





# WINTER WONDERLAND AFTERNOON TEA



## FROM OUR CHEF AND AFTERNOON TEA MANAGER



We hope you enjoy our 2022 Winter Wonderland Afternoon Tea as much as we enjoyed creating it. This year we have incorporated our festive favourites with a modern twist, and combined the offering with seasonal ingredients, meeting our sustainability goals.



We hope you enjoy the experience which will take you on a traditional British journey.

Please tag us in your experience as we love to read your stories.

Best Regards,

*Chef Sarah Houghting*  
Executive Pastry Chef

*Carlota Rodriguez*  
Afternoon Tea & Conference and Events Manager



   @RubensHotel

1  #RubensHotel #EnglishGrill #NewYorkBar #LeopardBar #CurryRoom



# AFTERNOON TEA

AT THE RUBENS AT THE PALACE

## A RITUAL FIT FOR ROYALTY

Winter Wonderland Afternoon Tea **£92**

*Served with a glass of champagne*

Winter Wonderland Bottomless Champagne Afternoon Tea **£117**

*Not available on Christmas Day*

Winter Wonderland Prince & Princess Afternoon Tea **£25**

*Children under the age of 12*

Enjoy the festive version of this traditional English occasion at The Rubens at the Palace overlooking the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our Executive Head Pastry Chef Sarah Houghting, producing unique, delectable pastries 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 Winter Wonderland Afternoon Tea features mouth-watering pastries, finger sandwiches and scones.

Our sandwiches, scones, pastries and seasonal preserve are prepared fresh each day.

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

Winter Wonderland Afternoon Tea [Page 3](#)

Vegetarian Afternoon Tea [Page 4](#)

Vegan Afternoon Tea [Page 5](#)

Halal Afternoon Tea [Page 6](#)

Gluten-Free Afternoon Tea [Page 7](#)

Prince and Princess Afternoon Tea [Page 8](#)

The Royal Collection Drinks Menu [Page 9](#)

PMD's Tea Selection [Page 10](#)

Please inform us prior to your visit of special dietary restrictions or allergies. It may not be possible to cater for allergies and dietary restrictions that are not communicated at least 24 hours prior to your reservation. Unfortunately, we cannot cater to dietaries that require both gluten-free and dairy-free options.



@RubensHotel



## WINTER WONDERLAND

AFTERNOON TEA

### SAVOURY

Truffle, Blue Cheese & Chestnut Potato Hash Brown

### SANDWICHES

Scottish Smoked Salmon & Chive Crème Fraîche  
*On beetroot bread*

Pulled Pastrami, Sauerkraut, Gherkin & Mustard  
*On brioche bread*

Norfolk Roast Turkey, Sage & Onion Stuffing, Cranberry Mayonnaise  
*On white bread*

Cucumber, Apple & Dill Crème Fraîche  
*On Norfolk crunch*

### SCONES

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve, spiced apple jam & clotted cream*

### SWEET

Chocolate & Caramel Yule Log Sandwich  
*Cinnamon sponge, caramel namelaka, banana coulis*

Vanilla & Cranberry Bauble  
*Madagascan vanilla cream mousse, cranberry confit, sablé biscuit*

Rubens Ginger Biscuit  
*Orange custard, bitter orange marmalade*

Mont Blanc Paris-Brest  
*Chestnut cream, candied chestnuts*





## VEGETARIAN

### WINTER WONDERLAND AFTERNOON TEA

#### SAVOURY

Truffle, Blue Cheese & Chestnut Potato Hash Brown

#### SANDWICHES

TINDLE Chicken, Cranberry Mayonnaise  
*On white bread*

Garlic Crushed Chickpea  
*Caesar mayonnaise, rocket on brown bread*

Cucumber & Lemon Dill Cream  
*On Norfolk crunch bread*

Wild Mushroom, Dijon Mustard, Crispy Shallots & Chives  
*On potato bun*

#### SCONES

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve, spiced apple jam & clotted cream*

