

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.