



VAN GOGH AFTERNOON TEA

The Immersive Experience partnership

AMUSE BOUCHE

Smoked Tomato Tartar, Crostini

SAVOURY

Pulled Lamb and Marrow Bone Tart

SANDWICHES

Crab and Dill Mayonnaise on Lemon Bread

Baby Cucumber with Minted Cheese Whip on Spinach Bread

Poached Lemon and Thyme Organic Chicken on Peruvian Corn Bread

Black Garlic Aberdeen Angus Roast Beef with Fresh Horseradish on Tomato Bread

SCONES

Traditional Raisin and Plain Scones

Clotted Cream, Strawberry Jam, Earl Grey Tea Jelly

DELICACIES

Paint Brush

Lemon Crème fraîche Ice Cream

Vase with Twelve Sunflowers

Sunflower Seed Praline, Salted Caramel

The Starry Night

Pink Grapefruit Compote, Orange Marmalade

Van Gogh Self-Portrait

Pecan Crunchy, Coffee Mousse

Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement please inform a member of the team prior to placing your orders

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT charged at the current rate.

HOTEL CAFÉ ROYAL

REGENT STREET, LONDON