

HOTEL CAFÉ ROYAL
LONDON

QUEEN'S COMMEMORATIVE
AFTERNOON TEA MENU

Hotel Café Royal is proud to present Queen's Platinum Jubilee Afternoon Tea experience. This quintessential royal experience is a celebration of her royal highness Queen Elizabeth's historic reign and over 70 years of service to the people of the United Kingdom, the realms and the commonwealth.

1953

ROYAL CORONATION

Vol-au-vent

Cornish crab, mango, coriander

1977

SOVEREIGN SANDWICHES

The Balmoral

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

Westminster Abbey

Coronation chicken, curry sauce, raisins, cocoa bread

The Clarence House

Clarence court brown egg, Lincolnshire poacher, brioche bread

The Buckingham

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

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2002

REGAL 'JAM PENNY'

Strawberry meringue, crème fraiche ice cream

2012

STATELY SCONES

Plain and raisin scones, strawberry preserve, earl grey tea jelly and clotted cream

2017

IMPERIAL PATISSERIE

Shoe of a Monarch

Shortbread crumble, caramelised banana, chocolate ganache

Crowning Glory – A Royal Hat

Vanilla mousse, almond sable, red fruit compote

Your Majesty's Handbag

Orange marmalade, guanaja 70% ganache

Cullinan – Royal Diamond

Sour cherry compote, kirsch mousse

2022

BESPOKE PLATINUM TEAS

Queen's platinum jubilee blend, soothing rose herbal infusion and berry cooler

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