



ROYAL
AFTERNOON TEA



A REGAL RITUAL AT HOTEL 41

Celebrating British heritage with indulgence and flair

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.

A RITUAL FIT FOR ROYALTY

AFTERNOON TEA

Royal Afternoon Tea — £70 per person

Prince & Princess Afternoon Tea — £45 per child (under the age of 12)

ENJOY THIS traditional English occasion in our Executive Lounge at Hotel 41.

The pastry kitchen at Hotel 41 is led by our talented Executive 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.

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day. Please inform us prior to your visit of special dietary restrictions or allergies to ensure we can cater for them.

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 your bill.

TEA SELECTION

PLANTERS'

PLANTERS' BREAKFAST, BLACK TEA

Before English Breakfast had it's name, the early tea planters enjoyed its full-bodied flavours in Ceylon. The perfect conditions for creating that rich, full taste are found in the Dimbula Valley. This is where this award winning Planter's Breakfast is hand picked.

PLANTERS' AFTERNOON, BLACK TEA

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. This 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.

PLANTERS' EARLY GREY, BLACK TEA

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus you need a bold tea. This Earl Grey is hand picked and infused with a drop of natural bergamot oil.

PLANTERS' GREEN, GREEN TEA

Grown on the high peaks and hand plucked to fully satisfy the green tea connoisseur, a large leaf tea curled and pan heated to produce a light, mellow brew with a delicate flavour and aroma, or as an after dinner drink.

HERBAL

CHAMOMILE FLOWERS, EGYPT

Light and refreshing, possessing a clean and sweet flavour that finishes with delicate floral notes.

LEOMONGRASS & GINGER, SRI LANKA

Aromatic and refreshing, the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction

PEPPERMINT, MOROCCO

A cherished herbal tea, that has been used for centuries to aid digestion that leaves a fresh, minty tang to the mouth.

ROOIBOS, WESTERN CAPE SOUTH AFRICA

Unique to the Western Cape of South Africa that is a bright orange infusion that is rich in Vitamin C, Iron and Magnesium.

TEA SELECTION

SEASONAL

RADIANT ROSE, BLACK TEA, SRI LANKA

High grown Ceylon Black tea that is married with Rose Petals to produce a tea with body and aroma. Best paired with scones, clotted cream and jam and be drunk plain or with milk.

HIGH FOREST, BLACK TEA, SRI LANKA

UDA PUSSELLAWA – “Exquisite tangy” – This is the certification mark for tea cultivated, grown and manufactured in the Uda Pussellawa agro climatic region, located on the Eastern slopes of the central mountain ridge, wedged between the Nuwara Eliya and the Uva regions at an elevation of around 3,500 to 5,000 feet [1,100 to 1,500 meters] above main sea level. Tea is light and rosy in appearance, carrying an exquisitely tangy flavour; hallmark of the Uda Pussellawa High Grown Teas of which HIGHFOREST is synonymous!

SINGLE ESTATE

ST ANDREWS, ORANGE PEKOE, SRI LANKA

The tea grows at an elevation of 4000ft above sea level. The evenings and mornings see a thick white mist that sits on top of the tea bushes, this mist combined with the elevation, hand picking and expert tea-making skills help to produce easily one of the best teas to enjoy with traditional scones.

BERBUBEULA, BLACK TEA, SRI LANKA

The cup colour is dark orange and the flavour carries a sweet fruit and spicy cinnamon notes and hints of a caramel finish.

AFTERNOON TEA

SAVOURY

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape Seed Loaf

ROAST PORK & STUFFING, APPLE SAUCE

On Caraway Bread

TRUFFLE EGG MAYONNAISE & WATERCRESS

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

ROASTED PLUM FRANGIPANE TART

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, Opalys crèmeux, rhubarb jelly

BLOOD ORANGE CRÈME CHOUX

Chocolate crème pâtissière, vanilla sublime, blood orange marmalade

APPLE & PECAN DACQUOISE CROWN

Pecan dacquoise, caramel apple, mascarpone mousse

VEGETARIAN AFTERNOON TEA

SAVOURY

TRUFFLE EGG MAYONNAISE & WATERCRESS

On Norfolk Bread

CUCUMBER & DILL CRÈME FRAÎCHE

On Caraway Bread

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

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse

VEGAN AFTERNOON TEA

SAVOURY

SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

On Norfolk Crunch

CUCUMBER & DILL CRÈME FRAÎCHE

On Caraway Bread

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

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse

GLUTEN-FREE AFTERNOON TEA

SAVOURY

SMOKED SALMON, & CHIVE CREAM CHEESE

ROAST PORK & APPLE SAUCE

TRUFFLE EGG MAYONNAISE & WATERCRESS

CHICKEN & GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

Served on a selection of gluten-free breads

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

ROASTED PLUM FRANGIPANE CHEESECAKE

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, rhubarb jelly, vanilla soy whip

DARK CHOCOLATE & BLOOD ORANGE

Chocolate brownie, 80% dark chocolate cream, blood orange marmalade

APPLE & PECAN FINANCIER CROWN

Pecan financier, caramel apple, Amatika mousse

HALAL AFTERNOON TEA

SAVOURY

TRUFFLE EGG MAYONNAISE & MUSTARD CRESS

On Norfolk Crunch

SMOKED SALMON & CHIVE CREAM CHEESE

On Cape Seed Loaf

CUCUMBER & DILL CRÈME FRAÎCHE

On Caraway Bread

CHICKEN & 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

ROASTED PLUM FRANGIPANE TART

Plum cheesecake, almond frangipane

RHUBARB VICTORIA

Vanilla sponge, Opalys crèmeux, rhubarb jelly

BLOOD ORANGE CRÈME CHOUX

Chocolate crème pâtissière, vanilla sublime, blood orange marmalade

APPLE & PECAN DACQUOISE CROWN

Pecan dacquoise, caramel apple, mascarpone mousse

PRINCE & PRINCESS ROYAL AFTERNOON TEA

SANDWICHES

RASPBERRY JAM & SMOOTH PEANUT BUTTER

SMOKED HAM & CHEDDAR CHEESE

ROAST CHICKEN & PESTO MAYONNAISE

ROASTED HAZELNUT SPREAD

EGG MAYONNAISE

Served on white & brown bread

SCONES

PLAIN | FRUIT

Served with homemade seasonal preserve, lemon curd & clotted cream

SWEET

APPLE CINNAMON DOUGHNUT

Apple jam

VANILLA CUSTARD SLICE

Vanilla sponge, custard cream, Opalys crèmeux

CARAMEL CHOCOLATE TART

Milk chocolate ganache, salted caramel, Dulcey sublime

