



WELCOME TO THE ORANGERY

Savour the regal indulgence of our festive Afternoon Tea, inspired by Princess Victoria who was born and raised at Kensington Palace.

Experience the magical atmosphere of Victoria's childhood Christmases featuring a delightful range of seasonal food favourites, paired perfectly with our festive tea collection.

Alternatively, delve into our traditional Christmas lunch menu and enjoy a Christmas cocktail or glass of English sparkling wine.

Inside Kensington Palace, step into the home of Princess Victoria and discover the story of the young girl destined to be Queen, in the rooms where she was born and where she spent her childhood days.





HISTORY OF AFTERNOON TEA

Prior to the introduction of high tea into Britain, the English had two main meals: breakfast and dinner. This didn't suit the Duchess of Bedford, Anna Maria Stanhope (1783-1857). The Duchess, one of Queen Victoria's ladies-in-waiting, suffered from 'a sinking feeling' at about four o'clock in the afternoon. At first, the Duchess had her servants sneak her a pot of tea and a few bread stuffs, but then began inviting friends to join her at five o'clock in her rooms at Woburn Abbey.

The menu centred around small cakes, bread and butter sandwiches, assorted sweets and, of course, tea. The summer practice proved so popular that the Duchess continued it when she returned to London and high tea was quickly picked up by other social hostesses.

Support Historic Royal Palaces' work with local community groups by donating an optional £1 with your afternoon tea. From sensory sessions for people living with dementia, to adult learning and youth groups, this programme ensures that our six magnificent palaces are accessible and relevant for all visitors. Thank you, and enjoy your tea!

*Not applicable to Children's Afternoon Tea.

Historic Royal Palaces is a Registered Charity (No. 1068852).

THE ORANGERY'S FESTIVE AFTERNOON TEA

(1921kcal)

£60

Includes optional
£1 donation

TOP TIER

Black Forest bundt

Orange and cranberry éclair

Bergamot Victoria sponge

Victorian iced biscuit

MIDDLE TIER

Orange scented scones

Cornish clotted cream, mulled plum conserve

BOTTOM TIER

English cucumber, dill, bridge roll

Smoked salmon, horseradish cream blini

Prawn cocktail vol au vent

Coronation turkey, baby spinach, red pepper wrap

Brie and cranberry finger sandwich

SERVED WITH A POT OF OUR
SIGNATURE ORGANIC TEA BLEND.
FREE TEA REFILLS AVAILABLE.

THE ORANGERY'S FESTIVE VEGAN AFTERNOON TEA

(1485kcal)

£60

TOP TIER

Orange tart

Festive brownie

Passion fruit dome

Raspberry Victoria sponge

MIDDLE TIER

Traditional scones

Sweetened cream cheese, mulled plum conserve

BOTTOM TIER

English cucumber, dill, bridge roll

Carrot hummus, pickled carrot ciabatta

Coronation chickpea, spinach, pepper wrap

Minted pea, truffle mayo finger sandwich

Field mushroom and truffle bridge roll

CHILDREN'S FESTIVE AFTERNOON TEA

(1573kcal)

