

*The Milestone Hotel*  
*& Residences*



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**

# 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 Devonshire cream teas.

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## **Our finger sandwiches include:**

Roasted Hereford beef, watercress & horseradish pesto  
Free range egg mayonnaise & watercress  
Cucumber & cream cheese  
Chicken mayonnaise & toasted almond  
Roasted & smoked salmon, crème fraiche, lemon, dill  
Goat's cheese, beetroot & basil chutney

Feast on **a selection of hand-crafted French pastries, tartlets & cakes** including our President & Founder, Mrs Bea Tollman's signature cheesecake. Other pastries include a coffee & cardamom macaron, a milk chocolate & caramel bavaois, a peach & basil choux bun, and a rosemary & plum olive oil cake

**A selection of warm, freshly-baked plain and raisin scones** served with Devonshire 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.*

## MILESTONE AFTERNOON TEA

### AFTERNOON TEA 70

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 Devonshire clotted cream, homemade preserve and your choice of fine leaf teas.

### CHAMPAGNE AFTERNOON TEA 85

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 2 PEOPLE) 150

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 2 PEOPLE) 155

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

## OUR CHAMPAGNE SELECTION

Turn your Jubilee 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 12.5% 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

### Silver Tips

The Silver Tips are hand-picked before sunrise. A subtle tea with an aromatic scent and taste.

### 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

### Jasmine Green

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

### 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.



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