



THE CORONATION OF HIS MAJESTY THE KING
CORONATION
AFTERNOON TEA





FROM OUR CHEF

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



A RITUAL FIT FOR ROYALTY

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

Afternoon Tea **£70 per person**

Prince & Princess **£35 per child**

Children 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 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.



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

SAVOURY

Spiced Welsh Lamb Sausage Roll
Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche
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 Seasonal 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



VEGETARIAN AFTERNOON TEA

THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Vegetarian Welsh Lamb Sausage Roll
Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche
On Norfolk Crunch

BLT

*Plant-Based Bacon, Lettuce, Tomato & Basil Hummus
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 Seasonal 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, Madagascan Vanilla Sponge, Praline Crèmeux

Raspberry and Pistachio

Pistachio Financier, Raspberry Ganache



VEGAN AFTERNOON TEA

THE CORONATION OF HIS MAJESTY THE KING

SAVOURY

Spiced Vegan Lamb Sausage Roll
Spicy Mayonnaise

SANDWICHES

Cucumber, Apple & Dill Crème Fraîche
On Norfolk Crunch

BLT

Plant-Based Bacon, Lettuce, Tomato & Basil Hummus
On Beetroot Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese
On Spinach Bread

Wild Mushroom Parfait

English Asparagus, Grated Vegan Cheese & Truffle
On Brown Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Peach & Orange Preserve, Lemon Curd and Coconut 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 Crèmeux

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 Seasonal 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

SANDWICHES

Cucumber, Apple & Dill Crème Fraiche
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 Breads

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal 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

The Ernest Hemingway £24

Gordon's Gin, Noilly Prat

The Churchill £24

Tanqueray Gin

The Clark Gable £24

Sipsmith Gin, Martini Extra Dry

The Montgomery £24

No 3 London Dry Gin, Martini Extra Dry

Kangaroo £24

Absolut Vodka, Martini Extra Dry

CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		125ml	750ml
Emile le Clere Brut NV	12%	20	102
Emile Leclere Brut Rosé NV	12%	20	102
Botter Prosecco Superiore	11.5%	14	70
So Jennie	0%	24	120

PMD'S TEA SELECTION

BLACK TEA

PLANTERS' BREAKFAST

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 Planters' Breakfast is hand-picked.

PLANTERS' AFTERNOON

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

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.

HERBAL

CHAMOMILE 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.

GREEN TEA

PLANTERS' GREEN

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.

SEASONAL TEA

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.

SPRING OOLONG, TAIWAN

The combination of the grassy sweetness of Green Tea with the caramelised depth associated with Oolong with the distinct aroma of fresh cut flowers. The spring time picking of this Taiwanese Oolong is the perfect accompaniment after a meal or as a relaxing brew to sip and savour.

SINGLE ESTATE

OKAYTI TEA ESTATE, 1ST FLUSH DARJEELING, INDIA

High in the Himalayas is India's world famous Darjeeling tea region. Okayti is one of the regions most picturesque tea gardens. Originally named Rangdoo Estate, the teas from this estate were so sought after at the London auctions that it came to be known as the only 'Okay Tea'.

Picked in April during the prized 1st Flush season, the cup is light with notes of fresh fruits, the unmistakable famed muscatel note is present in the mid palate and clear, oaky note on the finish. Best enjoyed without milk.

HALMARI TEA ESTATE, 2ND FLUSH ASSAM, INDIA

Halmari teas are as special as the famous one horned rhino's that are found wandering the jungles of Assam. The tea carries a strong body, with a bright cup that is full of quality and aroma. A distinct chocolaty note is present on the finish. Can be enjoyed with or without milk.



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