

The Milestone Hotel
& Residences



TRADITIONAL
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

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.

Our finger sandwiches include:

Smoked salmon, dill & lemon crème fraiche
Coronation free range egg mayonnaise, watercress
Mrs T's chicken mayonnaise, toasted almond
Cucumber & cream cheese
Wiltshire cured ham, English mustard mayonnaise
Mature Cheddar cheese, red onion & sun dried tomato jam

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 raisin & plain scones served with Cornish clotted cream & home-made 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.

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TRADITIONAL AFTERNOON TEA

TRADITIONAL AFTERNOON TEA 90

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 105

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) 215

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) 225

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

CATTIER BLANC DE BLANCS AFTERNOON TEA (FOR TWO PEOPLE) 300

The Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon and a bottle of Cattier Blanc de Blancs Premier Cru.

OUR CHAMPAGNE SELECTION

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

		Glass / Bottle
Lanson Le Black Reserve	NV	31 / 155
Lanson Rose Label	NV	33 / 165
Cattier Blanc de Blancs Premier Cru	NV	175
Laurent Perrier Cuvée Rose	NV	190

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' 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 pallet feeling refreshed with a pleasant citrus flavour.

PLANTERS' AFTERNOON

Light and crisp with a 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 DE CAF

Bold, strong and full of flavor, 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.

OKAYTI TEA ESTATE 1ST FLUSH DARJEELING

Light and fruity with signature muscatel flavor.

ST ANDREWS OP

Bright golden cup with a distinctive rosy flavor.

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 WINING 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.

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

AT THE MILESTONE

TRADITIONAL AFTERNOON TEA

SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

CORONATION EGG MAYONNAISE

Watercress

CUCUMBER

Cream Cheese

WILTSHIRE CURED HAM

English mustard mayonnaise

MATURE CHEDDAR

Red onion & sun-dried tomato jam

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

CARAMELISED APPLE CHOUX

TONKA BEAN & BLACKCURRANT MACARON

CHAI CUSTARD TART

BLOOD ORANGE & CARDAMOM CAKE

AT THE MILESTONE

VEGETARIAN AFTERNOON TEA

SAVOURY

CORONATION EGG MAYONNAISE

Watercress

CUCUMBER

Cream Cheese

MATURE CHEDDAR

Red onion & sun-dried tomato jam

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

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE

CARAMELISED APPLE CHOUX

TONKA BEAN & BLACKCURRANT MACARON

CHAI CUSTARD TART

BLOOD ORANGE & CARDAMOM CAKE

AT THE MILESTONE

VEGAN AFTERNOON TEA

SAVOURY

VEGAN CHEDDAR

Red onion & sun-dried tomato jam

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

SPECULOOS CHEESECAKE

DARK CHOCOLATE BROWNIE

AT THE MILESTONE

GLUTEN-FREE AFTERNOON TEA

SAVOURY

SMOKED SALMON

Lemon & dill crème fraiche

CORONATION EGG MAYONNAISE

Watercress

CUCUMBER

Cream Cheese

WILTSHIRE CURED HAM

Seeded mustard mayonnaise

MATURE CHEDDAR

Red onion & sun-dried tomato jam

BEA TOLLMAN'S CHICKEN MAYONNAISE

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream & homemade strawberry preserve

SWEET

COCONUT & DATE SLICE

DARK CHOCOLATE BROWNIE

TONKA BEAN & BLACKCURRANT MACARON

WILD BERRY CHEESECAKE

CARAMELISED APPLE TARTLET

AT THE MILESTONE

HALAL AFTERNOON TEA

SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

CORONATION EGG MAYONNAISE

Watercress

CUCUMBER

Cream Cheese

ROASTED FIELD MUSHROOM

Truffled hummus

MATURE CHEDDAR

Red onion & sun-dried tomato jam

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

CARAMELISED APPLE CHOUX

TONKA BEAN & BLACKCURRANT MACARON

CHAI CUSTARD TART

BLOOD ORANGE & CARDAMOM CAKE