#### SWEET

Chocolate & Caramel Yule Log Sandwich  
*Cinnamon sponge, caramel namelaka, banana coulis*

Vanilla & Cranberry Bauble  
*Madagascan vanilla cream mousse, cranberry confit, sablé biscuit*

Rubens Ginger Biscuit  
*Orange custard, bitter orange marmalade*

Mont Blanc Paris-Brest  
*Chestnut cream, candied chestnuts*





VEGAN  
WINTER WONDERLAND AFTERNOON TEA

SAVOURY

Chestnut & Parmesan Potato Hash Brown

SANDWICHES

*Served on a selection of vegan breads*

TINDLE Chicken, Cranberry Mayonnaise  
*On white bread*

Garlic Crushed Chickpea  
*Caesar mayonnaise, rocket on brown bread*

Cucumber & Lemon Dill Cream  
*On Norfolk crunch bread*

Wild Mushroom, Dijon Mustard, Crispy Shallots & Chives  
*On potato bun*

SCONES

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve, spiced apple jam & clotted cream*

SWEET

Chocolate & Caramel Yule Log Sandwich  
*Cinnamon sponge, caramel namelaka, banana coulis*

Vanilla & Cranberry Bauble  
*Cranberry & vanilla mousse, sablé biscuit*

Rubens Ginger Biscuit  
*Orange custard, bitter orange marmalade*

Mont Blanc Tart  
*Chestnut cream, candied chestnuts*





**HALAL**  
WINTER WONDERLAND AFTERNOON TEA

**SAVOURY**

Truffle, Blue Cheese & Chestnut Potato Hash Brown

**SANDWICHES**

TINDLE Chicken, Cranberry Mayonnaise  
*On white bread*

Scottish Smoked Salmon & Chive Crème Fraîche  
*On sundried tomato bread*

Cucumber & Lemon Dill Cream  
*On Norfolk crunch bread*

Wild Mushroom, Dijon Mustard, Crispy Shallots & Chives  
*On potato bun*

**SCONES**

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve, spiced apple jam & clotted cream*

**SWEET**

Chocolate & Caramel Yule Log Sandwich  
*Cinnamon sponge, caramel namelaka, banana coulis*

Vanilla & Cranberry Bauble  
*Madagascan vanilla cream mousse, cranberry confit, sablé biscuit*

Rubens Ginger Biscuit  
*Orange custard, bitter orange marmalade*

Mont Blanc Paris-Brest  
*Chestnut cream, candied chestnuts*





## GLUTEN-FREE WINTER WONDERLAND AFTERNOON TEA

### SAVOURY

Truffle, Blue Cheese & Chestnut Potato Hash Brown

### SANDWICHES

*Served on a selection of gluten-free breads*

Scottish Smoked Salmon & Chive Crème Fraîche

Pulled Pastrami, Sauerkraut, Gherkin & Mustard

Norfolk Roast Turkey, Sage & Onion Stuffing, Cranberry Mayonnaise

Cucumber & Lemon Dill Cream

### SCONES

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve, spiced apple jam & clotted cream*

