delicate buttery notes.

MI LAN DAN CONG

With subtle fruit notes, this smooth Oolong comes from a plantation on the lower slopes of China's Wu Dong mountain. The leaves are fermented and baked, making a rich, floral and honeyed tea.





TEA SELECTION

(0 Kcal)

Black Teas & Black Tea Blends

ROYAL BREAKFAST

This blend has teas selected from the misty hills of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

ROYAL FLUSH, SRI LANKA

In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon, and our Royal Flush black tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during their visit. This well-balanced Orange Pekoe is bright, delicate and beautifully smooth.

ASSAM SECOND FLUSH TGFOP

This Assam tea is notable for its beautiful leaf style. The rich black tea comes from a single estate in Assam, with the highest tippy leaves, brewing a deep copper liquid with a smooth and malty body.

DARJEELING DIRECTOR'S RESERVE NAMRING ESTATE

A bright, delicate second flush picked from The East India Company's private reserve in Darjeeling's Namring Estate. An abundance of silver tippy leaf, produces the signature muscatel note.

THE STAUNTON EARL GREY

Using an authentic recipe, first described by The East India Company's officer, George Staunton, in 1700's China, this tea blends the finest neroli and bergamot oils to create a distinctive Earl Grey.

IMPERIAL QING LAPSANG SOUCHONG

From the Fujian province of China, this black tea is dried over a pine fire, to give a sweet, smoky flavour.

TRADITIONAL KARAK

Fragrant ginger and a blend of natural spices of peppercorn, cardamom and cloves give this Sri Lankan black tea intense and warming flavours.

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TEA SELECTION

(0 Kcal)

Infusions

NILE CHAMOMILE

This infusion has an apple-like taste, and has been used for centuries for its medicinal properties.

ENGLISH PEPPERMINT

Made from the finest English Mitcham black peppermint, this infusion is fresh and aromatic.

LEMONGRASS AND GINGER

A soothing base of spicy ginger with uplifting lemongrass.

TROPICAL PUNCH

A blend of hibiscus, rosehip and orange peel with sweet tropical fruit aromas.

WHOLE ROSE BUDS



An entrancing, sweet and delicate aroma that makes a light and soothing cup.





WINE LIST

Champagne

	 125ml	
Veuve Clicquot Yellow Label Brut NV France	£25	£142
Veuve Clicquot Rosé NV France	£27	£165
Veuve Clicquot La Grande Dame 2015 France	£68	£372
Ruinart R de Ruinart Brut NV France		£168
Ruinart Rosé NV France		£190
Ruinart Blanc de Blanc NV France		£218
Perrier-Jouët Blason Rosé NV France		£194
Perrier-Jouët Belle Epoque Rosé 2013 France		£640
Lanson Noble Champagne Brut 2004 France		£320
Bollinger Spécial Cuvée Brut NV France		£168
Dom Pérignon 2013 France		£480

Vintage Champagnes available on request, please consult the bartender.

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