

TRADITIONAL  
AFTERNOON TEA  
THE MILESTONE HOTEL & RESIDENCES

## TRADITIONAL 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.

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### **Our finger sandwiches include:**

Smoked salmon, dill & lemon crème fraîche

Free-range egg mayonnaise, watercress

Bea Tollman's chicken mayonnaise, toasted almond

Cucumber & cream cheese

Wiltshire cured ham, English mustard mayonnaise

Mature Cheddar cheese, sandwich pickle

### **Feast on a selection of hand-crafted French pastries, tartlets & cakes**

#### **A selection of warm freshly-baked plain & raisin scones**

served with Cornish clotted cream & homemade strawberry preserve  
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.



## TRADITIONAL AFTERNOON TEA

### TRADITIONAL AFTERNOON TEA

85

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 raisin scones with Cornish clotted cream, homemade preserve and your choice of fine leaf teas.

### CHAMPAGNE AFTERNOON TEA

98

The Afternoon Tea selection is 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)

210

The Afternoon Tea selection is 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)

220

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

### LANSON EXTRA AGE AFTERNOON TEA (FOR TWO PEOPLE)

300

The Afternoon Tea selection is accompanied by a pot of tea of your choice served with milk or lemon and a bottle of Lanson Extra Age Brut or Rosé.

## OUR CHAMPAGNE & SPARKLING SELECTION

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

	Glass	Bottle
LANSON LE BLACK RÉSERVE NV	31	155
LANSON ROSÉ LABEL NV	33	165
LANSON EXTRA AGE BRUT NV		200
LANSON EXTRA AGE ROSÉ NV		225
LAURENT PERRIER CUVÉE ROSÉ NV		190

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' RANGE

#### PLANTERS' BREAKFAST

Strong and full bodied. The perfect conditions for creating that rich full taste are found in the Dimbula Valley.

#### PLANTERS' MISTRESS

A light, golden tea scented with bergamot, orange and lemon peel that leaves the palate feeling refreshed with a pleasant citrus flavour.

#### PLANTERS' AFTERNOON

Light and crisp with floral undertones. Ideal on its own or with a splash of milk.

#### PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot.

#### PLANTERS' GREEN

Fresh, sweet and reinvigorating.

#### PLANTERS' DECAF

Bold, strong and full of flavour, minus the caffeine.

### SEASONAL SINGLE ESTATE TEAS

#### LOVERS LEAP TEA ESTATE, NUWARAELIYA, CEYLON

The flavours are bright, crisp and clean - a lighter cup without milk.

#### CASTLETON ESTATE DARJEELING

Light and fruity with signature muscatel flavour.

#### ST ANDREWS ESTATE ORANGE PEKOE

Bright golden cup with a distinctive rosy flavour.

#### NEW VITHANAKANDE TEA ESTATE - FF EXSP

A world-renowned tea estate amongst connoisseurs. When infused, New Vithanakande has a complex caramel flavour and has hints of forest fruits; a tea truly blessed by nature.

### UNUSUAL AND EXCITING

#### SERENDIPITY SOUCHONG

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note.

#### CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy.

#### MANGO SUNSHINE

A juicy flavourful cup of tea with low grown black tea grown in southern Sri Lanka married with mango.

#### RADIANT ROSE

An irresistible combination of high grown tea with rose petals which flourishes into a sweet and floral infusion.

#### MILK OOLONG

Irresistably smooth with a sensual creaminess.

#### JASMINE GREEN

Reinvigorating green tea with a floral bouquet.

### HERBAL TEAS

#### CHAMOMILE

Light and refreshing, chamomile flowers possesses a clean and sweet flavour that finishes with delicate floral notes.

#### ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in vitamin C, Iron & Magnesium.

#### PEPPERMINT LEAVES

Tangy and refreshing. Best enjoyed after meal as a palate cleanser or as a digestive aid.

#### LEMONGRASS & GINGER

Aromatic and refreshing the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction.

#### APPLE CINNAMON

Artful blend of, apple pieces, hibiscus, marigold, liquorice and Ceylon Cinnamon gives your cuppa a fruity and spicy twist.

### AWARD-WINNING TEAS

#### MATTAKELLE GOLDEN CURLS

\*Gold award winner at THE LEAFIES – International Tea Academy Awards organized by UK Tea Academy and Fortnum & Mason

A fusion of Japanese and Sri Lanka flavour. It has a natural rosy aroma with a jasmine floral flavour.

