

# AUTUMN AFTERNOON TEA

## Amuse-Bouche

Truffle gougères, mascarpone and truffle cream, parmesan choux

## Selection of Tea Sandwiches

Scottish smoked salmon, dill-infused cream cheese,  
marinated Persian cucumber, lemon bread

Coronation chicken, curry sauce, raisins, cocoa bread

Clarence court brown egg, Lincolnshire poacher, brioche bread

Roast beef, Buckingham seasoning, pickled celeriac, horseradish, tomato bread

## Palate Cleanser

Apple, cucumber, and celery sorbet, lemon meringue

## Traditional Scones

Plain and raisin scones with strawberry preserve,  
Earl Grey tea jelly and clotted cream

## Delicacies

Plum and almond tartlet, plum conserve and plum compote

Tulakalum 75 % chocolate mousse, fig conserve

Earl Grey tea infused Williams pear éclair, crème pâtissière and yuzu Chantilly

Homemade pecan praline, Papua New Guinea vanilla mousse

## Signature Tea Blends

The Oscar Wilde Blend, White Apricot Tea and English Country Garden

Hotel Café Royal makes effort to comply with dietary requirements of our guests. If you have a food allergy or special requirement please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT at the current rate.

