

The Milestone Hotel
& Residences



CHELSEA FLOWER SHOW
AFTERNOON TEA
MENU

'Tea! Thou soft, thou sober, sage and venerable liquid,
Thou female tongue-running, smile-smoothing,
Heart-opening, wink-tipping cordiale, to whose glorious insipidity
owe the happiest moment of my life,
let me fall prostrate.'

'The soothing rite that calms the soul, lifts the spirit
and makes any afternoon an extraordinary event.'

COLLEY CIBBER: THE LADY'S LAST STAKE, 1708

CHELSEA FLOWER SHOW

MILESTONE AFTERNOON TEA

Afternoon Tea as a specific meal did not evolve until the beginning of the 19th century, although the drink had been popular since its introduction in 1559. Anna, Duchess of Bedford, invented the meal to fill the time between early luncheon and late dinner which she felt proved to be the low point of many a country house party.

As time progressed, it became a meal surrounded by etiquette and very strange customs; silver teapots, delicate china, cake stands, starched napkins, whether to pour the milk before or after the tea?

The heyday of Afternoon Tea was in the days of the British Empire when the 'Sahib' and his family, having taken early luncheon, would have to wait until the cool of the late evening to take dinner. Afternoon Tea once again filled the gap - when they returned home they brought the ceremony back home with them. It was at this point that the fashionable hotels took whole-heartedly to the serving of traditional afternoon and Cornish cream teas.

Our finger sandwiches include:

Coronation Chicken & Toasted Almond
Truffled Egg Mayonnaise
H Forman & Son Smoked Salmon, Lemon & Caper Crème Fraiche
Cucumber & Cream Cheese
Roast Hereford Beef, Horseradish & Watercress
Mature Cheddar Cheese, Tomato & Basil Chutney

Feast on a **selection of hand-crafted French pastries, tartlets & cakes** including our President & Founder, Mrs Bea Tollman's signature cheesecake

A selection of warm freshly-baked plain & raisin scones served with Cornish clotted cream & home-made strawberry jam with a pot of tea of your choice, served with milk or lemon.

Please do let us know if you have any specific dietary requirements.



*Take a slice of Kensington
home: scan our QR code to
discover a selection of Executive
Chef Daniel Putz's Afternoon
Tea Recipes.*

CHELSEA FLOWER SHOW AFTERNOON TEA

AFTERNOON TEA 80

Our Afternoon Tea is the perfect balance of sweet and savoury featuring three tiers consisting of sandwiches, French pastries and cakes followed by fruit and plain scones with Cornish clotted cream, homemade preserve and your choice of fine leaf teas.

CHAMPAGNE AFTERNOON TEA 95

The Afternoon Tea selection accompanied by a pot of tea of your choice, served with milk or lemon, and a glass of perfectly chilled Champagne to start.

ROYAL AFTERNOON TEA (FOR TWO PEOPLE) 195

The Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon and half a bottle of Champagne.

ROYAL ROSÉ AFTERNOON TEA (FOR TWO PEOPLE) 205

The Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, and half a bottle of Rosé Champagne.

OUR CHAMPAGNE SELECTION

Turn your Afternoon Tea experience into a real celebration by adding a little fizz!

		Glass / Bottle
Lanson Le Black Reserve	NV	23 / 115
Lanson Rose Label	NV	25 / 128
Lanson Extra Age, Brut	NV	200
Laurent Perrier Cuvée Rose	NV	175

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests. We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce.

All prices are inclusive of VAT & a discretionary 15% service charge will be added to each bill. If you are allergic to any food products, please advise a member of the service team.

OUR TEA SELECTION

Planters' Breakfast

This award winning rich, full taste tea is found in the Dimbula Valley.

Planters' Afternoon

Light and crisp with a delicate balance of floral undertones.

Planters' Decaffeinated

Same great taste as the Breakfast tea – minus the caffeine.

Planters' Earl Grey

The unmistakable aroma of bergamot and citrus notes in this bold tea.

Planters' Green

A large leaf tea curled and pan-heated to produce a light, mellow & delicate brew.

Planters' Mistress

A refreshing golden tea with bergamot, orange and lemon peel.

UNUSUAL & EXCITING TEAS

Jasmine Green

Gunpowder green tea with jasmine flowers creating a delicate, fragrant tea.

Mango Sunshine

A sweet and splendid blend of honey and mango to create a perfectly refreshing cup for the summer months.

Black Oolong

A medium cup with notes of roasted pine nuts and a hint of smoke to offer a deep yet mellow flavour.

THE HERBAL RANGE

Peppermint Leaves

A herbal tea that leaves a fresh minty tang in the mouth.

Rooibos

This South African tea is bright orange, non-caffeinated rich in Vitamin C, iron & magnesium.

