

HISTORY OF AFTERNOON TEA

Prior to the introduction of high tea into Britain, the English had two main meals: breakfast and dinner. By the middle of the eighteenth century, dinner for the upper and middle classes had shifted from noon to an evening meal served at a fashionably late hour. 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.

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask for a manager.

All prices are inclusive of VAT. The discretionary 12.5% service charge is paid to and shared by all members of staff involved in the preparation and service of your meal.

All monies received, less HMRC taxes owing are paid to the staff with nothing retained by the company.

All timings shown are based on our Winter opening hours. Please visit www.hrp.org.uk/kensington-palace for opening hours at other times.



HISTORIC ROYAL PALACES

PAVILLION TEA ROOM

SPACE TO STIR AND BE STIRRED

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

HOT DRINKS

TEA SELECTION

Black Tea _____ £4.50
Palace Breakfast - Palace Earl Grey - Assam - Darjeeling - Massala Chai - Vanilla Chai

Herbal & Fruit Infusions _____ £4.50
Jasmine Pearls - Peppermint - Green Tea - Red Velvet - Rooisbos - Relax Tea

COFFEES & HOT CHOCOLATE

Filter Coffee _____ £3.80
Americano _____ £3.80
Espresso _____ £3.00
Double Espresso _____ £3.50
Cappuccino _____ £4.20
Latte _____ £4.20
Mocha _____ £4.50
Hot Chocolate _____ £4.20

CHILLED DRINKS

Pressed orange or apple juice 100kcal _____ £4.00
Elderflower fruit cordial 20kcal _____ £4.00
English iced tea 48kcal _____ £4.50
Iced Coffee 130kcal _____ £5.50
Still or sparkling mineral water 330ml _____ £3.50
Still or sparkling mineral water 750ml _____ £4.50
Pepsi or Diet Pepsi 82kcal | 1kcal _____ £3.50
Traditional ginger beer 90kcal _____ £4.50

BEERS

Meantime London Lager _____ £6.50
Meantime London Pale Ale _____ £6.50

COCKTAILS

Mimosa _____ £11.50
Bellini _____ £11.50
Pimm's _____ £11.50
Aperol Spritz _____ £11.50
Cosmopolitan _____ £11.50

GINS

Hendricks _____ £10.50
Delightful infused with cucumber and rose petals.
Paris best with Fever-Tree Elderflower Tonic. Garnished with a lime slice.
Bombay Sapphire _____ £10.50
Aromatic with bright citrus notes. Paris best with Fever-Tree
Mediterranean Tonic. Garnished with a lemon wedge.

WINE

Bottle Glass

ENGLISH SPARKLING WINE

Ridgeview Bloomsbury N.V _____ £80.00 _____ £14.00

The official wine served for her Majesty The Queen`s Diamond Jubilee celebration in 2022. With a light gold colour with a fine persistent mousse, crisp pear, citrus zest, and white peach aromas are balanced.

Ridgeview Fitzrovia Rose N.V _____ £85.00 _____ £16.00

Served by Her Majesty The Queen to USA President Barack Obama at the official Buckingham Palace. French Country wine. The Languedoc is a perfect environment for spicy ripe Shiraz with mellow ripe tannins That combines perfectly with the dark fruit and classic structured Cabernet.

PROSECCO

Thomson & Scott Noughty Organic

Sparkling Chardonnay N.V (Alcohol Free Wine) _____ £36.00 _____ £9.50

Spain, Castilla-La Mancha, traditional winemaker in stainless steel vats, de-alcoholised by vacuum. Accompanied by a touch of sweetness. Subtle flavours with a lingering finish.

Borgo del Col Alto, Spumante N.V _____ £39.00 _____ £9.50

This prosecco has a complex bouquet with fruity notes of peach, green apple, and scent of acaia and Lilac. Fresh and light palate balanced with acidity and nice medium body and full bubbles.

Piazza Grande Spumante Rosato di Modena NV_ £42.00 _____ £9.50

This sparkling rose from Modena in the Emilia Romagna region of Italy is made from local Lambrusco varietals. 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.

