



CLIVEDEN

CLIVEDEN *and the* CROWN

Cliveden and the Crown Afternoon Tea
£68 per person

Includes your choice of hot drink and our food selection.

Cliveden and the Crown Afternoon Tea with Champagne
£88 per person

*Includes your choice of hot drink, our food selection and a glass of
Laurent-Perrier Héritage Champagne.*

A ROYAL TIPPLE

The Crown Jewel £16

Mango purée, lime juice, chili syrup, wild idol alcohol-free sparkling

Iconic Gin & Dubonnet £22

Iconic Gin & Tonic £20

CHAMPAGNE

Laurent-Perrier, Héritage NV, 750ml £95

Laurent-Perrier, Rosé Brut NV, 750ml £130

ALCOHOL - FREE

Wild Idol Alcohol-Free Sparkling Wine, 750ml £75

Hildon 'Delightfully Still' Water, 750 ml £7.50

Hildon 'Gently Sparkling' Water, 750 ml £7.50



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In honour of Cliveden's royal ties, having welcomed every reigning monarch since George I, this Afternoon Tea pays tribute to the House's storied past. Each layer is inspired by favourites cherished by illustrious guests.

SAVOURIES

Queen Elizabeth's Balmoral Game Pie

(E, G, M, Mu)

Balmoral Castle was Queen Elizabeth II's Scottish holiday home. Family lunches there often included game meats, such as venison, baked in pies or pastry dishes. Although not always called a game pie, these were very much in the same spirit.

Prince Philip's Beef Yorkshire Pudding

(E, G, M)

A salute to both King George III's famed love of Roast beef and Prince Philip's love of cooking. The royals, including Prince Philip, were known to enjoy 'Sunday roast' dinners, which in British households included roast beef with Yorkshire pudding.

SANDWICHES

Scottish Smoked Salmon

(F, G, M)

Since the 16th century smoking has been used to preserve salmon in coastal Scotland, with techniques refined in the 1800s. By late Victorian times smoked salmon had become a delicacy in clubs, hotels, and royal dining, representing both British tradition and Scottish craft.

Coronation Chicken

(E, M, SD)

Coronation Chicken was created in 1953 for Queen Elizabeth II's coronation. This sandwich favourite was intended to be joyful, modern, and subtly exotic, as Britain looked towards post-war recovery, escaping the hardships of the previous decade.

Clarence Court Egg Mayonnaise

(E, G, M)

By the Edwardian era the art of the afternoon tea sandwich was firmly established among the upper and middle classes. While cucumber and salmon symbolised elegance, the egg sandwich represented comfort and practicality: a dish refined enough for a silver tea stand.

ALLERGEN KEY - (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



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SCONES

Plain Scones and Fruit Scones with Clotted Cream and Jam
(E, G, M)

The origins of the word 'scone' are said to lie with the Scottish "scon" or the Dutch "schoonbrood". Originally griddled barley or oat flatbreads, scones became common in the 19th century when baking powder transformed them into an afternoon tea staple.

CAKES

Queen Camilla's Chocolate Biscuit Cake
(E, G, M)

Inspired by her early days at Ray Mill House in Wiltshire, where Camilla was known among friends for her informal teas, Queen Camilla's favourite sweet treat was a glossy chocolate cake made with crushed tea biscuits.

Battenberg
(E, G, M)

This classic cake was created for the marriage of Prince Louis of Battenberg. His descendants changed the family name to Mountbatten and were part of the influential aristocrats and politicians connected to the house.

King Charles's Garden Berry Tart
(E, G, M)

As fresh berries arrived from the kitchen garden on a fine summer afternoon, Highgrove's estate chef was inspired to create a dish that embodied the King's vision for the gardens. The result was a dessert that was beautiful, seasonal, and born entirely from the land.

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

Founded in 1812, the House of Laurent-Perrier has been defined by its pioneering role in innovating champagne throughout its history. In 2024 Laurent-Perrier was the first champagne House to be bestowed the prestigious Royal Warrant by His Majesty The King Charles III, signifying the brand's esteemed status as a purveyor of champagne to the Royal Household.

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OUR TEA SELECTION

The Queen Consort's Garden Blend

Delicious, strong and bursting with full flavour, this masterful African blend of black teas will delight discerning tea drinkers everywhere anytime.

The King's Darjeeling Reserve

Often called the "Champagne of Teas," Darjeeling is a delicate orthodox tea grown in the Himalayan foothills since the 19th century.

Queen Victoria's Afternoon Fortitude

Savour the elegance of Virunga, a single-origin black tea from Rwanda's finest gardens. Light and refreshing with a smooth, delicate liquor, it's perfect for after lunch or an afternoon treat.

The Earl Grey Crown Blend

Our Virunga Earl Grey blends East Africa's finest tea with blue cornflowers and aromatic bergamot, creating a famously fragrant British afternoon tea favourite.

The Royal Spice Route Blend

Our Virunga Chai mixes premium African black tea with cinnamon, ginger, and South African rooibos, creating a vibrant, uplifting blend that soothes and satisfies all day.

The Churchill Smokehouse Tea

A renowned Chinese black tea features a distinctive smoky taste from drying leaves over pinewood fires. A traditional British favourite and reportedly Winston Churchill's preferred tea.

The Crown's Eastern Garden Tea

A pure green tea from China, revered in the Far East for its therapeutic properties. Rich in antioxidants, it is believed to cleanse, detoxify, and restore natural balance.

The Princess of Wales' Orchard Infusion

A luxuriously smooth blend of sweet red berries and refreshing hibiscus, this full-flavoured red fruit tea is rich in antioxidants and naturally caffeine-free, perfect for any time of day.

The Royal Apothecary Blend

A warming herbal tea of pure lemongrass and spicy ginger. This infusion combines ginger's digestive benefits with the soothing properties of lemongrass.

The Queen's Sunset Rooibos

*A classic red rooibos tea from South Africa's *Aspalathus linearis*. This pure redbush offers a gentle, hydrating infusion, rich in antioxidants and naturally caffeine-free.*

The Windsor Mint Selection

Indulge in a classic herbal tea crafted from the finest peppermint leaves. Enjoy the rich green hue and spicy aroma, delivering a cool, refreshing finish.

The Royal Anniversary Tea

In honour of Birchall Graham's 150th anniversary of planting tea in Darjeeling, we've crafted this exquisite large leaf black tea blend. Each sip embodies brightness and integrity.

A selection of coffees available on request.