Apple & Cinnamon

Fruity & spicy, a blend of apple pieces, hibiscus, marigold, liquorice & Ceylon cinnamon.

Lemon Grass & Ginger

Sweet, spicy & warming with a refreshing citrus nose.

SEASONALLY PICKED SINGLE ESTATE

Lovers Leap Tea Estate - Nuwareliya

A inimitable mentholated essence & aroma. It is best drunk plain without milk.

New Vithanakande Tea Estate – Sri Lanka

A glorious leafy tea with a complex caramel flavour with hints of forest fruits.

Himalayan Hand Rolled

A mellow, flowery aroma of orchids and wildflowers balanced with hints of wild honey.

Inverness

A bright and golden cup with a distinctive rosy flavor.



P.M. David Silva & Sons
"Working with tea plantations since 1945"

We are proud of our partnership with PMD, renowned, family owned single estate Sri Lankan tea producer.

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CHELSEA FLOWER SHOW
AFTERNOON TEA

SANDWICHES

Coronation Chicken & Toasted Almond
White bread

Smoked Salmon, Caper, Lemon & Herb Cream Cheese
Wholemeal bread

Truffled Egg Mayonnaise
Onion bread

Mature Cheddar Cheese, Tomato & Basil Chutney
Sundried tomato bread

Cucumber & Cream Cheese
White bread

Roast Hereford Beef, Horseradish & Watercress
Malbran bread

SCONES

Freshly Baked Plain & Raisin Scones

Cornish Clotted Cream & Homemade Strawberry Jam

PASTRIES

Honey, Milk & Black Tea Macaron

Mrs T's Baked Vanilla Cheesecake

Hazelnut Choux Bun

Lemon Meringue Tartlet

The King's Fruit Cake

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GLUTEN-FREE MENU
CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Coronation Chicken & Toasted Almond

Truffled Egg Mayonnaise

H. Forman's & Sons Smoked Salmon, Lemon & Caper Crème Fraiche

Cucumber & Cream Cheese

Roast Hereford Beef, Horseradish & Watercress

Mature Cheddar Cheese, Tomato & Basil Chutney

SCONES

Freshly Baked Plain & Raisin Scones

Cornish Clotted Cream & Homemade Strawberry Jam

PASTRIES

Cranberry & Dulcey Macaron

Carrot Cake

Orange Polenta Cake

Coconut & Date Slice

Chocolate Brownie

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VEGAN MENU
CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Feta, Black Olive Tapenade, Rocket

Carrot, Cashew & Coriander Slaw

Tomato, Cheddar & Pickle

Grilled Courgette & Hummus

Salt Baked Celeriac & Caramelised Apple

Roasted Field Mushroom & Truffled Hummus

SCONES

Freshly Baked Plain & Raisin Scones

Homemade Strawberry Jam

PASTRIES

Blueberry Cheesecake

Coconut & Date Slice

Chocolate Brownie

Carrot Cake

Lemon Drizzle Cake

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VEGETARIAN MENU
CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Truffled Egg Mayonnaise

Mature Cheddar Cheese, Tomato & Basil Chutney

Cucumber & Cream Cheese

Carrot, Cashew & Coriander Slaw

Grilled Courgette & Hummus

Roasted Field Mushroom & Truffled Hummus

SCONES

Freshly Baked Plain & Raisin Scones

Cornish Clotted Cream & Homemade Strawberry Jam

PASTRIES

Mrs T's Baked Vanilla Cheesecake

Pear & Speculoos Choux Bun

Apple Crumble Tartlet

Clementine & Cardamom Syrup Cake

Cranberry & Dulcey Macaron

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HALAL MENU
CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Coronation Chicken & Toasted Almond

Truffled Egg Mayonnaise

H Forman's & Sons Smoked Salmon, Lemon & Caper Crème Fraiche

Cucumber & Cream Cheese

Roasted Field Mushroom & Truffled Hummus

Mature Cheddar Cheese, Tomato & Basil Chutney

SCONES

Freshly Baked Plain & Raisin Scones

Cornish Clotted Cream & Homemade Strawberry Jam

PASTRIES

Mrs T's Baked Vanilla Cheesecake

Pear & Speculoos Choux Bun

Apple Crumble Tartlet

Clementine & Cardamom Syrup Cake

Cranberry & Dulcey Macaron

CHILDREN'S MENU
CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Peanut Butter & Jam

Wiltshire Ham & Butter

Coronation Chicken & Toasted Almond

SCONES

Freshly Baked Plain Scone

Homemade Strawberry Jam & Clotted Cream

PASTRIES

White Chocolate & Raspberry Blondie

Mini Cupcake

Mrs T's Baked Vanilla Cheesecake

£33 per child under 12