

The
Rubens
AT THE PALACE

THE CORONATION OF HIS MAJESTY THE KING
CORONATION
AFTERNOON TEA





FROM OUR CHEF AND AFTERNOON TEA MANAGER

The King's Coronation Afternoon Tea will be served from the 1st May to the 1st August 2023.

We hope you enjoy our special version of our famous Afternoon Tea to celebrate the coronation of His Majesty King Charles III.

We took our inspiration from His Majesty, with his known favourites and incorporated them into our menu such as The Wild Mushroom Quiche and Orchard Plum Confit which are flavours loved by The King.

We hope you enjoy the experience which will take you on a British journey befitting for this special occasion.

Best Regards,

Chef Sarah Houghting
Executive Pastry Chef

Carlota Rodriguez
Afternoon Tea & Conference and Events Manager



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A RITUAL FIT FOR ROYALTY

THE KING'S CORONATION AFTERNOON TEA WILL BE SERVED
FROM 1ST MAY TO 1ST AUGUST 2023

Royal Afternoon Tea £70 per person

Champagne Afternoon Tea £90 per person

Bottomless Champagne Afternoon Tea £115 per person

Vegan Champagne Afternoon Tea £90 per person

Halal Sparkling Wild Idol Afternoon Tea £87 per person

Prince & Princess £35 per child

Children under the age of 12

Enjoy this traditional English occasion at The Rubens at the Palace which overlooks the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens 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 avoid additional waiting time.

Vegetarian, Vegan, Halal and Gluten-Free options available.

We kindly request 24-hours' notice for the above options and any other dietary restrictions or allergies. Unfortunately, we cannot cater to dietaries that require both gluten-free and dairy-free options.



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**THE CORONATION OF
HIS MAJESTY THE KING**
AFTERNOON TEA

SAVOURY

Spiced Welsh Lamb Sausage Roll
Spicy Mayonnaise

Cucumber, Apple & Dill Crème Fraîche
On Norfolk Crunch

Smoked Salmon, Capers & Chive Sour Cream
On Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander
On Brioche Roll

Roast Beef Sirloin & Truffle Mayonnaise
On Beetroot Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown
Opaly White Chocolate & Cherry Chocolate Brownie

Apricot and Almond Tart
Lemon Crèmeux, Honey & Orange Coulis

Orchard Fruit
Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry and Pistachio Torte
Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

VEGETARIAN AFTERNOON TEA
THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Vegetarian Welsh Lamb Sausage Roll
Spicy Mayonnaise

Cucumber, Apple & Dill Crème Fraîche
On Norfolk Crunch

BLT
Plant-Based Bacon, Lettuce, Tomato
On Beetroot Bread

Baba Ganoush
Grilled Vegetables, Onion Jam, Vegan Cheese
On Spinach Bread

Wild Mushroom Parfait
English Asparagus, Vegan Parmesan Cheese & Truffle
On Brown Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

Cherry Chocolate
Guanaja Chocolate Mousse, Cherry Chocolate Brownie, Cherry Cream

Apricot and Almond Tart
Almond Frangipane, Whipped Lemon Cream, Orange Coulis

Orchard Fruit
Plum Confit, Madagascar Vanilla Sponge, Praline Crémeux

Raspberry and Pistachio
Pistachio Financier, Raspberry Ganache

VEGAN AFTERNOON TEA
THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Vegan Welsh Lamb Sausage Roll
Spicy Mayonnaise

Cucumber, Apple & Dill Crème Fraîche
On Norfolk Crunch

BLT

Plant-Based Bacon, Lettuce, Tomato
On Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese
On Spinach Bread

Wild Mushroom Parfait

English Asparagus, Vegan Parmesan Cheese
On Brown Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

Cherry Chocolate

Guanaja Chocolate Mousse, Cherry Chocolate Brownie, Cherry Cream

Apricot & Almond Tart

Almond Frangipane, Whipped Lemon Cream, Orange Coulis

Orchard Fruit

Plum Confit, Vanilla Mascarpone Sponge & Praline Crémeux

Raspberry & Pistachio

Pistachio Financier, Raspberry Ganache

HALAL AFTERNOON TEA
THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Welsh Lamb Sausage Roll
Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraîche
On Norfolk Crunch

Smoked Salmon, Capers & Chive Sour Cream
On Sundried Tomato Bread

Coronation Chicken, Toasted Almonds, Coriander
On Brioche Roll

Burford Brown Egg and Smoked Paprika Mayonnaise
On Harissa Bread

SCONES

Plain | Fruit | Cheese
Served with Homemade Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown
Opaly White Chocolate & Cherry Chocolate Brownie

Apricot & Almond Tart
Lemon Crèmeux, Honey & Orange Coulis

Orchard Fruit
Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry & Pistachio Torte
Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

GLUTEN-FREE AFTERNOON TEA
THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Welsh Lamb Sausage Roll
Spicy Mayonnaise

