



Royal Lancaster London

CORONATION AFTERNOON TEA

Join us for a delicious, royal-inspired Afternoon Tea to celebrate the coronation of King Charles III.

To mark this prestigious moment in history, our talented team have created a selection of sandwiches and pastries inspired by the King. Our regal afternoon tea includes a roast sirloin of English beef sandwich, homemade scones and the most decadent of cakes including a damson plum mousse, one of the King's favourite fruits, and a cake inspired by the King's favourite hot drink - Darjeeling Tea.

Available 28 April - 9 May

£39 *Monday to Friday*

£45 *Saturday & Sunday*

MAKE IT EXTRA SPECIAL

Traditional

£16 *Laurent-Perrier Brut Champagne*

£19 *Laurent-Perrier Rosé Champagne*

Sustainable

£11 *Chapel Down Vintage Reserve 2019
Sparkling Wine*

£16 *Chapel Down Rosé Brut Sparkling Wine*

Wellness

£9 *Thomson & Scott Naughty Blanc NV*



SAVOURY SANDWICHES

Chicken, onion and mustard salad
on white bread

Roast beef with horseradish cream
on granary bread

Smoked Salmon with cream cheese
and chives on wholemeal bread

Egg-mayonnaise and watercress
salad on wholemeal bread

Cucumber with salted butter on
white bread

SCONES

Warm homemade scones served
with clotted cream and a selection
of preserves

CORONATION CAKES

Lemon Cream

Vanilla cheesecake with lemon cream
on vanilla shortbread

*Created by chef Enrico Derflinger for the then Prince
of Wales, who liked the dessert so much that it became a
favourite for formal events at Kensington Palace.*

Damson Plum Mousse

Spiced plum compote, almond macaroon

*Inspired by the King's favourite fruit which he enjoys for
breakfast, especially when picked from his Highgrove Estate.*

Darjeeling Tea Cake

Darjeeling milk chocolate ganache,
Darjeeling tea gel, chocolate sponge

*The King's favourite tea which he enjoys every day with
milk and a dash of honey.*

Fruit Cake

Traditional fruit cake, marzipan

*The King's absolute favourite cake, which was also King
Charles & Queen Camilla's wedding cake.*



VEGAN AFTERNOON TEA

SAVOURY SANDWICHES

Chickpea salad with chive cress on white bread

Beetroot and horseradish cream on wholemeal bread

Smoked asparagus and vegan cream cheese with tarragon & lemon dressing on granary bread

Cucumber sandwich on white bread

Mixed grilled vegetable with red pepper pesto on wholemeal bread

SCONES

Warm homemade scones served with coconut cream and a selection of preserves

CORONATION CAKES

Lemon Cream

Vanilla vegan cream, lemon curd, vanilla shortbread

Damson Plum Mousse

Spiced plum compote, almond biscuit

Darjeeling Tea Cake

Darjeeling chocolate ganache, Darjeeling tea gel, chocolate sponge

Fruit Cake

Prune tea cake, marzipan

For further information on food allergens, please ask one of our team members. A discretionary 12.5% service charge will be added to your bill.



Camellia's Tea House

TEA SELECTION

White Teas

BAI MU DAN

Also known as White Peony, this Chinese white tea from the Fujian province is well-known for its delicate and refreshing flavour. The multi-coloured leaves, ranging from faint green to pale brown, create a clear, light yellow cup with a pleasantly sweet aroma and smooth, mellow flavour with a hint of spiciness and even a touch of nuttiness. A definite favourite among white tea connoisseurs.

CAMELLIA'S WELCOME TEA

A delectable and refreshing combination of white tea with fragrant and succulent apricots reminiscent of summer orchards, bound with delicate jasmine undertones and warming ginger. A light golden infusion with soft texture that will refresh and soothe your senses.

Oolong

CHINA OOLONG

This Gold Taste award winning oolong tea has a delicious and distinctive flavour with vanilla undertones. This extraordinary tea is characterised by a milky and smooth infusion and is a true delight to all the senses.

Green Teas

DRAGONWELL

Dragonwell is one of the most famous Chinese green teas worldwide, renowned for its quality and remarkable flavour. True Dragonwell tea, with its unique flat and crisp leaves, 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.



Camellia's Tea House

TEA SELECTION

JAPANESE SENCHA

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. It has a tender and sweetish note, which will appeal to everyone's taste!

CHERRY BLOSSOM

This is a delicious Japanese green tea which is blended with peony flower petals, rose petals and cherries to produce a beautifully balanced tea with a distinctive cherry undertone.

GREEN MINT

A truly invigorating tea, which combines the strength of a high-quality China Gunpowder tea with the delightful sweetness and aroma of premium peppermint leaves. This Gold Taste Award winning tea offers a bold and stimulating, but well-balanced cup which will awaken all your senses.

Black Teas

ASSAM BARGANG

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. The leaves are broken with tippy heads, which helps to give it a strong and creamy infusion, which is perfect for those looking for a more powerful Assam brew.

CEYLON DECAFFEINATED

A full bodied Ceylon black tea with spicy undertones, which has retained its character by a flavour protecting CO2 decaffeinating method. This tea is ideal for those who want to limit caffeine in their diet or to enjoy a delicious cup of tea at night without disrupting sleep. (NB contains traces of caffeine).



Camellia's Tea House

TEA SELECTION

DARJEELING GOOMTEE, 2ND FLUSH

Goomtee is ranked among the top gardens in the Darjeeling district, India and produces luscious green leaves with hues ranging from oaky-brown to light green. This tea offers a deliciously smooth and refreshing cup with distinctive muscatel characteristics.

AFTERNOON TEA

Also known as the 'High Noon' tea, it has a particularly lovely aromatic, flowery taste.

This tea is blended with long leaves from Darjeeling and Ceylon and is ideal with scones and cakes.

LAPSANG SOUCHONG

This kind of tea is a specialty of the Fujian Province in China. The tea leaves are put through several stages of preparation which culminates in the leaves being hung in baskets over smoking pine wood fires to dry.

The leaves consequently become intensely black and have a distinctly smoky aroma.

ROSE TEA

Also known as Mei Gui Hong Cha, this Rose Tea is considered to be one of the classic scented Chinese teas. During its production, the tea leaves are layered with rose petals and left to absorb the elegant flowery aroma.

The final result is a medium bodied black tea, marked by a floral sweetness not unlike champagne.

CHRISTMAS TEA

A captivating and luxurious blend of the fruits and spices of Christmas. A creamy infusion with sweet vanilla and zesty highlights underpinned by a myriad of exotic spices.