



AFTERNOON TEA
AT CAFÉ ROYAL

Savour the spirit of the festive season with
Café Royal's Afternoon Tea, where each delicate
creation beautifully captures the essence of this joyous
time, crafted with the finest seasonal ingredients.

Handcrafted by
Executive Chef Ionnis Polychronakis and
Head Pastry Chef Maxence Blondelle

AFTERNOON TEA

Afternoon tea, that most quintessential of English customs was introduced to England in 1840 by the seventh Duchess of Bedford, a close friend of Queen Victoria. The Duchess asked for a tray of tea, bread and butter, and cake to be brought to her room in the mid-afternoon so that she might quell “that sinking feeling” she felt between lunch and her household’s evening meal. She began inviting her high society friends to join her and it quickly became a fashionable social event.

Traditional Festive Afternoon Tea £85
with a glass of N.V Veuve Clicquot, Brut £95
with a glass of So Jennie, Blanc Dry, Non-Alcoholic £95
with a glass of So Jennie, Rosé, Non-Alcoholic £95
with a glass of N.V Veuve Clicquot, Rosé £105
with a glass of N.V Ruinart Blanc de Blanc £110

TRADITIONAL AFTERNOON TEA

AMUSE-BOUCHE

Truffle Scones

Chicken liver parfait and Port jelly / 236 Kcal

A SELECTION OF TEA SANDWICHES

Clarence Court Egg Mayonnaise

Mustard Cress, served on brioche bread / 206Kcal

Norfolk Bronze Turkey Breast

Cranberry, stuffing, chestnuts, served on white bread / 84Kcal

Scottish Smoked Salmon

Confit lemon, capers, dill crème fraiche served on malt bread / 126Kcal

Pickled Cucumber

Goat's curd, mint and radish, served on seeded bread / 142Kcal

TRADITIONAL SCONES

Plain and Cranberry Scones

Plum and cinnammon preserve, Earl Grey tea jelly, Cornish clotted cream /
282Kcal

SWEET DELICACIES

Chestnut

Mandarin and yuzu compôte, gingerbread sponge / 91Kcal

Winter Cherry

Stracciatella mousse, chocolate sponge / 100Kcal

Coconut

Coconut ganache, meringue, blueberry confit / 76Kcal

Prune

Cognac bavaroise, spéculoos tartlet / 124Kcal

Christmas Cake

Brandy-soaked fruits, marzipan / 100Kcal

Adults need around 2000Kcal a day

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VEGETARIAN AND VEGAN AFTERNOON TEA

AMUSE-BOUCHE

Parsnips and Granny Smith Apple Pannacotta / 102 kcal

A SELECTION OF TEA SANDWICHES

Turmeric-Marinated Tofu

Soya emulsion, mustard cress, served on malt bread / 104 Kcal

Roasted Chestnuts

Cranberry compôte served on white bread / 76Kcal

Roasted Pumpkin

Chickpea houmous, served on brown bread / 270Kcal

Pickled Cucumber

Mint cream, radish, served on seeded bread / 91Kcal

TRADITIONAL SCONES

Plain and Cranberry Scones

Plum and cinnamon preserve, Earl Grey tea jelly, vegan cream / 272Kcal

SWEET DELICACIES

Chestnut

Crème brûlée, mandarin compôte / 70Kcal

Winter Cherry

Chocolate mousse, chocolate sponge / 77Kcal

Coconut

Chantilly cream, meringue, blueberry confit / 64Kcal

Prune

Vanilla mousse, spéculoos sablé / 137Kcal

Christmas Cake

Candied fruits, marzipan / 81Kcal

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TEAS AND TISANES

Hotel Café Royal has partnered with Camellia's Tea House, an artisan company based in London that specialises in creating bespoke speciality and wellness teas. They source the finest quality teas, herbs, spices and flowers from around the world and use fresh, small batch blends to capture the vitality of the ingredients.

