



The Rubens Royal Afternoon Tea

45 per person

Sandwiches

Smoked Scottish salmon and Horseradish cream cheese on beetroot bread
Coronation chicken and toasted almonds on white bread
Ham, cheese and tomato chutney on onion bread
Egg and watercress on basil bread
Cucumber and cream cheese on Caraway seeded bread

Scones

Traditional plain and chocolate chip scones
Strawberry jam and clotted cream

Pastries

Rubens royal chocolate biscuit cake
Gin and tonic cheesecake
English rose macaroon
Lemon meringue slice
White chocolate and peach mousse

Queens Jammy dodger biscuit

Prince and Princess Royal Afternoon Tea

19 per child under the age of 12

Sandwiches on white bread and Caraway seeded bread

Strawberry jam and peanut butter
Ham and cheese
Chocolate Nutella
Cucumber and cream cheese

Scones

Traditional plain and chocolate chip scones
Strawberry jam and clotted cream

Pastries

Queens Jammy dodger biscuits
Chocolate and vanilla cupcake
Strawberry jelly

If you are allergic to any ingredients, or have special dietary requirements, please inform your waiter who can provide you with a list of allergens contained within our dishes or provide alternative choices.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
VAT at current standard rate. A discretionary 12.5% service charge will be added to your final bill.



The Rubens at the Palace Hotel



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#RubensRoyalTea



Twining's Tea Selection

The Rubens Blend

Created by Twinings, this is a sophisticated blend of Indian and Chinese black teas, featuring rich Assam, elegant Darjeeling and just a touch of Smokey Lapsang. Ruby in colour and with deep aromas, this tea is perfect without milk or with just a dash.

The Royal Jubilee Blend

This bespoke blend was created in celebration of the Diamond Jubilee of Queen Elizabeth II, with two of tea's most famous black varieties, Yunnan and Assam.

Black Teas

The Full English, The Mighty Assam, The Earl Grey, The Lady Grey, Elderflower & Blossom Darjeeling, Nutty Chocolate Assam and Passionfruit Ceylon.

Oriental Teas

Emerald Dragon Oolong, Rosy Fig White Tea, Simply Sencha, Apple & Elderflower Sencha, Jasmine Petals & Pearls and Moroccan Mint & Rosewater.

Herbal and Fruit Infusions

Pure Camomile, Superfruity, Thoroughly Minted and plain Rooibos.

The Royale Collection

Add a little sparkle

Kir Royale

Crème de Cassis, Champagne
16

Scotch Royale

Chivas Regal 12 YO, Champagne
16

Rubens Royale

Bacardi Oro, Cointreau, Martell VS, Champagne
16

Martini Royale

Martini Bianco, Lime, Mint, Champagne
16

Orange Royale

Orange Vodka, Orange Juice, Marmalade, Champagne
16

Ruby Royale

Absolut Vodka, Grapefruit, Champagne
16

Champagne

Indulge in a glass of Lanson Black Label Champagne for 18 or a glass of Lanson Rosé for 18

Shot of Champagne (25ml) 4

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Vegan Royal Afternoon Tea

45 per person

Sandwiches

Hummus and roasted peppers

Avocado and rocket

Sundried tomato and cucumber

Roasted vegetable and green pesto

Wild mushroom

All sandwiches are served on a selection of vegan breads

Scones

Traditional plain and chocolate chip scones

Strawberry jam and vegan butter

Pastries

Rubens royal chocolate cake

Zesty lemon and ginger bar

English rose macaroon

Peach mousse and shortbread biscuit

Gluten Free Royal Afternoon Tea

45 per person

Sandwiches

Smoked Scottish salmon and Horseradish

Coronation chicken and toasted almonds

Ham, cheese and tomato chutney

Egg and watercress

Cucumber and cream cheese

All sandwiches are served on a selection of gluten free breads

Scones

Fruit scones

Strawberry jam and clotted cream

Pastries

Gin and tonic cheesecake

Peach mousse and shortbread biscuit

Mocha cake

English rose macaroon

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Vegetarian Royal Afternoon Tea

45 per person

Sandwiches

Cucumber cream cheese on Caraway seeded bread
Roasted pepper and sundried tomato hummus on white bread
Cheddar cheese and tomato chutney on onion bread
Egg and watercress on basil bread
Goats cheese and red onion jam on beetroot bread

Scones

Traditional plain and chocolate chip scones
Strawberry jam and clotted cream

Pastries

Rubens royal chocolate biscuit cake
Gin and tonic cheesecake
English rose macaroon
Lemon meringue slice
White chocolate and peach mousse

Queens Jammy dodger biscuit

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Black Teas

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Oriental Teas

Emerald Dragon Oolong, Rosy Fig White Tea, Simply Sencha, Apple & Elderflower Sencha, Jasmine Petals & Pearls and Moroccan Mint & Rosewater.

Herbal and Fruit Infusions

Pure Camomile, Superfruity, Thoroughly Minted and plain Rooibos.

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