

The
Rubens
AT THE PALACE 

*Winter Wonderland
Afternoon Tea*



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#EnglishGrill | #LeopardBar



FROM OUR CHEF AND AFTERNOON TEA MANAGER

**The Winter Wonderland Afternoon Tea will be served from the
18th November until the 6th January 2025.**

*We hope you enjoy our new Winter Wonderland Afternoon Tea as much as we enjoyed
creating it.*

*We took our inspiration from the Royal Family's endearment in sustainability by
focusing on seasonal and local produce. Indulge in a festive Afternoon Tea influenced by
quintessential English flavours.*

*We hope you enjoy the experience which will take you on a British journey befitting for
any special occasion.*

Best Regards,

*Chef Sarah Houghting
(Executive Pastry Chef)*

*Kamal Kamal
(Afternoon Tea Assistant Manager)*

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A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

Winter Wonderland Afternoon Tea - £82

Champagne Afternoon Tea - £102

Bottomless Champagne Afternoon Tea - £127

Vegan Champagne Afternoon Tea - £102

Halal Sparkling Afternoon Tea - £99

Prince & Princess Afternoon Tea - £45 (children under the age of 12)

All adult offerings will be served with a glass of Mulled Wine, with a non-alcoholic Mulled Wine option available.

Christmas Day Champagne Afternoon Tea - £105

Christmas Day Prince & Princess Afternoon Tea - £55

ENJOY THIS traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghting, producing the freshest pastries and cakes for our guests to enjoy. With a reputation as one of the best in London we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way.

Our delicious Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Vegetarian, Vegan, Halal and Gluten-Free options are available.

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



P M D ' S

TEA SELECTION

P.M. DAVID SILVA & SONS was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA, ST JAMES ESTATE, UVA, CEYLON

The Rubens Hotel sits opposite the Royal Mews and is a stone's throw away from Royal St. James Park, the oldest royal park in London. 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 cup is strong and aromatic with a strong bouquet of the classic natural wintergreen flavour. *Perfectly paired with the Roast Turkey & Stuffing Sandwich.*

THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The 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 of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean. *Perfectly paired with the Chestnut Cream Tart.*

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 Spiced Fruit 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, Caviar & Chive Cream Cheese Sandwich.*

PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, early tea planters enjoyed the full bodied flavours of Planter's 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 Turkey & Stuffing 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 Cheese 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 Roast Turkey & Stuffing Sandwich.*

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshing with a fresh citrus flavour. *Perfectly paired with the Almond Profiterole.*

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 Cranberry and Vanilla Cheesecake.*



P M D ' S

TEA SELECTION

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 Cranberry and Vanilla Cheesecake.

RADIANT ROSE PEARL

An irresistible combination of high grown pekoe tea with rose petals give a radiant, exhilarating infusion. Radiant Rose has a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, that can be enjoyed with or without milk. *Perfectly paired with the Chicken & Grain Mustard Mayonnaise 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 the tea with a natural sweetness and creamy finish. *Perfectly paired with the Plain Scones with Pear and Cinnamon Preserve.*

IMPERIAL CHOCOLATE

Rich, velvety notes of chocolate braid with a robust black tea base, inviting you to savour this perfect harmony.

Perfectly paired with the Coffee Caramel Swiss Roll.

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon.

Perfectly paired with the Chestnut Cream Tart.

OO LONG TEA

MILK OOLONG - FORMOSA

Milk Oolongs are only found in Formosa (Taiwan) and are made by handpicking the Jin Xuan tea plant. Green in colour yet with a buttery, milk flavour. Milk Oolong is an excellent introduction to the world of Oolong tea.

Created completely by nature and skill of the tea maker.

Perfectly paired with the Barber's Cheddar Cheese and Plum Tomato 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 Roast Turkey & Stuffing Sandwich.*

WHITE TEA

CAMELLIA STEM FLOWER

Delicate white tea stems and elusive tea flowers unite in an unprecedented combination. A light tasting tea with a captivating bitterness akin to rich dark chocolate, intertwining with the delicate floral undertones. *Perfectly paired with the Coffee Caramel Swiss Roll.*

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 Almond Profiterole.*

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 Chicken & Grain Mustard Mayonnaise 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 Spiced Fruit Scones, Clotted Cream and Jam.*

THE ROYAL COLLECTION

Add a little sparkle

CHRISTMAS FASHIONED

Gosling Dark Rum, Fresh Dates, Lime, Ginger Beer, Prosecco

18

THE SWAN

No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes

Served with Lanson Champagne

18

THE CHANGING GUARD

Aba Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson Champagne

18

THE SEVENTH DUCHESS OF BEDFORD

Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend, Pink Green Tea, Banana, Matcha

18

THE HAT SHOP

Aperol, Rinquinquin a la Pesche, Lacto Peach Syrup, Peach Oolong Tea, London Essence Peach & Jasmine Soda, Grapefruit, Thyme