Our selection of teas are hand chosen by
Restaurant Manager and Tea Connoisseur
Luigi Vergura

WHITE TEA

Yin Zhen Yunnan “Silver Needle”

This delicately hand-picked tea is unique to the Jinggu area of Simao in Yunnan. Only the tender shoots are selected, lightly wilted, briefly pan-fried at a low temperature, and then allowed to dry naturally. This careful processing gives the tea a fruity, sweet taste and aroma, with a viscous and smooth palate. /1Kcal

Xue Ya Fujian “Snow Bud”

This high-altitude white tea from the Fujian mountains is made almost entirely of silver-haired tea buds, creating an elegant, sweet flavour profile with delicate vegetal notes. It has an airy and light taste with a delicate body, well balanced with subtle spice and fruity undertones. The bouquet is mildly sweet with a hint of spice. /2Kcal

Bai Mu Dan Jiangxi “White Peony”

This delicate and refined tea from Jiangxi Province, China, is famous for its air-dried premium tea sprouts. Its multicoloured leaves, ranging from faint green to pale brown, create a pleasantly sweet aroma and a smooth, mellow flavour with a hint of spiciness and a touch of nuttiness. /2Kcal

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GREEN TEA

Japanese Sencha “Steamed Tea”

Sencha, which means ‘steamed tea’, is by far the most popular tea in Japan. It has a tender, vegetal taste with distinct grassy tones and underlying sweet notes, finishing with a hint of pine nuts. /1Kcal

Lung Ching Shi Feng ‘Dragon’s Well’

True Lung Ching tea, with its unique flat and crisp buds, hand-roasted on woks, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma. /1Kcal

Hojicha “Roasted Tea”

This tea is a Bancha, with leaves roasted until they turn completely brown. These leaves, mixed with pieces of stems, release a calming roasted and woody aroma with a delicately sweet taste. Subtle notes of nuts and vanilla, along with a fine vegetal presence, contribute to its complex flavour. The airy finish is gently honeyed. /1Kcal

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OO LONG TEA

Anxi Tie Guan Yin “Iron Goddess of Mercy”

This oolong tea, hailing from Anxi in Fujian Province, is named after the Chinese Iron Goddess of Mercy. It resembles green tea in its slight oxidation and light roasting. The tea boasts a flowery and fresh aroma, highlighted by a golden liquor. /1Kcal

Jin Shuan “Milky Oolong”

This Great Taste Award winner originates from Taiwan’s Nantou region. It is characterized by a deliciously light buttery flavour and delicate sweetness, complemented by a creamy texture. The tea exudes a milky and buttery aroma with gentle vanilla notes and displays a vibrant yellowy-green colour. /1Kcal

Formosa Oolong

This is a darker style of oolong tea from Taiwan, formerly known as Formosa. In 1867, a British entrepreneur named John Dodd began a tea company in Taipei, selling Taiwanese Oolong tea globally under the name “Formosa Oolong”. This tea is roasted over charcoal and possesses a deep aroma of raisins and ripe fruit, with autumnal ‘leafy’ notes. It also features a lingering sweet flavour, smooth texture, and refreshingly fruity astringency. /1Kcal

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BLACK TEA

1st Flush Darjeeling 2023, Teesta Valley, F.T.G.F.O.P.1

The Teesta Valley Tea Estate takes its name from the mighty river Teesta. Established in 1841, it is one of the oldest tea gardens in Darjeeling and a gold medal winner for producing some of the world's finest tea. This tea has pronounced muscatel notes and slight astringency. It is crisp and light with a smooth texture, despite its herbaceous character, and offers delightful hints of peach and ripe melon. /1Kcal

2nd Flush Darjeeling 2023, Goomtee Estate, T.G.F.O.P.

From the foothills of the Himalayas, Goomtee Estate is ranked among the top gardens in Darjeeling. This summer harvest, composed of whole leaves ranging in hue from oaky brown to light green, produces a soft liquor with a distinctive fragrance of muscatel grapes. The harmony of its gentle fruity and nutty aromatic notes reveals remarkable complexity, underlined by a smooth texture and a delightful long finish. /2Kcal

Café Royal 1865 Breakfast Blend

This is a blend of the finest high altitude grown broken orange pekoe teas from Sri Lanka, Darjeeling, Assam and Kenya. A full-bodied breakfast tea, it boasts delicate flowery and spicy undertones, a robust body with elegant tannins, and hints of golden syrup wrapped around subtle floral notes. Delightfully aromatic, it is scattered with pepper and additional flowery hints. Best enjoyed with a splash of milk.

2Kcal

Assam Bargang G.F.B.O.P.

