



The Rubens Festive Afternoon Tea

50 per person inclusive of unlimited Mulled Wine

Sandwiches

Smoked Scottish salmon and Horseradish on beetroot bread
Roast turkey and cranberry mayonnaise 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

Spiced raisin and plain scones.
Strawberry jam and clotted cream

Pastries

Cranberry candy cane
Mint chocolate Christmas tree
Eggnog profiterole
Pear cheesecake, white chocolate and almond nougatine
Orange mousse bauble chestnut and cherry tart
Mince pies

Prince and Princess Festive Afternoon Tea

19 per child under the age of 12

Sandwiches

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

Scones

Spiced raisin and plain scones.
Strawberry jam and clotted cream

Pastries

Iced donuts
Mint chocolate Christmas tree
Gingerbread man

Vegetarian, gluten free and vegan afternoon teas are available.

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



@Rubenshotel



#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

13

Scotch Royale

Chivas Regal 12 YO

13

Rubens Royale Tea

Bacardi Oro, Cointreau, Martell VS

16

Martini Royale

Martini Bianco, Lime, Mint

13

Orange Royale

Cointreau, Orange Vodka, Orange Juice

13

Ruby Royale

Absolut Vodka, Grapefruit

13

Champagne

Indulge in a glass of Lanson Black Label Champagne for 17 or a glass of Lanson Rosé for 17

Shot of Champagne (25ml) 4

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