18

ROYAL MARGARITA

Tequila, Fresh Lime, Cointreau, Rose Syrup, Lanson Le Black Reserve

24

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

| | | 125ml | 750ml |
|------------------------------|-------|-------|-------|
| Champagne Haton Réserve Brut | 12.5% | 22 | 122 |
| 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 |
| Mulled Wine | 5% | 12 | |
| Non-Alcoholic Mulled Wine | 0% | 12 | |

WINTER WONDERLAND

AFTERNOON TEA

SAVOURY

Roast Turkey & Stuffing, Cranberry Mayonnaise
on Charcoal Bread

Smoked Salmon, Caviar & Chive Cream Cheese
on Capeseed Loaf

Cucumber, Apple and Minted Goats Cheese Cream
on Norfolk Crunch

Roast Beef Sirloin & Horseradish
on Beetroot Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Spiced Fruit | Cheese
Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

SWEET

Chestnut Tart
Clementine Jelly, Chestnut Frangipane

Coffee Caramel Swiss Roll
Chocolate Sponge, Millot Namelaka

Cranberry and Vanilla Cheesecake
Ivoire and Biscuit Crunch

Almond Profiterole
Almond Whipped Ganache, Cinnamon Toffee Apple

WINTER WONDERLAND

VEGETARIAN AFTERNOON TEA

SAVOURY

Spicy Egg Mayonnaise & Mustard Cress
on Brown Bread

Cucumber, Apple and Minted Goats Cheese Cream
on Norfolk Crunch

Tindle Chicken Sandwich, Toasted Almonds
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan
on Spinach Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Spiced Fruit | Cheese
Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

SWEET

Chestnut Tart
Clementine Jelly, Chestnut Frangipane

Coffee Caramel Delice
Chocolate Sponge, Millot Ganache

Vanilla and Cranberry Cheesecake
Cranberry Compote, Oat Biscuit Crunch

Almond Financier
Amatika Whipped Ganache, Toffee Apple Gel

WINTER WONDERLAND

VEGAN AFTERNOON TEA

SAVOURY

Spicy Tofu Egg Mayonnaise & Mustard Cress
on Brown Bread

Cucumber, Mint Cream Cheese
on Norfolk Crunch

Tindle Chicken Sandwich, Toasted Almonds
on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Parmesan
on Spinach Bread

Vegan Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Spiced Fruit | Cheese
Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

SWEET

Chestnut Tart
Clementine Jelly, Chestnut Frangipane

Coffee Caramel Delice
Chocolate Sponge, Millot Ganache

Vanilla and Cranberry Cheesecake
Cranberry Compote, Oat Biscuit Crunch

Almond Financier
Amatika Whipped Ganache, Toffee Apple Gel

WINTER WONDERLAND

GLUTEN-FREE AFTERNOON TEA

SAVOURY

Roast Turkey, Cranberry Mayonnaise

Smoked Salmon, Caviar & Chive Cream Cheese

Cucumber, Apple and Minted Goats Cheese Cream

Roast Beef Sirloin & Horseradish

Barber's Cheddar Cheese & Tomato

Served on a Selection of Gluten-Free Breads

SCONES

Plain | Spiced Fruit | Cheese

Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

SWEET

Chestnut Tart

Clementine Jelly, Chestnut Frangipane

Coffee Caramel Delice

Chocolate Sponge, Millot Namelaka

Cranberry and Vanilla Cheesecake

Ivoire and Biscuit Crunch

Almond Profiterole

Almond Whipped Ganache, Cinnamon Toffee Apple

WINTER WONDERLAND

HALAL AFTERNOON TEA

SAVOURY

Spicy Egg Mayonnaise & Mustard Cress
on Brown Bread

Smoked Salmon, Caviar & Chive Cream Cheese
on Capeseed Loaf

Cucumber, Apple and Minted Goats Cheese Cream
on Norfolk Crunch

Chicken and Grain Mustard Mayonnaise, Toasted Almonds
on White Bread

Barber's Cheddar Cheese & Plum Tomato
on Onion Bread

SCONES

Plain | Spiced Fruit | Cheese
Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

SWEET

Chestnut Tart
Clementine Jelly, Chestnut Frangipane

Coffee Caramel Swiss Roll
Chocolate Sponge, Millot Namelaka

Cranberry and Vanilla Cheesecake
Ivoire and Biscuit Crunch

Almond Profiterole
Almond Whipped Ganache, Cinnamon Toffee Apple

PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£45 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Raspberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Basil Pesto

Roasted Hazelnut Spread

Burford Brown Egg Mayonnaise

SCONES

Traditional Plain

Fruit

Served with Pear and Cinnamon Preserve, Lemon Curd & Clotted Cream

PASTRIES

Santa's Hat

Red Velvet Cupcake, Cream Cheese Frosting

Doughnut Wreath

Chocolate Glaze, Pistachio Whip

Gingerbread Man

Ginger Sable, Vanilla Marshmallow

Served with a Milkshake of choice or Hot Chocolate