£32

Bearskin Guard marshmallow

Chocolate and orange roly poly

Rocky road mini cupcake

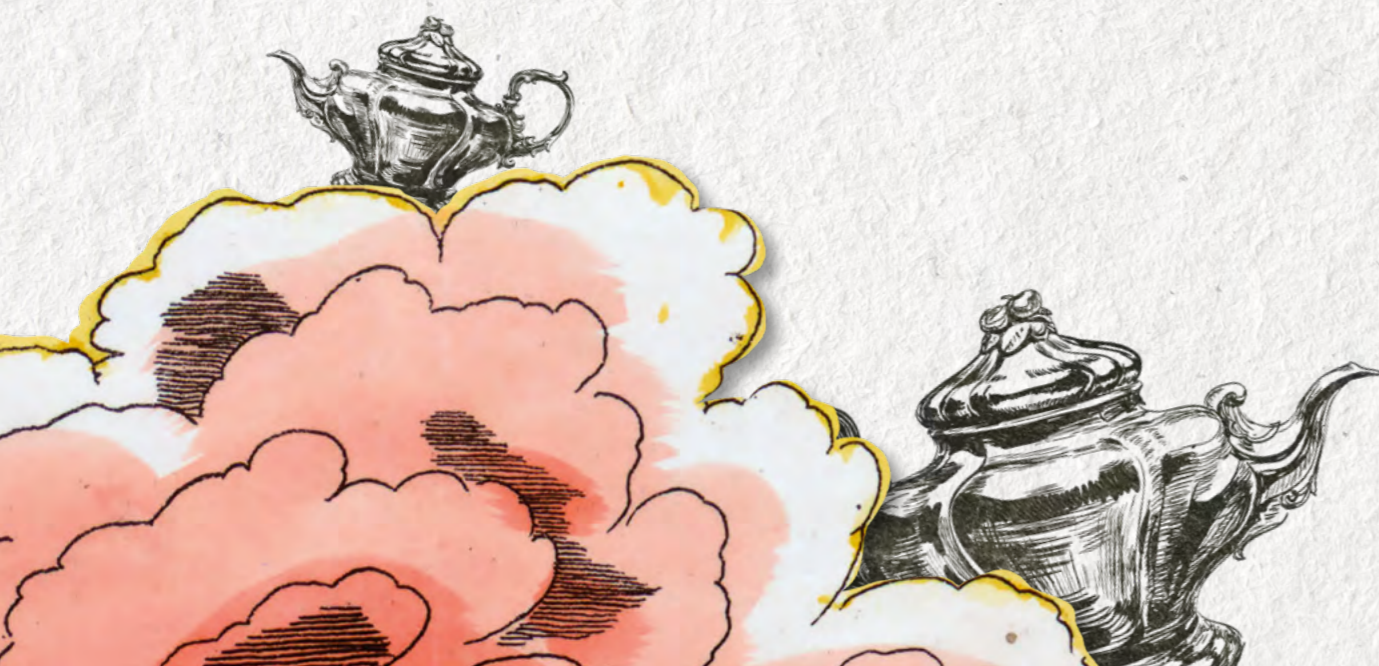
Mini scone, cornish clotted cream, strawberry jam

Cheese and tomato croissant

Mini sausage bridge roll, ketchup

Jam crown sandwich

Loaded hot chocolate with mini doughnuts



TEA SELECTION

£5.5

Our teas are supplied by Hope & Glory, a small British company specialising in premium, organic, loose-leaf teas with strong sustainability credentials. Organic certification guarantees that farmers are using environmental and animal-friendly farming methods which protects their farm and their health, as well as fair pay along with welfare rights.

CLASSIC COLLECTION

Robust and strong

ORGANIC ENGLISH BREAKFAST

Full-bodied blend of two single tea estates from Assam and Ceylon black teas.

ORGANIC ASSAM

Full-bodied, black tea sourced from the Assam region of North East India.

DELICATE COLLECTION

Light and aromatic

ORGANIC LAPSANG SOUCHONG

A rare, smoky Lapsang Souchong single estate tea, originating from China - with deep aromas, flavours and a sparkling liquor.

ORGANIC EARL GREY

Scented, whole-leaf Ceylon black tea that can be taken with or without milk.

ORGANIC DARJEELING

Light and delicate, known as the Champagne of teas, best enjoyed without milk.

ORGANIC JASMINE PEARLS

A classic green tea scented with the clean, delicate scent of jasmine.

ORGANIC CHAQUOING GREEN

A mellow, classic green tea from Sri Lanka which is known for some of the best green teas in the world.

NURTURING COLLECTION

Soothing and gentle

ORGANIC PEPPERMINT

Crisp, refreshing and naturally caffeine free.

ORGANIC ROOIBOS

Derives from the finest organic leaves of the rooibos or red bush plant in the Cederberg mountains of South Africa.

ORGANIC CHAMOMILE

The finest whole chamomile heads have been selected for this organic infusion, producing a light and delicate brew.

FESTIVE COLLECTION

Zingy and delicious

RED CHRISTMAS

Ripe berries, juicy orange and cinnamon.

BLUE CHRISTMAS

Sweet creamy aromas of vanilla, blueberry, light citrus.

ORGANIC VANILLA CHAI

A signature Chai recipe, blending the ingredients of Masala Chai with natural vanilla to create a sweet, spicy fragrant tea experience.



