

# Royal Tea on Britannia

## PENNY SANDWICHES

### Coronation Chicken

*Created in 1953 at Le Cordon Bleu by Rosemary Hume and Constance Spry for Queen Elizabeth II's Coronation Luncheon, this dish was originally called 'Poulet Reine Elizabeth'.*

### Dalkeith free-range egg & cress

*The egg and cress sandwich, a traditional British staple, was reported to be a favourite of Queen Elizabeth II, especially when served with the crusts removed.*

### Oak smoked salmon, cream cheese

*Queen Elizabeth II was partial to smoked salmon sandwiches, particularly as a fixture of her daily afternoon tea.*

## CAKES & SCONES

### Victoria sponge, Perthshire strawberry jam

*Both Queen Victoria and Queen Elizabeth II had a soft spot for Victoria sponge cake. Queen Victoria adored it so much that the cake was eventually named after her, and Queen Elizabeth II was also known to favour it.*

### Dundee cake, crystallised almonds, candied orange

*Queen Elizabeth II was known to enjoy Dundee cake, a traditional Scottish fruitcake, often having a slice with her afternoon tea.*

### Valrhona chocolate biscuit sandwich

*Queen Elizabeth II loved chocolate biscuit cake, her favourite afternoon tea treat, and ate a slice every day until the cake was finished.*

### Sultana & plain scone, Cornish clotted cream, fruit jam

*Scones were part of Queen Elizabeth II's daily afternoon tea, she preferred to add jam first (the Cornish way).*

## ROYAL TEA

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Dietary menu - gluten free and vegan

## PENNY SANDWICHES

Plant-based cream cheese with dill & cucumber

Grilled courgette, houmous & rocket

Plant-based cheddar, Isle of Arran tomato chutney

## CAKES & SCONES

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

Sultana scone, fruit jam

## ROYAL TEA

Please note, our dishes are not produced in an  
allergen-free environment.