



HOTEL CAFÉ ROYAL  
REGENT STREET, LONDON

PLATINUM JUBILEE  
AFTERNOON TEA

*A Royal Experience*



# PLATINUM JUBILEE

## AFTERNOON TEA

On February 2nd 1952, Queen Elizabeth II acceded to the throne of the United Kingdom, beginning what has now become the longest reign in the history of the British monarchy. Spanning over seven decades, the Platinum Jubilee celebrates the life and reign of Her Majesty The Queen, with a wide series of celebrations that reminisce on the past seventy years of The Queen's dedication and service to the United Kingdom and the Commonwealth.

As part of these celebrations, Hotel Café Royal introduces a bespoke afternoon tea experience that pays homage to Her Majesty The Queen. Cleverly curated, the afternoon tea draws from a broad range of inspirations directly related to Queen Elizabeth II, from sandwiches inspired by the royal residences to sweet delicacies that replicate the Queen's favourite fashion accessories. With considered savoury options with regal titles and sweet delights that have a touch of Her Majesty's famously wry wit and sense of humour, the Platinum Jubilee Afternoon Tea experience is an extension of the wider celebrations taking place around the United Kingdom.

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.



*- A Royal Experience -*

*A decadent experience  
in the opulent  
Oscar Wilde Lounge,  
this afternoon tea is a  
truly royal affair.*

No stranger to royal guests, the Café Royal has long been a go-to destination for royalty, having been graced in the past by the presence of Queen Elizabeth The Queen Mother; daughter of Her Majesty, Anne, Princess Royal; and Diana, Princess of Wales. With such a regal retinue of past patrons, the Oscar Wilde Lounge at Hotel Café Royal is by far the perfect destination to experience this exclusive Platinum Jubilee Afternoon Tea.





*An expertly crafted, handmade replica  
of St. Edward's Crown completes this  
elegant, regal experience in the  
Oscar Wilde Lounge.*

## PLATINUM JUBILEE

### AFTERNOON TEA

Her Majesty The Queen's reign has spanned for 70 years, the longest reign in the history of the British monarchy. Famously known for her love of pastels, corgis, and hats, Queen Elizabeth II has become a global icon in her own right for much more than her status as a head of state. Witty, intelligent, and always stylish, Her Majesty has dedicated her life to public and volunteer service, with links to over 600 charities, professional bodies, and public service organisations.

As part of this commemorative afternoon tea, Hotel Café Royal looks to a significant element of The Queen's reign – the Crown Jewels, and more specifically, St. Edward's Crown. Only used at the moment of crowning itself, the crown is an icon in itself, inlaid with precious and semi-precious stones.

This particular version of the crown has been adopted by Her Majesty The Queen in her official monogram, as well as becoming the sovereign symbol for the monarchy, seen across the badges and logos for individual bodies from the British Army to Royal Mail.



1953  
ROYAL CORONATION

VOL-AU-VENT

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*Cornish crab, mango, coriander*

The thirty-ninth Sovereign to be crowned at Westminster Abbey, Her Majesty was crowned on June 2nd 1953. Executive Chef Eliano Crespi has delicately curated this amuse bouche as a toast to the beginning of this historic reign.



## 1977 SOVEREIGN SANDWICHES

### THE BALMORAL

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

Balmoral sits on the east coast of Scotland, and is the Scottish home to the Royal Family. We proudly source our salmon from John Ross Jr., By Appointment to Her Majesty The Queen.

### THE WESTMINSTER ABBEY

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*Coronation chicken, curry sauce, raisins, cocoa bread*

A popular and royal addition, Coronation chicken was invented for foreign diplomats that were to be entertained after Her Majesty's Coronation in 1953 in Westminster Abbey.



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## 1977 SOVEREIGN SANDWICHES

### THE CLARENCE HOUSE

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*Clarence court brown egg, Lincolnshire poacher, brioche bread*

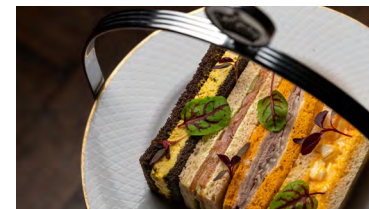
Standing beside St. James' Palace, today Clarence House is the official London residence of The Prince of Wales and The Duchess of Cornwall. Coincidentally, our fabulous organic Burford brown eggs are sourced from Clarence Court.