#### SILVER TIPS

Separate taste per infusion (up to three), with notes of apricot, melon and fresh cut flowers.

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



# AT THE MILESTONE

## TRADITIONAL AFTERNOON TEA

### SAVOURY

#### SMOKED SALMON

*Lemon & dill crème fraîche*

#### EGG MAYONNAISE

*Watercress*

#### CUCUMBER

*Cream cheese*

#### WILTSHIRE CURED HAM

*English mustard mayonnaise*

#### MATURE CHEDDAR

*Sandwich pickle*

#### BEA TOLLMAN'S CHICKEN MAYONNAISE

*Toasted almond*

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

*Cornish clotted cream & homemade strawberry preserve*

### SWEET

#### PISTACHIO PRALINE CHOUX

#### LEMON & BLUEBERRY BAVAROIS

#### PLUM & GINGER MACARON

#### PASSIONFRUIT MERINGUE TART

#### BLACK FOREST CAKE

# AT THE MILESTONE

## VEGETARIAN AFTERNOON TEA

### SAVOURY

EGG MAYONNAISE

*Watercress*

CUCUMBER

*Cream cheese*

MATURE CHEDDAR

*Sandwich pickle*

ROASTED FIELD MUSHROOM

*Truffled hummus*

GRILLED COURGETTE, BASIL & LEMON

*Basil pesto*

ROSE HARISSA ROASTED SQUASH

*Toasted almond*

### SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

*Cornish clotted cream & homemade strawberry preserve*

### SWEET

PISTACHIO PRALINE CHOUX

LEMON & BLUEBERRY DELICE

PLUM & GINGER MACARON

PASSIONFRUIT MERINGUE TART

BLACK FOREST CAKE

# AT THE MILESTONE

## VEGAN AFTERNOON TEA

### SAVOURY

#### VEGAN CHEDDAR

*Sandwich pickle*

#### ROASTED FIELD MUSHROOM

*Truffled hummus*

#### GRILLED COURGETTE, BASIL & LEMON

*Basil pesto*

#### ROSE HARISSA ROASTED SQUASH

*Toasted almond*

#### CUCUMBER

*Vegan cream cheese*

#### ROASTED PIQUILLO PEPPERS

*Green olive tapenade, vegan feta*

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

*Homemade strawberry preserve*

### SWEET

#### SPICED ORANGE CAKE

#### COCONUT & DATE SLICE

#### ALMOND FRANGIPANE TART

#### SPECULOOS CHEESECAKE

#### DARK CHOCOLATE BROWNIE

# AT THE MILESTONE

## GLUTEN-FREE AFTERNOON TEA

### SAVOURY

#### SMOKED SALMON

*Lemon & dill crème fraîche*

#### EGG MAYONNAISE

*Watercress*

#### CUCUMBER

*Cream cheese*

#### WILTSHIRE CURED HAM

*Wholegrain mustard mayonnaise*

#### MATURE CHEDDAR

*Sandwich pickle*

#### BEA TOLLMAN'S CHICKEN MAYONNAISE

*Toasted almond*

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

*Cornish clotted cream & homemade strawberry preserve*

### SWEET

#### BEA TOLLMAN'S BAKED VANILLA CHEESECAKE

#### LEMON & BLUEBERRY BAVAROIS

#### PLUM & GINGER MACARON

#### PASSIONFRUIT MERINGUE TART

#### BLACK FOREST CAKE



# AT THE MILESTONE

## HALAL AFTERNOON TEA

### SAVOURY

SMOKED SALMON

*Lemon & dill crème fraîche*

EGG MAYONNAISE

*Watercress*

CUCUMBER

*Cream cheese*

ROASTED FIELD MUSHROOM

*Truffled hummus*

MATURE CHEDDAR

*Sandwich pickle*

BEA TOLLMAN'S CHICKEN MAYONNAISE

*Toasted almond*

### SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

*Cornish clotted cream & homemade strawberry preserve*

### SWEET

PISTACHIO PRALINE CHOUX

LEMON & BLUEBERRY BAVAROIS

PLUM & GINGER MACARON

PASSIONFRUIT MERINGUE TART

BLACK FOREST CAKE