

# Royal Afternoon Tea

Indulge in an exquisite afternoon tea curated by Chef Darren McGrady, former Chef to Queen Elizabeth II, Diana, Princess of Wales and Princes' William & Harry.

Royal Afternoon Tea will be available for a limited time  
October 1<sup>st</sup> to November 30<sup>th</sup>, 2016.



## **Smoked Scottish salmon gravedlax with suèdoise sauce**

*One of the most popular sandwiches served at Balmoral Castle where we had so much fresh salmon caught by members of the royal family that we cured our own gravedlax for canapés and tea sandwiches.*

## **Sage Derby and tomato**

*Sage Derby is one of Britain's oldest cheese and often on Buckingham Palace garden party menus when tomatoes were in abundance.*

## **Coronation chicken mayonnaise bridge rolls**

*Bridge rolls were a favorite of Queen Elizabeth, the Queen Mother. Coronation chicken has been on the palace menu since 1952 and Queen Elizabeth II coronation.*

## **Roast beef with golden beetroot and horseradish crème fraîche**

*Princess Diana loved healthy beets and the combination of the beef and horseradish with them.*

## **Warm scones with clotted cream and fraise des bois compote**

*Scones were on the only teacake that appeared on the royal menu every day. Alternating between plain one day and with raisins in the next. We made the fraise des bois compote with berries picked from the Balmoral Castle gardens and it lasted the rest of the year for the other royal residences.*

## **Jam pennies**

*A favorite sandwich of Queen Elizabeth II and her sister Princess Margaret when they were growing up in the royal nursery. Still on the royal tea menu today, it is the only sandwich that is served round – cut into a circle the size of the old English penny.*

## **Potted shrimp with warm Melba toast**

*A Balmoral Castle treat for the fall. The seasoned butter on top of the ramkins of potted brown shrimp would be melted into the warm melba toast.*

### **Vanilla bean shortbread**

*A favorite of Lady Sarah Armstrong Jones, Princess Margaret's daughter. I would make a dozen large ones for her to take back to college with her when she visited The Queen.*

### **Raspberry tartlets with lemon cheese**

*A popular tea pastry usually served in Scotland.  
Especially when The Queen and Princess Margaret had been raspberry picking.*

### **Chocolate biscuit cake**

*Her Majesty would have one large cake that she could cut into herself every day. Sometimes a fruitcake, other times a ginger cake, lemon sponge cake or something similar. The chocolate biscuit cake was her favorite and the only "cut cake" that she requested the following day and the next, until it had all gone. It is also Prince William's favorite cake too. So much so that he chose the recipe as his grooms cake when he married.*

### **Caramel banana cake**

*A popular recipe I made at Kensington Palace for Princes' William and Harry as young children. They both loved any recipe with bananas in and this became one of their favorites.*

### **Chocolate birthday cake**

*"The" royal birthday cake. A family recipe passed down from royal chef to royal chef and dating back to Queen Victoria's chef. The only thing that has changed since then is the type of chocolate used today. Every member of the royal family had this chocolate birthday cake for their birthday including Her Majesty who had it twice a year for her birthdays in April and June.*

\$ 44



### **Add bubbles to your Royal Tea Experience**

Include a glass of Veuve Clicquot \$ 72

Include a Collins Royal Cocktail \$ 80

*Champagne Veuve Clicquot, Belvedere Vodka, Mint, Cucumber, Fresh lemon juice*

Include a French 75 Cocktail \$ 74

*Champagne Veuve Clicquot, #3 Gin, Fresh lemon juice*



### **Add a slice of cake for only \$ 6 each**

#### **Earl Grey fruitcake**

*A favorite of Prince Philip, he enjoyed this cake with soft salted butter.*

#### **Battenberg cake**

*Sarah Ferguson, The Duchess of York loved this cake and would request it every time she came to Buckingham Palace.*