



AFTERNOON TEA
AT CAFÉ ROYAL

Enjoy a taste of Spring with Café Royal's Afternoon Tea, where the essence of the season is elegantly woven into every exquisite creation, featuring carefully selected seasonal ingredients.

Handcrafted by
Executive Pastry Chef Loic Carbonnet

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 Afternoon Tea £75

with a glass of N.V Veuve Clicquot, Brut £85

with a glass of Wild Idol, Brut, Non-Alcoholic £85

with a glass of So Jennie, Rosé, Non-Alcoholic £85

with a glass of N.V Veuve Clicquot, Rosé £90

with a glass of N.V Ruinart Blanc de Blanc £95

TRADITIONAL AFTERNOON TEA

AMUSE-BOUCHE

Parmigiano Reggiano Palmier
Truffle, mascarpone cream / 240 kcal

A SELECTION OF TEA SANDWICHES

Smoked Salmon

Scottish smoked salmon, dill infused cream cheese,
marinated cucumber, white bread / 132Kcal

Egg and Truffle

Clarence Court Brown egg, Lincolnshire Poacher,
truffle, brioche bread / 206Kcal

Roast Beef

Roast beef, horseradish, tomato bread / 65Kcal

Curried Chicken

Corn-fed chicken, curry sauce, raisins, cocoa bread / 72Kcal

TRADITIONAL SCONES

Plain and Sultana Scones

Strawberry preserve, Earl Grey tea jelly, Cornish clotted cream / 282Kcal

SWEET DELICACIES

Royal Cocoa

Chocolate financier, whipped ganache, salted caramel / 130Kcal

Strawberry and Coconut

Choux, poppy Chantilly, strawberry compôte / 125Kcal

Lime and Basil

Tartlet, basil and lime gel, lime curd, meringue / 108Kcal

Wild Balinese Vanilla

Almond sponge, crème brûlée, vanilla mousse / 114Kcal

Chocolate and Hazelnut Cake

Milk chocolate, coffee and praline ganache / 206Kcal

Adults need around 2000Kcal a day

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VEGETARIAN AND VEGAN AFTERNOON TEA

AMUSE-BOUCHE

Truffle and Mushroom Panna Cotta

Porcini cracker / 135 kcal

A SELECTION OF TEA SANDWICHES *

Cucumber and Mint

Lightly pickled cucumber, whipped mint, spinach bread / 142Kcal

Courgette

Grilled courgette, aubergine caviar, sumac, white bread / 98Kcal

Pumpkin

Roasted pumpkin, chickpea hummus, tomato bread / 270Kcal

Curried Tofu

Tofu, curry sauce, raisins, cocoa bread / 91Kcal

*Vegan tea sandwiches are served on wholemeal bread

TRADITIONAL SCONES

Plain and Sultana Scones

Strawberry preserve, Earl Grey tea jelly, vegan cream / 272Kcal

SWEET DELICACIES

Royal Cocoa

Chocolate mousse, salted caramel, cocoa shortbread / 112Kcal

Strawberry and Poppy

Strawberry mousse, poppy Chantilly, vegan meringue / 103Kcal

Lime and Basil

Crème brûlée, raspberries, opaline tuile / 98Kcal

Vanilla Mousse

Vegan vanilla mousse, apricot compôte / 101Kcal

Chocolate and Coffee Cake

Vanilla cream / 132Kcal

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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 specialty 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
Tea Sommelier Luigi Vergura

WHITE TEA

Yin Zhen Yunnan “Silver Needle”

This delicately hand-picked type of tea is unique to the Jinggu area of Simao, in Yunnan. Its processing, where only the tender shoots are picked, lightly wilted, pan-fried briefly at low temperature and then allowed to dry naturally, lends this tea a fruity and sweet taste and aroma, viscous and smooth on the palate. /1Kcal

Xue Ya Fujian “Snow Bud”

This high altitude grown white tea from the Fujian mountains is made almost entirely of silver haired tea buds which create an elegant, sweet flavour profile with delicate vegetal notes. Airy and light taste with a delicate body. Well balanced with subtle spice and fruity notes, a mild sweet bouquet with a hint of spice. /2Kcal

Bai Mu Dan Jiangxi “White Peony”

This delicate and refined tea from Jiangxi, province of China, is famous for its airdried premium tea sprouts. Its multicoloured leaves, ranging from faint green to pale brown, create pleasantly sweet aroma and a smooth, mellow flavour, with a hint of spiciness and even 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. The tea has a tender, vegetal taste with distinct grassy tones and underlying sweet notes, with a hint of pine nuts to finish.

