

AFTERNOON TEA

This season, Café Royal invites you to discover a new chapter in the art of Afternoon Tea.

Inspired by The Nutcracker, this festive menu transforms a timeless ritual into a celebration of imagination and indulgence. Served within the golden glow of the historic Café Royal Grill, where music drifts softly from the piano and the air shimmers with the spirit of the season, each tier tells its own story, from delicate savouries to exquisite patisserie creations that dance with colour and flavour. With every pour and every bite, The Nutcracker Afternoon Tea captures the magic of Christmas at Café Royal, a moment of enchantment, elegance, and joy in the heart of London.

Traditional Afternoon Tea £85

With a glass of:

Blackdown Ridge Classic Cuvee 2018, Brut, West Sussex, UK £90

Veuve Clicquot Yellow Label, Brut £95

Dom Pérignon 2013, Brut £135

Veuve Clicquot Rosé, Brut £105

With a Champagne Cocktail
(Courvoisier VSOP, Veuve Clicquot, Bitters) £95

With Saicho Sparkling Tea, 20cl
(Jasmine, Darjeeling or Hojicha) £90

With a Royal Twinkle Mocktail
(Wild Idol Blanc, Elderflower cordial) £90

Any additional drink will be charged à la carte

All prices are inclusive of VAT charged at the current rate.
A discretionary service charge of 15% will be added to your bill.
Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact of the environment by supporting local farmers and suppliers.

NUTCRACKER AFTERNOON TEA

AMUSE-BOUCHE

Duck à L’Orange / 236 Kcal

SAVOURY SELECTION

Clara’s Croissant

With Smoked Salmon, Crème Fraîche and Chives / 132Kcal

Nutcracker Soldier

Norfolk Bronze Turkey with Cranberries and Chestnuts / 65Kcal

Mouse King’s Bite

Clarence Court Egg Mayonnaise and Black Truffle / 206Kcal

The Snow Queen

Cucumber, Dill and Cream Cheese / 72Kcal

TRADITIONAL SCONES

Plain and Spiced Cranberry Scones

A Selection of Preserves and Clotted Cream / 282Kcal

SWEET DELICACIES

Chestnut

Blackcurrant and Chestnut Mousse / 88Kcal

Chocolate

Chocolate Mousse and Cocoa Nib Praline / 91Kcal

Coconut

Coconut Bavaois with Pineapple, White Chocolate and Almond / 73Kcal

Vanilla

Spiced Orange Jelly with Cranberries and Madagascan Vanilla / 142Kcal

Cake

Gingerbread / 120Kcal

Adults need around 2000Kcal a day

Hotel Café Royal makes every effort to comply with dietary requirements of all 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.
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