

Ruinart

Afternoon Tea

at the Royal Albert Hall



Royal Albert Hall
FOOD & DRINK BY RHC.

Welcome to Afternoon Tea at the Royal Albert Hall

The creation of this wonderful English institution is credited to Anna, the seventh Duchess of Bedford and lifelong friend of Queen Victoria in 1840 to cure the hunger pangs in the long period between lunch and a late supper. Today, we are proud to continue this ritual with a twist of Royal Albert Hall creativity.

At the Royal Albert Hall we've been observing the tradition of Afternoon Tea for more than 100 years.

Our archives show that the first advert for 'Daintily served Afternoon Teas' dates from December 1917. At the time, the restaurant was simply called the 'First Tier Crush Rooms' due to the fact guests would crush into them for refreshments or to wait for their carriages home.

We have played host to many a prestigious tea party at the Royal Albert Hall, even serving royalty with a visit from Queen Elizabeth II in 2015 for the 100th anniversary of the Women's Institute.

Today, our chefs have remained faithful to the classic combination of finger sandwiches, warm scones and delicate sweet pastries accompanied by a delightful selection of loose leaf tea.

**We wish you a wonderful
afternoon in the Royal Albert Hall.**





Afternoon Tea Menu

Traditional afternoon tea - £51.00 per person

With a glass of R de Ruinart champagne - £72.00 per person

Sandwiches

Cucumber, cream cheese and mint

Smoked salmon blini

Egg mayonnaise

British honey roasted ham, mustard and rocket

Coronation chicken



Scones

Freshly baked plain and sultana scones served with clotted cream and strawberry jam

Afternoon Tea Cakes

Assortment of seasonal afternoon tea cakes

Cake Trolley

A slice from the selection:

Marble cake

Banana cake

Lemon Drizzle cake

Red Velvet cake

Victoria sponge cake

Battenberg cake

Carrot cake



Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination. For more information about specific allergens, please speak to a member of staff. A discretionary 12.5% service charge will be added to all restaurant bills. Any additional items will be charged for accordingly. All prices include VAT at the prevailing rate.

Vegan Afternoon Tea

Vegan afternoon tea - £51.00 per person

With a glass of R de Ruinart champagne - £72.00 per person



Sandwiches

Coronation chickpea

Plum tomato, black olive
tapenade, basil

Cucumber, mint, lemon, black
pepper cream cheese

Chargrilled courgettes,
red onion marmalade,
watercress, granary bread

Houmous, roasted red
peppers, rocket

Scones

Vegan scones

Afternoon Tea Cakes

Chocolate brownie bar

Mango and coconut mousse

Mini seasonal sponge cake



Children's Afternoon Tea

Our Children afternoon tea includes a selection of sandwiches and an assortment of freshly made sweet treats. Served with your choice of fruit juice or hot chocolate with marshmallows.

Kindly note the children's afternoon tea is for children up to

12 years old. Available pre-order only.

£29 per child



Drinks



Champagne	125ml	Bottle
R de Ruinart	£22.00	£120.00
Ruinart Rosé	£28.00	£160.00
Ruinart Blanc de Blancs	£30.00	£170.00
Moët & Chandon Grand Vintage		£160.00
Moët & Chandon Grand Vintage Rosé		£190.00
Dom Pérignon Blanc		£350.00
Dom Ruinart Blanc de Blancs		£450.00
Dom Pérignon Rosé		£700.00
Dom Pérignon Plénitude 2		£850.00
Krug Grande Cuvée		£420.00
Krug Rosé		£680.00
Armand de Brignac Brut Gold		£550.00

Soft Drinks

Harrogate Still / Sparkling Water 750ml	£5.00
Coca Cola / Diet Coke 330ml	£3.60
Orange Juice	£3.60
Apple Juice (250ml)	£3.60

Hot Drinks

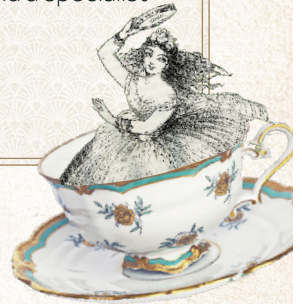
Espresso	£2.80
Double espresso	£3.30
Cappuccino	£3.60
Latte	£3.60
Americano	£3.60



Selection of Fine Teas



The Royal Albert Hall offers the very best loose leaf teas to delight, intrigue, inspire, surprise and refresh. Our tea selection comes from H.R. Higgins Limited, established in central London in 1942 and a specialist supplier of fine coffees and teas.



Black Tea

Darjeeling FTGFOP

The Champagne of teas, our Fine Tippy Golden Flowery Orange Pekoe is an incredibly high tea grade with outstanding flavour.

Assam TGFOP

Assam teas are noted for their strong after-taste making them a refreshing all-day drink. A tea for any discerning sipper, robust in character and full bodied with a distinctive flavour.

Earl Grey Superior

Blended by hand in small batches; our Earl Grey Superior combines Assam TGFOP with a large leaf Ceylon and Calabrian oil of bergamot. A light and delicate tea with a strong bergamot aroma.

Mayfair Blend

Bright and refreshing with a smooth background and a strong yet subtly layered flavour. This blend combines the finest grade teas from India, China and Sri Lanka.

Blue Lady

Blend of China Keemun tea with perfectly blended additions to produce a delicious fruit tea with a refreshing and uplifting flavour.

Sikkim TGFOP

Sikkim lies high in the Himalayas between Darjeeling and Nepal. There is only a small tea garden there, Temi, which produces very high-quality leaf tea. The leaves are very fragrant, creating a delicate and floral cup.

Breakfast Blend

Bright, powerful and full flavoured, this blend of combined teas from Assam, Ceylon and Kenya is brisk with a hint of sweetness. The robust and full-bodied flavour of Kenyan tea is complemented by malty Assam, with Ceylon for an energising freshness.

Decaffeinated Breakfast

A large leaf Sri Lankan black tea, which is bold, smooth, and full of flavour.



Green Tea

Lung Ching

Created by hand-pressing and firing in a wok to retain the refreshingly sweet and clean character of this fine Chinese tea.

Chun Mee

A popular green tea sometimes referred to as 'Precious eyebrows' due to the appearance of the dry leaves. Grown in the south of China, this tea is sought out internationally for its unique flavour and refreshing acidity.



Herbal Infusions

Chamomile Flowers

Calming and relaxing, chamomile is naturally caffeine-free and perfect to relax with in the late afternoon or evening.

Peppermint

Made from the finest peppermint, our pure peppermint leaves have a pleasant and invigorating taste.

Fruit Tea

Summer Peach

A blend of velvety smooth black China tea with dried marigolds, cornflowers, and a tropical fruit flavour to create a refreshingly juicy tea, Summer in a cup!

Berry Sextet

The fruity taste of aromatic blackberries, blueberries, black currants and sloes creates a special experience.

Leaf Grades

FTGFOP

Finest Tippy Golden Flowery Orange Pekoe

Highest quality grade.

TGFOP

Tippy Golden Flowery Orange Pekoe
The highest proportion of tip, the main grade in Nepal, Darjeeling and Assam.





Royal Albert Hall

We would love to hear your feedback on your afternoon tea experience. Please send your comments to: food@royalalberthall.com.



#RAHTEA

royalalberthall.com

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REMEMBER YOUR VISIT

The Royal Albert Hall tea set is available for purchase in our gift shop or by scanning the QR code below.