### THE BUCKINGHAM

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

Using premium sirloin, this sandwich is inspired by a former Royal chef who used a special marination in the Royal Family's Sunday roast, as well as the London residence of Her Majesty The Queen, the iconic Buckingham Palace.



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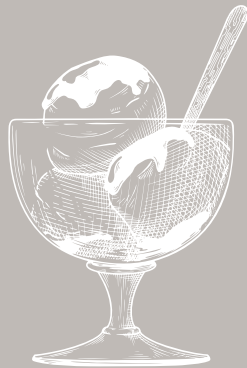
## 2002 ROYAL REFRESHERS

### REGAL 'JAM PENNY'

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#### *Strawberry meringue with ice cream*

Inspired by Queen Elizabeth II's favourite jam pennies, our pastry team have curated this delightfully packaged version as an homage.



## 2012 REGAL TRADITIONS

### STATELY SCONES

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

A truly royal experience would not be without an afternoon tea staple, the scone.



## 2017 IMPERIAL PATISSERIE

### SHOE OF A MONARCH

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*Shortbread crumble, caramelised banana,  
chocolate ganache*

Her Majesty's fondness for the same style of shoe has lasted for 50 years, and her trusted black patent shoes have accompanied The Queen everywhere. Our pastry team have crafted this shoe-shaped version of Banoffee Pie, with complex yet subtle flavours.



## 2017 IMPERIAL PATISSERIE

### CROWNING GLORY - A ROYAL HAT

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*Vanilla mousse, almond sable, red fruit compote*

Queen Elizabeth II is globally recognised for her extensive and clever collection of millinery. Always carefully matching her ensemble, Her Majesty's signature style of hat has been lovingly recreated in this delicate take.





## 2017 IMPERIAL PATISSERIE

### CULLINAN ROYAL DIAMOND

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*Sour Cherry Compote, Kirsch Mousse*

The largest gem-quality rough diamond ever found, the Cullinan Diamond produced 9 major stones, with Cullinan I and Cullinan II mounted in the Imperial State Crown and part of the Crown Jewels. This delicate shape has been expertly handled by our pastry team – much like a real diamond.



## 2017 IMPERIAL PATISSERIE

### HER MAJESTY'S HANDBAG

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*Orange marmalade, guajava 70% ganache*

It's thought that Her Majesty's handbag holds very few things – her reading glasses, handkerchief, mints, a fountain pen, and a portable hook to hang her bag from. Always found nestled on her left arm, our team have perfected this modern twist on the Jaffa cake in the shape of this iconic bag.



## 2022 BESPOKE PLATINUM TEAS

THE QUEEN'S CELEBRATORY JUBILEE TEA BLENDS

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*Signature Platinum Jubilee Blend,  
English Country Garden Infusion, Very Berry Cooler*

Her Majesty begins each morning with a cup of tea and biscuits, served the traditional way, with tea leaves in a teapot and poured into a fine bone china teacup. Camellia's Tea House developed three bespoke teas for this occasion.

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## AFTERNOON TEA ETIQUETTE MASTERCLASSES

Afternoon tea is an elegant experience for all involved. With such a pleasant display of decadent selections in front of you, one can't help but wonder whether one is doing this right? And whilst everyone can enjoy afternoon tea, approaching it with the correct manners amplifies this experience to a new level - one that feels truly regal.

In partnership with William Hanson of The English Manner, a leading etiquette and protocol institute, we are pleased to offer an exclusive masterclass in afternoon tea etiquette. Your tutor will guide you through their extensive knowledge of the quirky nuances of English tea etiquette as you delight in our Platinum Jubilee Afternoon Tea. The Oscar Wilde Lounge's tinkling grand piano and Grade II listed fixtures underscore this most educational of experiences.

Our etiquette masterclasses are available on the following dates:

*June 21st  
July 26th  
August 30th  
September 27th  
October 25th*

With a limited number of spaces available, we invite you to secure your place at your earliest convenience.

Tickets can be purchased directly on our website **[www.hotelcaferoyal.com](http://www.hotelcaferoyal.com)** or by contacting our Reservations team by email at **[restaurants@hotelcaferoyal.com](mailto:restaurants@hotelcaferoyal.com)** or by telephone **+44 (0)20 7406 3333**.