WHITE WINE

The Pavillion White Wine _____ £28.00 _____ £8.00

Allegri Grillo DOC Sicilia _____ £35.00 _____ £9.00

IL Barco Catarratto Pinot Grigio _____ £35.00

ROSE WINE

Nero D`a Rosato Il Paradosso _____ £31.00 _____ £9.00

Pinot Grigio Rose San Antini, Old World wine____ £38.00

RED WINE

The Pavillion Red Wine _____ £28.00 _____ £8.00

Merlot Ca` Luca IGT Trevenezie _____ £36.00 _____ £9.00

IGP d`Oc Shiraz/Cabernet Terre d`Or _____ £42.00

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AFTERNOON TEA

SERVED ALL DAY

TRADITIONAL AFTERNOON TEA ^{1513 kcal} £46.00

TOP TIER

Golden passion fruit tree

Christmas cake wave

Strawberry Victoria

Chocolate and caramel tart

MIDDLE TIER

British orange scent scones

Cornish clotted cream

Tiptree strawberry preserve

BOTTOM TIER

English cucumber, mint cream cheese, black pepper

British turkey, cranberry, brie, rocket

Free-range egg mayonnaise, watercress

Scottish oak smoked salmon, dill, lemon cream cheese topped with fish roe.

ROYAL AFTERNOON TEA

Enjoy your royal afternoon tea served with:

Pimm's /Rose _____ £54.00

English Sparkling Wine _____ £58.00

CHILDREN'S AFTERNOON TEA ^{723 Kcal} £24.00

A selection of afternoon tea cakes, Scone served with Cornish clotted cream and

Tiptree strawberry preserve

A selection of afternoon tea sandwiches

Served with your choice of tea or soft drink.

Afternoon Tea is also available with Vegan or Vegetarian options or can be made from non-gluten containing ingredients.

BREAKFAST

SERVED FROM 10:00-11:30

White or wholemeal bloomer, butter, jam (V) 485.3 kcal _____ £4.50

Croissant, butter, jam (V) 654.5 kcal _____ £5.50

Cheese and gammon ham croissant 511.7 kcal _____ £7.50

Brioche, French toast, bacon with maple syrup 522 kcal _____ £9.50

Brioche, French toast, summer berries
compote and yoghurt (V) 504 kcal _____ £9.50

Crushed avocado on toast,
Scottish oak smoked salmon and radish _____ £14.50

Plant-based crushed avocado on toast and
marinated heirloom tomatoes (VE) 256 kcal _____ £12.50

Coconut-matcha chia, coconut chips,
strawberries, maple syrup (VE) 209kcal _____ £9.50

Scrambled eggs, maple bacon 448kcal _____ £12.50

Scrambled eggs, Scottish smoked salmon 448.3kcal _____ £14.50

Eggs Florentine 354.4kcal _____ £12.50

Eggs Benedict 429.5kcal _____ £13.50

Eggs Royale 328.4kcal _____ £16.50

LUNCH

SERVED FROM 12:00-14:30

STARTERS

Chef's choice of soup with crusty bread 260 kcal **£7.50**

Warm sourdough bread, olive oil, glazed balsamic vinegar, sea salt (VE) 300 kcal **£6.00**

Wild mushrooms, butter bean puree, truffle oil, capers (VE) 197 kcal **£11.00**

Baked figs, crispy prosciutto, goat cheese, plum jelly,
pickled cucumber pine nuts, basil oil 580kcal **£13.00**

Salmon beetroot gravlax, pickled mustard seeds, wasabi pearls,
horseradish cream, beetroot wafer 272kcal **£15.00**

MAINS

Pea and shallots ravioli, butternut squash foam, pumpkin seeds, crispy sage,
nutmeg oil (VE) 605kcal **£18.00**

Pork belly, celeriac dauphinoise, mustard cabbage, apple ketchup,
apple chips 744kcal **£22.00**

Pan fried cod, aromatic crushed baby potatoes, salsa verde, samphires,
hollandaise sauce 742kcal **£24.00**

Roasted breast of Bronze Turkey, "Al the christmas trimmings" Potato rosti,
seasonal vegetables, cranberry sauce 897kcal **£25.00**

SIDES

Minted new potatoes 296 kcal **£6.00**

Tenderstem broccoli 228 kcal **£6.00**

Mix leaf salad 103 kcal **£6.00**

DESSERTS

Burnt cheesecake, berries compote, sugar leaf 607 kcal **£10.00**

Poached pear, stilton ice cream, cinnamon crumble, wine sauce 360kcal **£10.00**

Christmas pudding, brandy sauce 566kcal **£10.00**

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