FESTIVE BREAKFAST

10.00-11.30

Earl Grey porridge, oat milk,
blueberries, honey, seeds (216kcal)
£9.5

Victoria's breakfast trifle, toasted oats,
warmed berries, coconut yoghurt (310kcal)
£10.5

Cumberland sausages, smoked back bacon,
black pudding, roasted tomatoes,
mushrooms, scrambled eggs (827kcal)
£22 includes hot drink

Baked duck eggs, spicy tomato,
peppers, feta (414kcal)
£15.5

Smoked haddock kedgeree,
poached egg (606kcal)
£16.5

FESTIVE LUNCH

12.00-14.30

Two Courses **£42** - Three Courses **£52**

STARTERS

Port infused apple, chicory, macerated grapes,
vegan blue cheese, sourdough **VG** (485kcal)

Prawn and avocado cocktail with
bloody mary dressing **GF** (674kcal)

Chicken, sherry consommé, pea,
mushroom confit chicken salad **GF** (201kcal)

MAINS

Potato and spinach roulade, charred Brussels
sprouts, orange scented carrots **VG GF** (357kcal)

Pan-roasted seabass, whipped Jerusalem
artichoke, salsify in blankets, charred
tenderstem broccoli **GF** (599kcal)

Butter-roasted turkey, smoked bacon-wrapped
chipolatas, cranberry sage and onion stuffing,
Christmas vegetables (1450kcal)

SIDES

Artisan bread and butter (203kcal) **£6.5**

DESSERTS

Christmas pudding, brandy sauce,
redcurrant compote (448kcal)

Rich dark chocolate fondant,
orange mousse, clementine salad **GF** (581kcal)

Festive mess **VG GF** (380kcal)

Coffee and mince pies (237kcal)

For those with special dietary requirements
or allergies, please ask for a manager.



ENGLISH SPARKLING WINE

RIDGEVIEW BLOOMSBURY

The official wine served for Her Majesty The Queen`s Diamond Jubilee celebration in 2022.

This signature blend is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey.

Bottle £85 Glass (125ml) £16

RIDGEVIEW FITZROVIA ROSÉ

A delicate salmon colour with an abundance of fine bubbles. Raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

Bottle £90 Glass (125ml) £18

PROSECCO

BORGIO DEL COL ALTO, SPUMANTE

Complex bouquet with fruity notes of peach, green apple, and scent of acacia and lilac. Fresh and light palate, balanced with acidity and full bubbles.

Bottle £48 Glass (125ml) £11

PIAZZA GRANDE SPUMANTE ROSE

Delicate cherry pink in colour with a floral bouquet. The palate is fresh with notes of red cherries, strawberries and blossom combined with a creamy mousse and delicate acidity.

Bottle £52 Glass (125ml) £12.5

(Non-alcoholic versions available)

WHITE WINE

CHAPEL DOWN BACCHUS STILL

A great example of a quality English white wine. A crisp, refreshing, highly aromatic wine characterised by gooseberry and elderflower on the nose. The palate is fresh and zesty with flavours of nettle, kiwi and freshly cut grass leading to a crisp, dry finish.

Bottle £52 Glass (175ml) £14

TERRE D'OR SAUVIGNON BLANC

A fresh, aromatic white wine selected from a small Mediterranean hillside vineyard. Elegant on the palate showing an expression of hedgerow, gun flint and zesty citrus fruit.

Bottle £45 Glass (175ml) £11

NORTE SUR ORGANIC CHARDONNAY

An organic Chardonnay from Dominio de Punctum. The palate is soft with flavours of apple, peach and mango with a refreshing streak of acidity.

Bottle £42 Glass (175ml) £10

ROSÉ WINE

CHAPEL DOWN ENGLISH ROSÉ

Chapel Down English Rosé is a crisp wine with notes of raspberries, strawberries and cream.

Bottle £52 Glass (175ml) £14

GRANDE COURTADE ORGANIC ROSÉ

Produced from organic fruit grown at the small estate Grande Courtade, this is a dry wine with a perfumed bouquet of wild strawberry and cranberry on the palate with a crisp acidity.

Bottle £45 Glass (175ml) £12

RED WINE

SENSAS PINOT NOIR IGP D'OC

This is a versatile and easy drinking style of Pinot Noir. The palate is juicy with notes of cherry, plum and raspberry. Well balanced with silky tannins and a vibrant, fresh finish.

Bottle £48 Glass (175ml) £12

MONTEPULCIANO RISERVA ABRUZZO TDC

Intense purple in colour with aromas of blackberries and cherries. The palate is rich with notes of ripe berry fruit, sweet black cherries and a hint of herbaceous notes.