/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 whose leaves have been roasted until they turn completely brown. This leaves mixed with pieces of stems, release a calming roasted and woody aroma with a delicately sweet mouthfeel and subtle notes of nuts and vanilla as well as a fine vegetal presence. Its airy finish is gently honeyed. /1Kcal

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OO LONG TEA

Anxi Tie Guan Yin “Iron Goddess of Mercy”

This oolong tea, from Anxi in Fujian province, is named after the Chinese Iron Goddess of Mercy. It is typically similar to a green tea, slightly oxidized and only lightly roasted. It has a very flowery and fresh aroma and 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 with a creamy texture. It has a milky and buttery aroma with gentle vanilla notes and 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 called John Dodd started a tea company in Taipei selling Taiwanese Oolong tea to the world under the name “Formosa Oolong”. This tea is roasted over charcoal and has a deep raisins and ripe fruit aroma with autumn ‘leafy’ notes as well as a lingering sweet flavour and smooth, refreshingly fruity astringency. / 1Kcal

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BLACK TEA

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

Teesta Valley Tea Estate derives its name from the mighty river Teesta. Established in the year 1841, it is one of the oldest tea gardens in Darjeeling and one of the gold medal winners for the production of the world's finest tea. It has pronounced muscatel notes and slight astringency. It is crisp, light with smooth mouthfeel, despite its herbaceous character, and has 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 with hues ranging from oaky brown to light green, produces a soft liquor with distinctive muscatel grapes fragrance. The harmony of its gentle fruity and nutty aromatic notes reveals a 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 with delicate flowery and spicy undertones, a robust body with elegant tannins, hints of golden syrup wrapped around subtle flowery undertones and delightfully aromatic with a scattering of pepper and flowery notes. 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 wonderfully robust tea presents a creamy texture and malty undertones. A full aroma interspersed with sweet, raisin like and tangy notes, all in 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 a 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 delicious and refreshing. /2Kcal

Genmaicha “Brown Rice Tea”

Genmaicha, or ‘rice tea’, is a delicious tea combining Japanese Sencha tea, roasted rice grains and popped rice. It produces a bright golden infusion, a complex marriage of nutty and herbaceous aromas very soft 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 6 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 has interesting base notes of Formosa Oolong and Ceylon, all balanced beautifully 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

Our Earl Grey is made in small batches using the highest grade Keemun tea leaves and natural oil of bergamot. A lovely balance between a refreshing and bright keemun tea, citrus notes and oil of bergamot with an elegant and well-balanced aroma. /2Kcal

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TISANES

English Country Garden

It is a refreshing and light herbal infusion, with gentle but complex floral notes, and a pleasantly long, fragrant finish. A simple rose bud floats in the cup marrying together 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 is a thirstquenching tea. A luscious combination of pineapple, papaya, apple, peach, tangerine and lemon peel, with sunflower blossoms and blackberry leaves. /2Kcal

Rose Buds

Our Moroccan organic rosebud tea creates a light, delicate and fragrant, green infusion with sweet rose aroma that makes it a great companion of an afternoon tea. With its calming and relaxing properties, it may help reduce stress, anxiety, and promote relaxation. /2Kcal

Rooibos Immunity Blend

Strengthening and tangy, this handmade Rooibos blend is a healthy, caffeine free alternative to tea, that is packed with vitamins and antioxidants. The addition of rose hips, hibiscus flowers and ginger further supports boosting the immune system, as well as giving the tea a tangy and spicy profile with woody sweet undertones, which is both invigorating and warming. /2Kcal

Lemon & Ginger

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

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DRINKS

Champagne	125ml	Bottle
N.V Veuve Clicquot, Yellow Label, Brut	£20	£115
N.V Veuve Clicquot, Brut Rosé	£25	£150
N.V R de Ruinart, Brut		£170
N.V Ruinart, Brut Rosé		£190
N.V Ruinart, Blanc de Blancs	£45	£250
2012 Dom Pérignon, Brut		£625

Non-Alcoholic Bubbles

So Jennie, Le Manoir des Sacres <small>38Kcal / 228Kcal</small>	£14	£80
Wild Idol, Brut <small>30Kcal / 180Kcal</small>	£15	£86

Water

Kingsdown still or sparkling, 750ml	£6.50
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Cocktails

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

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