



ROYAL
AFTERNOON TEA



FROM OUR CHEF

I hope you enjoy our new Afternoon Tea as much as I enjoyed creating it.

I took my inspiration from the Royal Family's commitment to sustainable causes by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.

I 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)*

#Hotel41 | @41Hotel

Afternoon Tea

Royal Afternoon Tea — £70 per person

Prince & Princess Afternoon Tea — £35 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.



PLANTERS' TEA SELECTION

PLANTERS' BREAKFAST, BLACK TEA

Before English Breakfast had its 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' EARL 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

CAMOMILE FLOWERS, EGYPT

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

LEMONGRASS & 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.

Seasonal Teas

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 FORREST, 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 mean 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.

BERUBEULA 0P1, 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

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

on Cape Seed Loaf

Roast Beef Sirloin, Wild Rocket, Horseradish Cream

on Beetroot Bread

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

on White Bread

Barber’s Cheddar Cheese & Plum Tomato

on Onion Bread

Cucumber & Mint Crème Fraîche

on Norfolk Crunch

Scones

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

Sweet

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry Éclair

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crémeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest

VEGETARIAN AFTERNOON TEA

SAVOURY

Cucumber & Mint Crème Fraîche

on Norfolk Crunch

Plant-Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds

on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Cheese

on Spinach Bread

Barber's Cheddar Cheese & Plum Tomato

on Onion Bread

Spiced Egg Mayonnaise & Mustard Cress

on Harissa Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Tulakalum Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry and Thyme

Blackberry Mousse, Blackberry Jelly, Thyme Biscuit

Rhubarb and Vanilla

Vanilla Sponge, Custard Cream, Rhubarb Gel

Citrus Meringue Tart

Almond Frangipane, Candied Lemon, Lime Zest

VEGAN AFTERNOON TEA

SAVOURY

Cucumber Mint & Cream Cheese

on Norfolk Crunch

Plant-Based Chicken Sandwich, Grain Mustard Mayonnaise, Toasted Almonds

on White Bread

Baba Ghanoush, Grilled Vegetables, Vegan Cheese

on Spinach Bread

Smoked Applewood Vegan Cheese & Plum Tomato

on Onion Bread

Spiced Tofu Egg Mayonnaise & Mustard Cress

on Charcoal Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Tulakalum Chocolate, Hazelnut Praline, Chocolate Sablé

Blackberry and Thyme

Blackberry Mousse, Blackberry Jelly, Thyme Biscuit

Rhubarb and Vanilla

Vanilla Sponge, Custard Cream, Rhubarb Gel

Citrus Meringue Tart

Almond Frangipane, Candied Lemon, Lime Zest

GLUTEN-FREE AFTERNOON TEA

SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

Roast Beef Sirloin, Wild Rocket & Horseradish Cream

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

Barber's Cheddar Cheese & Tomato

Cucumber & Mint Crème Fraîche

Served on a Selection of Gluten-Free Breads

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sable

Blackberry Choux

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crèmeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest

HALAL AFTERNOON TEA

SAVOURY

Scottish Smoked Salmon, Caviar & Chive Cream Cheese

on Cape Seed Loaf

Cucumber & Mint Crème Fraîche

on Norfolk Crunch

Chicken, Grain Mustard Mayonnaise, Toasted Almonds

on White Bread

Barber's Cheddar Cheese & Plum Tomato

on Onion Bread

Spiced Egg Mayonnaise & Mustard Cress

on Harissa Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Hukambi Chocolate, Hazelnut Praline, Chocolate Sable

Blackberry Éclair

Blackberry Chiboust, Blackberry Fruit Glaze

Rhubarb and Vanilla

Vanilla Sponge, Rhubarb Jelly, Opahys Crèmeux

Citrus Meringue Tart

Almond Cream, Candied Lemon, Lime Zest

PRINCE AND PRINCESS ROYAL

AFTERNOON TEA

£35 Per Child Under the Age of 12

SANDWICHES

on White & Brown Bread

Smoked Ham & Cheddar Cheese

Burford Brown Egg Mayonnaise

Free Range Roast Chicken & Pesto Mayonnaise

Raspberry Jam & Smooth Peanut Butter

Roasted Hazelnut Spread

SCONES

Traditional Plain

Fruit

Served with Homemade Seasonal Preserve & Clotted Cream

PASTRIES

Banana & Almond Praline Paris-Brest

Whipped Ivoire Chocolate Blackberry Jam Doughnut

Chocolate Cupcake with Marshmallow Fluff