### SWEET

Chocolate & Caramel Yule Log Sandwich

*Cinnamon sponge, caramel namelaka, banana coulis*

Vanilla & Cranberry Bauble

*Madagascan vanilla cream mousse, cranberry confit, sablé biscuit*

Rubens Ginger Biscuit

*Orange custard, bitter orange marmalade*

Mont Blanc Paris-Brest

*Chestnut cream, candied chestnuts*







PRINCE & PRINCESS  
WINTER WONDERLAND AFTERNOON TEA

SANDWICHES & SAVOURY

*On white bread & caraway seeded bread*

Strawberry Jam & Peanut Butter

Ham & Cheese

Chicken & Sweetcorn

Cucumber, Apple & Dill Crème Fraîche



SCONES

Traditional Plain

Festive Spice & Fruit

*Served with homemade strawberry preserve & clotted cream*

SWEET

Rubens Ginger Biscuit

Santa's Bauble

Hazelnut & Chocolate Pâte à Choux





## THE ROYAL COLLECTION

ADD A LITTLE SPARKLE

The Rubens Champagne **£20**

*Cognac, Angostura Bitter, Champagne*

The French 75 Champagne **£20**

*Gin, Fresh Lemon Juice, Sugar, Champagne*

Apple Martini **£20**

*Vodka, Cloudy Apple Juice, Sugar Syrup*

Espresso Martini **£17**

*Absolut Blue Vodka, Kahlua, Espresso*

The Rubens Royale **£20**

*Gin, Limoncello, Fresh Apple, Mint*

Her Majesty's Reign **£20**

*Gin, Dubonnet, Benedictine, Fresh Lemon Juice, Bergamotto Juice, Blue Pea Tea*

The Queen's Swan **£20**

*Gin, Dubonnet, Banana Syrup, Tonka Beans, Lemon Juice Served with Champagne Shot*



## CHAMPAGNE, PROSECCO & NON-ALCOHOLIC SPARKLING

		50ml	125ml	750ml
Lanson Le Black Reserve	12.5%	6	20	118
Lanson Rosé	12.5%	6	25	110
Lanson Le Green	12.5%		24	140
Botter 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 truffle, blue cheese & chestnut potato hash brown.*

### THE ROYAL JUBILEE TEA BY LOVERS LEAP TEA ESTATE, NUWARAELIYA, 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 Mont Blanc Paris-Brest pastry.*

### 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 cucumber, apple & dill crème fraîche sandwich.*

## PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the palate feeling refreshed with a pleasant citrus flavour.

*Perfectly paired with the vanilla & cranberry bauble.*

## PLANTERS' BREAKFAST

Strong and full bodied. Before English breakfast, 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 pulled pastrami, sauerkraut, gherkin & mustard sandwich.*

## SOUCHONG

A tea that 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 Scottish smoked salmon & chive crème fraîche 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 the traditional plain scone.*

## 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 Mont Blanc Paris-Brest pastry.*



@RubensHotel

# PMD'S TEA SELECTION

## BLACK TEA

### HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with a generous sprinkling of the signature creamy chocolate note that this seasonal tea is known for. Can be enjoyed plain or with milk.

*Perfectly paired with the truffle honey cheese scone.*

### HIMALAYAN HAND ROLLED

Cultivated from tea bushes that grow at the foothills of the Sandakphu mountain at 7,000ft, Himalayan Hand Rolled is skilfully handpicked and hand processed in small quantities. The delicate handling of this tea captures flavours that are lost in most commercial teas. A mellow flowery aroma of orchids and wildflowers that flourish in the region can be found in the cup along with hints of wild honey.

*Perfectly paired with the Norfolk roast turkey, sage & onion stuffing, cranberry mayonnaise sandwich.*

### 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 festive spice & fruit scone.*

## FLORAL TEA

### FLOWERING TEA (Supplement £10)

Marigold flower and fresh silver needle tea unfold with a scent of peach and dried apricot.

*Perfect as a palate cleanser.*

## OOLONG

### DARK OOLONG

Roasted Dark Oolong is withered overnight in the cool Himalayan air and tightly rolled and covered in cloths to lightly oxidise. This produces a medium cup with notes of roasted pine nuts and a hint of smoke.

*Perfectly paired with the chocolate & caramel yule log.*

## 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. Suitable as an after dinner drink.

*Perfect as a palate cleanser.*

### 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 micro-climate conditions and handpicked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidization process and are handcrafted to perfection.

*Perfectly paired with the Norfolk roast turkey, sage & onion stuffing, cranberry mayonnaise sandwich.*

## 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 vanilla & cranberry bauble.*

### 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.

*Perfectly paired with the chocolate & caramel yule log sandwich.*

### LEMONGRASS & GINGER

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

*Perfectly paired with the Rubens Ginger Biscuit.*

### APPLE CINNAMON

Artful blend of black tea, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your tea a fruity and spicy twist.

*Perfectly paired with the festive spice & fruit scone.*



@RubensHotel