

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 CHICKEN, PESTO 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

APPLE CINNAMON DOUGHNUT

Apple jam

VANILLA CUSTARD SLICE

Vanilla sponge, custard cream, Opalys crèmeux

CARAMEL CHOCOLATE TART

Milk chocolate ganache, salted caramel, Dulcey sublime

ROYAL 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 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

TRUFFLE EGG MAYONNAISE & MUSTARD CRESS

On Norfolk crunch

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

CUCUMBER & DILL CRÈME FRAÎCHE

On caraway bread

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE TART

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, Opalys crémeux, rhubarb jelly

BLOOD ORANGE CRÈME CHOUX

Chocolate crème pâtissière, vanilla sublime, blood orange marmalade

APPLE & PECAN DACQUOISE CROWN

Pecan dacquoise, caramel apple, mascarpone mousse

GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

ROAST PORK & APPLE SAUCE

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

TRUFFLE EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse

AFTERNOON TEA

| | |
|---------------------------------|----|
| ROYAL AFTERNOON TEA | 70 |
| CHAMPAGNE AFTERNOON TEA | 90 |
| VEGAN CHAMPAGNE AFTERNOON TEA | 90 |
| HALAL SPARKLING AFTERNOON TEA | 87 |
| PRINCE & PRINCESS AFTERNOON TEA | 45 |

AFTERNOON TEA EXPERIENCES

GOLDEN TIPS TEA 500
Indulge in our Royal Afternoon Tea for two, paired with rare Ceylon Golden Tips from Sri Lanka, served with white-glove ceremony and golden scales. Includes a bottle of Lanson Champagne, sabred at your table (for two).

GOURMET CHEF EXPERIENCE WITH SARAH HOUGHTING 1,200
Join Chef Sarah Houghting for an interactive pastry masterclass, followed by Champagne and canapés, and a bespoke three-course dinner with wine, or a Royal Afternoon Tea in the Palace Lounge (for two)

If you would like to find out more information or book one of these experiences, please feel free to speak to a member of staff, or e-mail our dining reservations team on dining@rubenshotel.com

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.

THE ROYAL TEA LIBRARY BY PMD

Exceptional Blends, Ethically Sourced, Artfully Paired

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 roasted plum frangipane tart.

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 apple & pecan dacquoise crown.

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 & chive 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 pork, stuffing & apple sauce 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 & dill 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 blood orange crème choux.

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 chicken and grain mustard mayonnaise sandwich.

VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED TOFU EGG MAYONNAISE & WATERCRESS

On Norfolk crunch

CUCUMBER & DILL CRÈME FRAÎCHE

On caraway crunch

TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE & TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse



VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk bread

CUCUMBER & DILL CRÈME FRAÎCHE

On caraway bread

TINDLE CHICKEN SANDWICH, GRAIN MUSTARD MAYONNAISE & TOASTED ALMONDS

On white bread

GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse

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 rhubarb Victoria.

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 into a natural sweetness and creamy finish.

Perfectly paired with the rhubarb Victoria.

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 blood orange crème choux.

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 fruit scones.

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 chicken and grain mustard mayonnaise 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 rhubarb Victoria.

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 plain 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 blood orange crème choux.

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 truffle egg & watercress 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 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 PORK & STUFFING, APPLE SAUCE

On caraway bread

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk crunch

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE TART

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, Opalys crèmeux, rhubarb jelly

BLOOD ORANGE CRÈME CHOUX

Chocolate crème pâtissière, vanilla sublime, blood orange marmalade

APPLE & PECAN DACQUOISE CROWN

Pecan dacquoise, caramel apple, mascarpone mousse