Originating from a tea garden on the north bank of the Brahmaputra River in Assam, this robust tea offers a creamy texture and malty undertones. Its full aroma is interspersed with sweet, raisin-like, and tangy notes, all within a dark golden-brown infusion. Best enjoyed with a splash of milk. /2Kcal

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SCENTED AND BLENDS

White Apricot

This enchanting signature blend combines the refined character of white tea with the honey-like sweetness of apricot pieces. The distinct flowery undertones of marigold petals and yellow rosebuds round off the flavour, making it deliciously refreshing. /2Kcal

Genmaicha “Brown Rice Tea”

Genmaicha, or ‘rice tea’, is a delicious Japanese blend that combines Sencha tea with roasted rice grains and popped rice. It produces a bright golden infusion, offering a complex marriage of nutty and herbaceous aromas that are very gentle on the palate. /2Kcal

Jasmine Pearls

The finest green tea leaves from the Fujian province are hand-rolled and scented overnight with jasmine flowers, left to absorb their essential oils. This process is repeated six times. As the pearls unfold, a wonderfully sweet jasmine fragrance is released. Well balanced astringency and a delicate sweet note. /2Kcal

Yuzu Oolong

This bespoke signature blend features intriguing base notes of Formosa Oolong and Ceylon, beautifully balanced with fruity and tangy yuzu notes, offering a harmonious taste experience. /2Kcal

Smoky Lapsang Souchong

Winston Churchill’s favourite, this is a unique black tea from the Fujian province in China, made of mountain-grown tea leaves, roasted over pinewood fire, and cold smoked over pine needles. /2Kcal

Earl Grey

This Earl Grey is made in small batches using the highest grade Keemun tea leaves and natural oil of bergamot. It offers a lovely balance between the refreshing brightness of Keemun tea and citrus notes, enhanced by an elegantly balanced aroma. /2Kcal

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TISANES

English Country Garden

A refreshing and light herbal infusion with gentle yet complex floral notes and a pleasantly long, fragrant finish. A simple rose bud floats in the cup, marrying the delicate floral notes of chamomile, rose buds, rose petals, elderflower, and lavender with aromatic lemongrass. / 2Kcal

Passionfruit and Orange

Bursting with refreshing tropical fruity notes, this thirst-quenching tea is a luscious combination of pineapple, papaya, apple, peach, tangerine, and lemon peel, complemented by sunflower blossoms and blackberry leaves. / 2Kcal

Verry Berry

Juicy and full of berries, this vibrant blend combines red summer fruits and berries atop delicate tangy hibiscus notes. Best enjoyed iced or paired with fruity desserts. / 2Kcal

Peppermint and Chocolate

This blend of the finest peppermint leaves and raw cocoa nibs elevates both ingredients, creating a sweeter and smoother infusion. / 3Kcal

Lemon and Ginger

A delicate and refreshing herbal tea believed to benefit the digestive system and have a soothing, calming effect on the body. It includes lemongrass, lemon peel, and ginger, offering a tangy aroma and invigorating lemon flavour with a spicy finish. / 2Kcal

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DRINKS

Champagne	125ml	Bottle
N.V Veuve Clicquot, Yellow Label, Brut	£24	£130
N.V Veuve Clicquot, Brut Rosé	£31	£170
N.V R de Ruinart, Brut		£180
N.V Ruinart, Blanc de Blancs	£50	£270
N.V Ruinart, Brut Rosé		£300
2015 Veuve Clicquot, La Grande Dame, Brut		£550
2013 Dom Pérignon, Brut		£695
2012 Dom Pérignon, Brut		£795
2012 Veuve Clicquot, La Grande Dame, Brut		£800

Non-Alcoholic Bubbles

So Jennie, Rosé, Le Manoir des Sacres <small>38Kcal / 228Kcal</small>	£17	£90
So Jennie, Blanc Dry, Le Manoir des Sacres <small>30Kcal / 180Kcal</small>	£18	£95

Water

Kingsdown still or sparkling, 750ml	£8
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Cocktails

Wilde Scent	£20
Roku gin, jasmine, yuzu and Veuve Clicquot	
The Nobleman	£18
Glenmorangie 12yo, infused vanilla and coffee, Fair Coffee liqueur and agave nectar	

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