Served on a Selection of Gluten-Free Breads

Cucumber, Apple & Dill Crème Fraîche

Smoked Salmon, Capers & Chive Sour Cream

Coronation Chicken, Toasted Almonds, Coriander

Roast Beef Sirloin & Truffle Mayonnaise

SCONES

Plain | Fruit | Cheese

Served with Homemade Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

Opaly White Chocolate & Cherry Chocolate Brownie

Apricot & Almond Tart

Lemon Crèmeux, Honey & Orange Coulis

Orchard Fruit

Plum Confit, Vanilla Mascarpone Mousse & Cinnamon Biscuit

Raspberry & Pistachio Torte

Raspberry Ganache, Pistachio Sponge & Raspberry Jelly

PRINCE & PRINCESS

CORONATION AFTERNOON TEA

SANDWICHES

On White & Brown Bread

Strawberry Jam & Smooth Peanut Butter

Smoked Ham & Cheddar Cheese

Roast Chicken, Sweetcorn & Mayonnaise

Cucumber, Apple & Dill Crème Fraîche

SCONES

Traditional Plain

Fruit

Served with Homemade Strawberry Preserve and Clotted Cream

PASTRIES

Toasted Lemon Meringue Cupcake

Raspberry & Pistachio Tort

Hazelnut Crunch Doughnut

Served with a Milkshake of choice or Hot Chocolate

THE ROYAL COLLECTION

ADD A LITTLE SPARKLE

Kingdom Within Us £20

Orange Gin, Drambuie, Martini Rosso, Champagne

King's Swan £20

Gin, Apricot Brandy, Martini Extra Dry, Lemon Juice, Passion Fruit Syrup

The Charles Champagne Cocktail £20

Angostura Bitter, Crème de Mure, Red Dubonnet, Champagne

King's Reign £17

Black Tea Infused Gin, Red Vermouth, Cherry Brandy, Lemon Juice

The Imperial Royale £20

Cognac, Pineapple Juice, Lemon Juice, Grenadine

The Goblet King £20

Gin, Cognac, Sweet Vermouth, Bitters, Apricot Brandy, Red Wine

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		50ml	125ml	750ml
Lanson Le Black Reserve	12.5%	6	20	100
Lanson Rosé	12.5%	6	25	150
Lanson Le Green	12.5%		24	140
Boller Prosecco Superiore	11.5%	6	13	48
Wild Idol	0%	6	17	95

PMD'S TEA SELECTION

PM David Silva & Sons was established in 1945 during the Plantation Raj in Ceylon's world-famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea.

The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, it remains a family company, serving the world's most sought-after teas that are hand plucked and ethically sourced.

BLACK TEA

THE RUBENS TEA BY LUMBINI ESTATE, DENIYAYA, CEYLON

The Rubens tea is handcrafted in the heart of the Lumbini Valley by a family of tea makers. The freshest and finest leaves are handpicked and produced in small batches by the master tea makers. The rich soils and proximity to the Sinharaja Rainforest gives the cup a natural sweet honey flavour. A medium bodied tea that is best enjoyed without milk and with sandwiches.

Perfectly paired with the spiced Welsh lamb sausage roll.

THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAEIYA, CEYLON

The estate takes its name from two lovers who leapt to their fate. HRH The Duke of Edinburgh visited this estate on a Royal tour of the island in 1954. The Duke took to the fields by planting a selection of tea bushes during his visit. Lovers Leap tea was the only tea served and drunk by those in attendance of the state banquet dinners during the Diamond Jubilee celebrations for 2012. The flavours are bright, crisp and clean — a lighter cup without milk.

Perfectly paired with the crown opaly white chocolate & cherry chocolate brownie.

MATTAKELLE GOLDEN CURL

A fusion of Japanese and Sri Lanka flavour. Golden curl is 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 fruit scone.

PLANTERS' BREAKFAST

Strong and full bodied. Before English break-fast, early tea planters enjoyed the full bodied flavours of Planter's 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 coronation chicken, toasted almonds, coriander sandwich.

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, capers & chive sour cream 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 cheese scones.

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 roast beef & truffle mayonnaise sandwich.

PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet feeling refreshing with a fresh citrus flavour.

Paired with the cucumber, apple & dill crème fraîche sandwich.

PMD'S TEA SELECTION

BLACK TEA

OKAYTI TEA ESTATE 1ST FLUSH DARJEELING

King Charles is known to enjoy a cup of Darjeeling Tea. Okayti has always been favoured by Royals over the years. When Indian tea estates would send teas to the palace for 1st refusals, Queen Victoria is said to have preferred this tea and gave it the ok.

Perfectly paired with the orchard fruit plum confit, vanilla mascarpone mousse & cinnamon biscuit.

HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with its signature creamy chocolate note that this seasonal tea is known for.

Can be enjoyed plain or with milk.

Perfectly paired with the raspberry and pistachio torte.

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of cinnamon. Chai Cinnamon is the ideal drink for those chilly winter evenings.

Perfectly paired with the orchard fruit plum confit, vanilla mascarpone mousse & cinnamon biscuit.

MANGO SUNSHINE

Low grown black tea grown in 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 orchard fruit plum confit, vanilla mascarpone mousse and cinnamon biscuit.

GREEN & WHITE TEA

PLANTERS' GREEN

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

Perfectly paired with the apricot & almond tart.

PINK GREEN

An innovative tea that is produced in the manner of Chinese green tea but left to slightly oxidise producing a pink coloured brew. Light and fragrant with a roast-ed note.

Perfect as a palette cleanser between the courses.

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 un-furled tender buds enter a unique oxidization process and are handcrafted to perfection.

Perfectly paired with the apricot & almond tart.

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 raspberry and pistachio torte.

PEPPERMINT LEAVES

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

Best enjoyed after meal as a palate cleanser or as a digestive aid. Enjoy as an after meal drink.

LEMONGRASS & GINGER

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

Perfectly paired with the apricot & almond tart.

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 raspberry and pistachio torte.



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