



THE ROYAL
AFTERNOON TEA



FROM OUR CHEF

We hope you enjoy our new Royal Afternoon Tea as much as we enjoyed creating it.

We took our inspiration from the Royal Family's endearment in sustainability by focusing on seasonal and local produce. Indulge in a traditional Afternoon Tea influenced by quintessential English flavours.

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)*

#Hotel41 | @41Hotel

HALAL ROYAL

AFTERNOON TEA

SAVOURY

Ploughman's Sausage Roll

Pickled Onion Chutney

SANDWICHES

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

Souchong Salmon, Capers & Chive Sour Cream

on Brioche Bun

Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise

on Charcoal Bread

Roast Beef Sirloin, Wild Rocket & English Mustard

on Beetroot Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Strawberry Preserve, Lemon Curd and Clotted Cream

SWEET

The Crown

Aplaco Dark Chocolate Mousse, Grapefruit Confit & Chocolate Brownie

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Cremoux, Vanilla Yoghurt & Basil Sponge

Hazelnut Pâte à Choux

Pear Creamy, Praline & Coffee Whipped Ganache

Carrot Cake Torte

Orange & Carrot Whip, Carrot Sponge & Apple Jelly

VEGETARIAN ROYAL

AFTERNOON TEA

SAVOURY

Spiced Vegetarian Welsh Lamb Sausage Roll

Pickled Onion Chutney

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

Plant-based Chicken & Gravy Mayonnaise

on Charcoal Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese

on Spinach Bread

Wild Mushroom Parfait

Grilled Artichoke, Vegan Parmesan Cheese

on White Bread

SCONES

Plain | Fruit | Cheese

Fruit

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge

Hazelnut Tart

Pear Creamy, Praline & Coffee Whipped Ganache

Carrot & Orange Cake

Apple Jelly, Orange & Carrot Whip

A RITUAL FIT FOR ROYALTY

Royal 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 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.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£35 Per Child Under the Age of 12

SANDWICHES

on White Bread & 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

Carrot Cake Cupcake

Hazelnut Rocher Choux

Oreo Biscuit Doughnut

VEGAN ROYAL

AFTERNOON TEA

SAVOURY

Spiced Vegan Welsh Lamb Sausage Roll

Pickled Onion Chutney

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

Plant-based Chicken & Gravy Mayonnaise

on Charcoal Bread

Baba Ganoush

Grilled Vegetables, Onion Jam, Vegan Cheese

on Spinach Bread

Wild Mushroom Parfait

Grilled Artichoke, Vegan Parmesan Cheese

on Brown Bread

SCONES

Plain | Fruit | Cheese

Fruit

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge

Hazelnut Tart

Pear Creamy, Praline & Coffee Whipped Ganache

Carrot & Orange Cake

Apple Jelly, Orange & Carrot Whip

GLUTEN-FREE ROYAL

AFTERNOON TEA

SAVOURY

Ploughman's Sausage Roll

Pickled Onion Chutney

Souchong Smoked Salmon, Capers & Chive Sour Cream

Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise

Roast Beef Sirloin , Wild Rocket & English Mustard

Served on a Selection of Gluten-Free Breads

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge

Hazelnut Pâte à Choux

Pear Creamy, Praline & Coffee Whipped Ganache

Carrot Cake Torte

Orange & Carrot Whip, Carrot Sponge & Apple Jelly

ROYAL

AFTERNOON TEA

SAVOURY

Ploughman's Sausage Roll

Pickled Onion Chutney

Cucumber, Apple & Dill Crème Fraîche

on Norfolk Crunch

Souchong Smoked Salmon, Capers & Chive Sour Cream

on Brioche Bun

Roast Chicken, Sage & Onion Stuffing, Gravy Mayonnaise

on Charcoal Bread

Roast Beef Sirloin, Wild Rocket & English Mustard

on Beetroot Bread

SCONES

Plain | Fruit | Cheese

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

The Crown

Alpaco Dark Chocolate Mousse, Grapefruit Confit, & Chocolate Brownie

Berry Violet Tart

Strawberry Marmalade, Red Berries & Violet Crèmeux, Vanilla Yoghurt & Basil Sponge

Hazelnut Pâte à Choux

Pear Creamy, Praline & Coffee Whipped Ganache

Carrot Cake Torte

Orange & Carrot Whip, Carrot Sponge & Apple Jelly

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

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.

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.

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.