

A REGAL RITUAL AT THE RUBENS

Celebrating British heritage with indulgence and flair

From Executive Pastry Chef **Cristina Sangiorgio** and Afternoon Tea Manager **Kamal Kamal**, our Royal 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.

HALAL AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

EGG MAYONNAISE & WATERCRESS

On spinach bread

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

CUCUMBER & APPLE CHUTNEY

On caraway bread

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On Norfolk crunch bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CARROT & WALNUT CAKE

Carrot & walnut sponge, cream cheese & honey whip, candied walnut

APPLE & BLACKBERRY CHOUX

Vanilla diplomat, apple compôte, blackberry chantilly, blackberry gel

CARAMEL & VANILLA TART

Banana & caramel sponge, caramel & vanilla mousse

JAFFA CAKE CROWN

Guanaja mousse, Genoise sponge, orange marmalade