



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

## PANTERS'

### 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' 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 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 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 SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

*On white bread*

CUCUMBER & DILL CRÈME FRAÎCHE

*On Norfolk crunch*

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

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 & mango crémeux, lime gel*

# VEGETARIAN AFTERNOON TEA

## 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 & mango crèmeux, lime gel*

# VEGAN AFTERNOON TEA

## SAVOURY

**SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS**

*On sundried tomato 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*

**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 & mango crèmeux, lime gel*



# GLUTEN-FREE AFTERNOON TEA

## SAVOURY

SMOKED SALMON, & CHIVE CREAM CHEESE

ROAST SIRLOIN OF BEEF, HORSERADISH CREAM & ROCKET

CUCUMBER & DILL CRÈME FRAÎCHE

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

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 & mango crèmeux, lime gel*

# HALAL AFTERNOON TEA

## 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 & 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 & mango crémeux, lime gel*

# 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

STRAWBERRY MADELEINE

*Strawberry confit*

MILLIONAIRES BROWNIE

*Chocolate brownie, caramel, Opalys glaze*

VANILLA BERRY TARTLET

*Vanilla crème pâtissière, mixed berries*

