



AFTERNOON TEA
AT CAFÉ ROYAL

Enjoy a taste of autumn 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
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 £79

with a glass of N.V Veuve Clicquot, Brut £90

with a glass of So Jennie, Blanc Dry, Non-Alcoholic £90

with a glass of So Jennie, Rosé, Non-Alcoholic £90

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

with a glass of N.V Ruinart Blanc de Blanc £100

TRADITIONAL AFTERNOON TEA

AMUSE-BOUCHE

Parmigiano Reggiano Palmier

Truffle, mascarpone cream / 240 kcal

A SELECTION OF TEA SANDWICHES

Smoked Salmon

Scottish smoked salmon, dill infused cream cheese,
marinated cucumber / 132Kcal

Egg and Truffle

Clarence Court Brown egg, Lincolnshire Poacher, truffle / 206Kcal

Roast Beef

Roast beef, horseradish / 65Kcal

Curried Chicken

Corn-fed chicken, curry sauce, raisins / 72Kcal

TRADITIONAL SCONES

Plain and Sultana Scones

Strawberry preserve, Earl Grey tea jelly, Cornish clotted cream / 282Kcal

SWEET DELICACIES

Fig

Yoghurt mousse, fig confit, buckwheat financier / 159Kcal

Plum

Almond frangipane, plum jam, almond crumble / 85Kcal

Pear

Pear compôte, crème brûlée, caramel mousse, sablé breton / 99Kcal

Coffee and Hazelnut

Choux, chocolate cream, coffee praline, hazelnut ganache / 132Kcal



Marble Cake

Salted caramel ganache / 251Kcal

Adults need around 2000Kcal a day

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VEGETARIAN AND VEGAN AFTERNOON TEA

AMUSE-BOUCHE

Truffle and Mushroom Panna Cotta

Porcini cracker / 135 kcal

A SELECTION OF TEA SANDWICHES

Cucumber and Mint

Lightly pickled cucumber, whipped mint / 142Kcal

Courgette

Grilled courgette, aubergine caviar, sumac / 98Kcal

Pumpkin

Roasted pumpkin, chickpea hummus / 270Kcal

Curried Tofu

Tofu, curry sauce, raisins / 91Kcal

TRADITIONAL SCONES

Plain and Sultana Scones

Strawberry preserve, Earl Grey tea jelly, vegan cream / 272Kcal

SWEET DELICACIES

Fig

Macaron, fig confit, vanilla ganache / 98Kcal

Plum

Coconut rice pudding, plum compôte / 88Kcal

Pear

Pear confit, caramel Chantilly, sablé / 97Kcal

Coffee and Chocolate

Brownie, dark chocolate ganache, coffee praline / 137Kcal

Marble Cake

Chocolate ganache / 101Kcal

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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”

This delicately hand-picked tea is unique to the Jinggu area of Simao in Yunnan. Only the tender shoots are selected, lightly wilted, briefly pan-fried at a low temperature, and then allowed to dry naturally. This careful processing gives the tea a fruity, sweet taste and aroma, with a viscous and smooth palate. / 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

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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, with leaves roasted until they turn completely brown. These leaves, mixed with pieces of stems, release a calming roasted and woody aroma with a delicately sweet taste. Subtle notes of nuts and vanilla, along with a fine vegetal presence, contribute to its complex flavour. The airy finish is gently honeyed. / 1Kcal

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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

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BLACK TEA

1st Flush Darjeeling 2023, 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 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 2023, 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

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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 features intriguing base notes of Formosa Oolong and Ceylon, beautifully balanced 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

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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

Verry Berry

Juicy and full of berries, this vibrant blend combines red summer fruits and berries atop delicate tangy hibiscus notes. Best enjoyed iced or paired with fruity desserts. / 2Kcal

Peppermint and Chocolate

This blend of the finest peppermint leaves and raw cocoa nibs elevates both ingredients, creating a sweeter and smoother infusion. / 3Kcal

Lemon and Ginger

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

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

Water

Kingsdown still or sparkling, 750ml	£8
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Cocktails

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

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