

CREAM TEA

THE MILESTONE HOTEL & RESIDENCES

TRADITIONAL CREAM 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.

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.

£30

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.

