



# Royal Lancaster London

## JUBILEE AFTERNOON TEA

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Join us for a delicious, royal-inspired Afternoon Tea to celebrate The Queen's Platinum Jubilee.

To commemorate Her Majesty's unprecedented milestone – an incredible 70 years of service – our very talented team have added the royal touch to this favourite British pastime. Our regal afternoon tea includes Coronation chicken and roast sirloin of English beef sandwiches, homemade scones and the most decadent of cakes including Battenberg and the Queen's favourite chocolate cake.

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### AFTERNOON TEA

**£34** *Wednesday to Friday*

**£39** *Saturday & Sunday*

### MAKE IT EXTRA SPECIAL

**£11** *Add a glass of Chapel Down Vintage Reserve 2019 Sparkling Wine*

**£16** *Add a glass of Chapel Down Rosé Brut Sparkling Wine*



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## JUBILEE AFTERNOON TEA



### SAVOURY

*A selection of traditional sandwiches*

Coronation chicken on white bread

Roast sirloin of English beef with  
horseradish cream on granary bread

Scottish smoked salmon with cream  
cheese on wholemeal bread

Classic cucumber with salted butter on  
white bread

### SCONES

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

### SWEET

*A selection of sweet bites*

Battenberg Cake

Light vanilla sponge cake wrapped in  
marzipan

Chocolate Orange Crown

Chocolate cake with orange marmalade  
and dark chocolate ganache

English Violet and Chocolate Mousse

Violet and chocolate mousse with  
raspberry and lychee compôte

British Treacle Tart

A traditional treacle syrup and bread tart

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.



*Vegan*

JUBILEE  
AFTERNOON TEA



**SAVOURY**

*A selection of traditional sandwiches*

Coronation chickpeas with coriander  
cress on white bread

Beetroot and horseradish on  
wholemeal bread

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

Classic cucumber on granary bread

**SCONES**

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

**SWEET**

*A selection of sweet bites*

English Violet and Chocolate Mousse  
Raspberry chocolate mousse with  
raspberry and lychee compôte

Chocolate Orange Crown  
Dark chocolate ganache with orange  
marmalade and chocolate sponge

Fruit Pavlova  
Chickpea vegan meringue with exotic  
fruit compôte

Rhubarb Cheesecake  
Plant based cheesecake with Champagne  
rhubarb compôte and vanilla shortbread

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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



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### **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 DECAFFINATED**

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).



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## TEA SELECTION

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### **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.