Bottle £44 Glass (175ml) £11

FESTIVE COCKTAILS

Cranberry mimosa £14.5

English sparkling wine, cranberry juice, orange liqueur

Gingerbread old fashioned £14.5

Smooth bourbon stirred with gingerbread syrup, muddled fresh orange and candied cherry

Christmas spritz £14.5

Vermouth, orange liqueur, prosecco

Peppermint martini £14.5

White chocolate liqueur, vodka, peppermint schnapps

Grinch cocktail £14.5

Blue curaçao, pineapple juice, and vodka

Smoking Bishop £14.5

Port, red wine, oranges, sugar, cloves

Mulled wine £8

Mulled apple £5.5

(Non-alcoholic cocktails available)

GINS

Bombay Sapphire £12.5

Aromatic with bright citrus notes. Pairs best with Fever-Tree Mediterranean Tonic. Garnished with a lemon wedge.

Hendricks £13

Delightful infused with cucumber and rose petals. Pairs best with Fever-Tree Elderflower Tonic. Garnished with a lime slice.

BEERS

Meantime London Lager £6.8

Meantime London Pale Ale £6.8

Lucky Saint £6.8

CHILLED DRINKS

Pressed orange or apple juice 130kcal £4.5

Elderflower fruit cordial 20kcal £4.5

English iced tea 48kcal £4.5

Iced coffee 130kcal £6

Still or sparkling mineral water 330ml £4

Still or sparkling mineral water 750ml £5.5

Pepsi or Diet Pepsi 82kcal/2kcal £4

Traditional ginger beer 90kcal £4.5

Flawsome sparkling juices 24kcal £5.5

COFFEES & HOT CHOCOLATE

Our delicious Community Blend coffee from Union comes from a group of 300 smallholder farmers in Jaen, Peru via the Union Direct Trade sourcing model. This allows us to ensure farmers are paid fairly for their high-quality products.

Filter coffee 4kcal £4.2

Americano 4kcal £4.2

Espresso 3kcal £3.2

Double espresso 6kcal £3.8

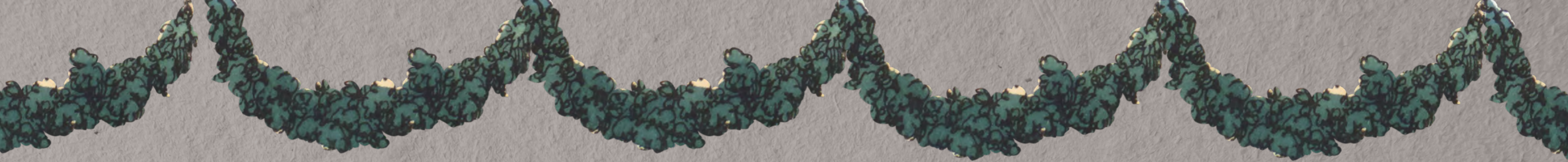
Cappuccino 120kcal £4.5

Latte 130kcal £4.5

Mocha 185kcal £4.8

Hot chocolate 206kcal £4.8

MEMBERS SAVE 10%. EXCLUSIONS APPLY.



SUSTAINABILITY

All our menus have been designed with sustainability in mind. Our dishes change with the seasons, meaning you're always getting the freshest ingredients from the UK. We've designed our menus to reduce food waste using a 'root to tip' philosophy to make sure we're using the whole of an ingredient. Our chef has included some less commonly used ingredients to celebrate biodiversity and reflect the Palace's celebrations of gardens.

Throughout our menus, we are proud to champion the best food from artisanal suppliers that London has to offer. All our fresh meats are farmed in the UK, our eggs are all free-range and we only serve fish rated 'good to eat' by the Marine Conservation Society. All our cheese is produced in the UK from small, artisanal cheesemakers, celebrating and supporting UK farmers and producers.

OUR LOCAL SUPPLIERS

From reducing farm surplus with local growers to refusing airfreight for fresh produce, we prioritise sustainability with an exclusive reliance on only British meats and cheeses and adherence to the Good Fish Guide for responsible seafood sourcing.





HISTORIC ROYAL PALACES

ABOUT HISTORIC ROYAL PALACES

Historic Royal Palaces was established by Royal Charter as an independent charity in 1998. Our Charter pledges that we will act 'for the benefit of the nation' and 'help everyone learn about the palaces'. Our ambition is to make the palaces a living resource for everyone. A source of happiness, inspiration, surprise and debate. And we will act for the future: investing in young people, de-carbonising our activities, conserving the palaces to pass them on in better condition ensuring their legacy lives on.

Find out more at hrp.org.uk

TOWER OF LONDON • HAMPTON COURT PALACE • BANQUETING HOUSE
KENSINGTON PALACE • KEW PALACE • HILLSBOROUGH CASTLE AND GARDENS

Illustrations by Lorenzo Gabini in collaboration
with Benjamin Pollock's Toyshop, Covent Garden

