

## 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, SWEETCORN,  
MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

### SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEETS

MILLIONAIRE SHORTBREAD

Shortbread base, caramel layer, chocolate ganache

SUGAR FROSTED DOUGHNUT

Strawberry jam

RED VELVET WHOOPIE PIE

Cream cheese frosting

# 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 **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

## GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

SALT BEEF, SAUERKRAUT, MUSTARD

CORONATION CHICKEN CURRIED MAYONNAISE, TOASTED ALMONDS

EGG MAYONNAISE & WATERCRESS

BARBER'S CHEDDAR CHEESE & TOMATO

### SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEETS

CARROT & WALNUT CAKE

Carrot & walnut sponge, cream cheese whip, candied walnut

APPLE & BLACKBERRY CHOUX

Vanilla diplomat, apple compôte, blackberry chantilly, blackberry gel

CARAMEL & CHOCOLATE TART

Caramel sauce, sponge, vanilla mousse

JAFFA CAKE CROWN

Dark chocolate mousse, orange marmalade, vanilla sponge

### AFTERNOON TEA

|                                    |     |
|------------------------------------|-----|
| ROYAL AFTERNOON TEA                | 70  |
| CHAMPAGNE AFTERNOON TEA            | 90  |
| BOTTOMLESS CHAMPAGNE AFTERNOON TEA | 115 |
| VEGAN CHAMPAGNE AFTERNOON TEA      | 90  |
| HALAL SPARKLING AFTERNOON TEA      | 87  |
| PRINCE & PRINCESS AFTERNOON TEA    | 45  |

### AFTERNOON TEA EXPERIENCE

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).

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](mailto: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, 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 Jaffa cake crown.

#### 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 Coronation chicken sandwich.

#### 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.

### BLACK TEA

#### ENGLISH 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 hand picked.

Perfectly paired with the salt beef sandwich.

#### AFTERNOON BLEND

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. The award-winning afternoon tea is hand picked 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.

#### 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 hand picked and infused with a drop of natural bergamot oil.

Perfectly paired with the carrot & walnut cake.

#### RUBENS 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 apple & blackberry choux.



## VEGAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### SMOKED TOFU EGG MAYONNAISE & WATERCRESS

On brown bread

#### CUCUMBER & APPLE CIDER CHUTNEY

On caraway crunch

#### CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS

On white bread

#### GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

#### VEGAN CHEDDAR CHEESE & PLUM TOMATO

On Norfolk crunch bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & coconut clotted cream

### SWEETS

#### CARROT & WALNUT CAKE

Carrot & walnut sponge, cream cheese whip, candied walnut

#### APPLE & BLACKBERRY CAKE

Vanilla diplomat, apple compôte, blackberry chantilly

#### CARAMEL & CHOCOLATE TART

Caramel sauce, sponge, vanilla mousse

#### JAFFA CAKE CROWN

Dark chocolate mousse, orange marmalade, vanilla sponge

## VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

#### EGG MAYONNAISE & WATERCRESS

On spinach bread

#### CUCUMBER & APPLE CIDER CHUTNEY

On caraway bread

#### CORONATION CAULIFLOWER, CURRIED MAYONNAISE & TOASTED ALMONDS

On white bread

#### GRILLED VEGETABLES, TOMATO HUMMUS & VEGAN PARMESAN

On spinach bread

#### BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On Norfolk crunch bread

### SCONES

#### PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

### SWEETS

#### CARROT & WALNUT CAKE

Carrot & walnut sponge, cream cheese whip, candied walnut

#### APPLE & BLACKBERRY CAKE

Vanilla diplomat, apple compôte, blackberry chantilly

#### CARAMEL & CHOCOLATE TART

Caramel sauce, sponge, vanilla mousse

#### JAFFA CAKE CROWN

Dark chocolate mousse, orange marmalade, vanilla sponge

### 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 apple & blackberry choux.

#### CHAI CINNAMON

This is the ideal drink to warm up your afternoon. The marriage of quality tea grown at high altitude and indigenous Ceylon spices produces an exceptional piquancy.

Perfectly paired with the carrot & walnut cake.

#### 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 caramel & chocolate tart.

#### RADIANT ROSE

Since tea first arrived in Europe, it has long been paired with delicate botanical flowers lending fragrance and elegance to the cup. This refined blend continues that tradition, combining hand-picked Ceylon black tea with soft, aromatic rose petals.

Perfectly paired with the fruit scones.

#### MANGO SUNSHINE

Inspired by the golden warmth of tropical harvests, *Mango Sunshine* unites hand picked Ceylon mid-country black tea with luscious pieces of ripe mango. This vibrant infusion delivers a beautifully rounded cup rich in body, yet lifted by juicy, sun-kissed sweetness.

Perfectly paired with the Jaffa cake crown.

### 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. Floral elegance and crisp green notes, leaving a lingering sensation of tranquillity and refreshment on your palate.

Perfectly paired with the salt beef sandwich.

### 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 Jaffa cake crown.

#### 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 egg & watercress sandwich.

## THE ROYAL COLLECTION

Add a little sparkle

**BLACK MARGARITA** 22

Fat wash tequila, blackberry, agave, lime, charcoal activated salt

**ESPRESSO MARTINI** 20

Absolut Vodka, Rubens coffee liqueur, espresso, maple syrup

**RED BUBBLES** 20

Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Réserve Extra Brut

**KIR ROYALE** 21

Crème de cassis, Champagne, blackberry

**FRENCH 75** 21

Tanqueray Gin, sugar, citrus, Lanson Réserve Extra Brut

**MIMOSA** 21

Fresh orange juice, Lanson Réserve Extra Brut

## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

|                             | ABV   | 125ml | 750ml |
|-----------------------------|-------|-------|-------|
| LANSON RÉSERVE EXTRA BRUT   | 12.5% | 22    | 125   |
| LANSON ROSÉ                 | 12.5% | 25    | 150   |
| LANSON LE GREEN             | 12.5% | 26    | 170   |
| ZARLINO PROSECCO ASOLO DOCG | 11%   | 15    | 59    |
| WILD IDOL ROSÉ              | 0%    | 17    | 95    |

## AFTERNOON TEA

The Rubens Royal Menu

### SAVOURY

**SALT BEEF, SAUERKRAUT, MUSTARD**

On caraway bread

**SMOKED SALMON & CHIVE CREAM CHEESE**

On Cape seed loaf

**EGG MAYONNAISE & WATERCRESS**

On spinach 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

**CARAMEL & CHOCOLATE TART**

Banana & caramel sponge, caramel & vanilla mousse

**JAFFA CAKE CROWN**

Guanaja mousse, Genoise sponge, orange marmalade