

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 TURKEY, PORK & APPLE STUFFING, CRANBERRY 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

SUGARED CASSIS JAM DOUGHNUT

CHOCOLATE & RASPBERRY BROWNIE

CLEMENTINE CHEESECAKE

WINTER WONDERLAND AFTERNOON TEA

THE RUBENS AT THE PLACE

HALAL AFTERNOON TEA

The Rubens Royal Menu

A REGAL RITUAL AT THE RUBENS

Celebrating British heritage with indulgence and flair

From Executive Pastry Chef **Sarah Houghting** and Afternoon Tea Assistant Manager **Kamal Kamal**, our Winter Wonderland 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.

SAVOURY

SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE

On Cape seed loaf

CUCUMBER & MINT CRÈME FRAÎCHE

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

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine curd, spiced caramel

HAZELNUT SWISS ROLL

Vanilla choux sponge, intense praline crèmeux

MONT BLANC

Chestnut mousse, cassis jelly, sablé breton

CRANBERRY PROFITEROLE

Opalys whipped ganache, cranberry gel

GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

ROAST TURKEY, PORK & APPLE STUFFING, CRANBERRY MAYONNAISE

SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE

ROAST BEEF SIRLOIN, ROCKET, HORSERADISH

CHICKEN & GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crèmeux, spiced caramel

HAZELNUT LOG

Hazelnut sponge, intense praline cream

MONT BLANC

Chestnut mousse, cassis jelly, chocolate brownie

CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze

AFTERNOON TEA

WINTER WONDERLAND AFTERNOON TEA	82
Includes one glass of mulled wine	
CHAMPAGNE AFTERNOON TEA	102
BOTTOMLESS CHAMPAGNE AFTERNOON TEA	127
VEGAN CHAMPAGNE AFTERNOON TEA	102
HALAL SPARKLING AFTERNOON TEA	87
Includes one glass of non-alcoholic mulled wine	
PRINCE & PRINCESS AFTERNOON TEA	45

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 Roast Sirloin of Beef, Horseradish Cream & Rocket 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. 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 Citrus Pistachio 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 Coffee Crown.

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 Barber's Cheddar Cheese & Plum Tomato 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 Rhubarb and Vanilla Layer Cake.

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 Hazelnut Roche.

VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On sundried tomato

CUCUMBER & MINT CRÈME FRAÎCHE

On Norfolk crunch

BEA TOLLMAN'S TINDLE CHICKEN SANDWICH

On white bread

GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS, VEGAN PARMESAN

On spinach bread

VEGAN CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crèmeux, spiced caramel

HAZELNUT LOG

Hazelnut sponge, intense praline cream

MONT BLANC

Chestnut mousse, cassis jelly, chocolate brownie

CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze



VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

CUCUMBER & MINT CRÈME FRAÎCHE

On Norfolk crunch

BEA TOLLMAN'S TINDLE CHICKEN SANDWICH

On white bread

GRILLED VEGETABLES, SWEET CHILLI & CRANBERRY HUMMUS,

CORNISH BRIE

On spinach bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

CLEMENTINE & ALMOND CARAMEL TART

Almond frangipane, clementine crémeux, spiced caramel

HAZELNUT LOG

Hazelnut sponge, intense praline cream

MONT BLANC

Chestnut mousse, cassis jelly, chocolate brownie

CRANBERRY & MORELLO CHERRY CHEESECAKE

Vanilla streusel, cranberry glaze

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 Citrus Pistachio Tart.

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 Plain Scones.

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 Hazelnut Roche.

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 Coffee Crown.

MANGO SUNSHINE

Low grown black tea from southern Sri Lanka married with mango. A juicy flavourful cup of tea that is ideal on its own or with pastries.

Perfectly paired with the Fruit Scones.

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 Rhubarb and Vanilla Layer Cake.

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 Cucumber & Dill Crème Fraîche Sandwich.

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. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidation process, handcrafted to perfection.

Perfectly paired with the Fruit 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 Citrus Pistachio Tart.

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 Fruit Scones.

THE ROYAL COLLECTION

Add a little sparkle

THE KING'S SWAN

No.3 London Dry Gin, Maraschino liqueur, violette, citrus, cucumber, white & red grapes, Lanson Le Black Réserve

20

ESPRESSO MARTINI

Absolut Vodka, Rubens coffee liqueur, espresso

19

THE CHANGING GUARD

ABA Pisco, Yellow Chartreuse, citrus, vanilla, pineapple & basil, Lanson Le Black Réserve

19

THE SEVENTH DUCHESS OF BEDFORD

Tanqueray Gin, Rubens blend vermouth, pink green tea, banana, matcha

19

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 TURKEY, PORK & APPLE STUFFING, CRANBERRY MAYONNAISE

On white bread

SCOTTISH SMOKED SALMON, BEETROOT CREAM CHEESE

On Cape seed loaf

ROAST BEEF SIRLOIN, ROCKET & HORSERADISH

On beetroot bread

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

On white bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

On onion bread

SCONES

PLAIN | SPICED FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

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Almond frangipane, clementine curd, spiced caramel

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MONT BLANC

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CRANBERRY PROFITEROLE

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