



The Rubens

AT THE PALACE

AFTERNOON TEA WEEK CELEBRATIONS

The Rubens at the Palace is celebrating Afternoon Tea Week 2025 with a delightful series of events honouring this beloved British tradition.

Throughout the week, guests can enjoy exclusive afternoon tea events in the opulent Palace Lounge, overlooking the Royal Mews of Buckingham Palace. It's the perfect way to indulge in the timeless ritual of tea in one of London's most elegant settings.

The Rubens at the Palace
39 Buckingham Palace Road. London. SW1W 0PS

rubenshotel.com



A Celebration of Tea & Taste - Monday 11th of August

Join us for an exclusive one-off Afternoon Tea Week event hosted by Dan Silva of PMD Tea and Sarah Houghting, Head Pastry Chef at The Rubens at the Palace.

Enjoy our classic Afternoon Tea elevated with exclusive touches, including a savoury course and handcrafted ice cream. Dan will share expert insights into the world of fine tea, while Sarah showcases her inspired patisserie - blending flavour, technique, and storytelling in every bite.

Time: 2pm

Price: £80 per person

Venue: Private event space

Limited availability: [Book Now](#)

Afternoon Tea Cocktail Masterclass - Wednesday 13th of August

Celebrate Afternoon Tea Week in style with an immersive Cocktail Masterclass led by our expert mixologist, Silviu Stan. This unique experience combines the elegance of traditional Afternoon Tea with the flair of mixology.

Guests will enjoy a Royal Afternoon Tea, a hands-on cocktail masterclass including two crafted cocktails and a champagne sabrage demonstration, with a glass of champagne included.

Time: 2pm

Price: £110 per person

Venue: Private event space

Limited availability: [Book Now](#)



PMD London Tea Walk & Afternoon Tea Experience - Thursday 14th of August

Step into the story of tea this Afternoon Tea Week with a unique experience in partnership with PMD Tea.

Led by tea expert Dan Silva, your journey begins with a guided walking tour, tracing the historic route of Ceylon tea into London. After the tour, a black cab will return you to The Rubens, where a Royal Afternoon Tea awaits – complete with seasonal sandwiches, warm scones, exquisite pastries, and a curated tea pairing.

Time: 11am

Location: Leadenhall Market

Price: From £235 per person (minimum two guests) including Afternoon Tea

Pre-bookings is essential: [Book Now](#)

Painting Masterclass & Afternoon Tea - Friday 15th of August

Unleash your creativity with this exclusive Painting Masterclass and Afternoon Tea experience, hosted as part of Afternoon Tea Week.

Led by talented artist Shelley Levy, guests will enjoy a relaxed and inspiring art session with a glass of champagne in hand, followed by a move into the elegant Palace Lounge to indulge in our Royal Afternoon Tea - featuring delicate sandwiches, freshly baked scones, and handcrafted pastries. You'll leave with a beautiful keepsake of your own artwork to take home.

Price: £199 per person including Afternoon Tea

Places are limited: [Book Now](#)

PRINCE & PRINCESS AFTERNOON TEA

The Rubens Royal Menu
£45 per child under the age of 12

SANDWICHES

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

STRAWBERRY MADELEINE

Strawberry confit

MILLIONAIRES BROWNIE

Chocolate brownie, caramel, Opalys glaze

VANILLA BERRY TARTLET

Vanilla crème pâtissière, mixed berries

ROYAL 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 Manager **Kamal Kamal**, our Royal Afternoon Tea is inspired by timeless British tradition, infused with local, seasonal ingredients and a passion for sustainability - a nod to the Royal Family's own values.

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

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

CUCUMBER & DILL 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 | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

RASPBERRY CROWN

Pistachio olive oil cake, grapefruit marmalade, raspberry mousse

BLACK FOREST CHOUX

Kirsch crème pâtissière, vanilla *sublime*, cherry *confit*

ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

GLUTEN-FREE AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

Served on a selection of gluten-free breads

SMOKED SALMON & CHIVE CREAM CHEESE

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

CHICKEN AND GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

CUCUMBER & DILL CRÈME FRAÎCHE

BARBER'S CHEDDAR CHEESE & TOMATO

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse

BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

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

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 Black Forest Choux.

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 Almond Loaf Cake

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 Raspberry 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 Blueberry Tart.

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 Raspberry Crown.

VEGAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On sundried tomato

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk 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

BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse

BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

ALMOND LOAF CAKE

Passion fruit and mango crèmeux, lime gel



VEGETARIAN AFTERNOON TEA

The Rubens Royal Menu

SAVOURY

SPICED EGG MAYONNAISE & MUSTARD CRESS

On harissa bread

CUCUMBER & DILL CRÈME FRAÎCHE

On Norfolk crunch

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

BLACK FOREST CHOCOLATE

Chocolate brownie, 80% dark chocolate cream, cherry confit

RASPBERRY CROWN

Pistachio financier, grapefruit marmalade, raspberry mousse

BLUEBERRY TART

Blueberry cheesecake, lemon & blueberry sponge tart

ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel

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 Spiced Egg Mayonnaise & Mustard Cress Sandwich.

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 Almond Loaf Cake.

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 Black Forest Choux.

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 Black Forest Choux.

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.

OOLONG 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 Blueberry Tart.

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 Almond Loaf Cake.

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

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape seed loaf

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

On white bread

CUCUMBER & DILL 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 | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

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Blueberry cheesecake, lemon & blueberry sponge tart

RASPBERRY CROWN

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BLACK FOREST CHOUX

Kirsch crème pâtissière, vanilla *sublime*, cherry *confit*

ALMOND LOAF CAKE

Passion fruit and mango crémeux, lime gel