

TRADITIONAL  
AFTERNOON TEA

THE MILESTONE HOTEL & RESIDENCES

## TRADITIONAL AFTERNOON TEA

Afternoon Tea, a beloved British tradition, first emerged in the early 19th century when Anna, Duchess of Bedford, introduced the ritual to bridge the long hours between luncheon and dinner. What began as a simple refreshment soon became a refined social occasion, complete with silver teapots, delicate china, and tiered cake stands - a symbol of elegance embraced by fashionable hotels during its golden age.

Indulge in the timeless elegance of Afternoon Tea at The Milestone Hotel, where every visit is enriched by the rich history woven into our 19th-century Kensington residence. We take great pride in preserving the tradition of this quintessentially British ritual, serving classic favourites alongside delicate pastries and freshly baked scones, all lovingly crafted by our expert team. It is our passion for tradition that makes Afternoon Tea at The Milestone a truly memorable experience.

### OUR CHAMPAGNE SELECTION

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

	<i>Glass</i>	<i>Bottle</i>
LANSON LE BLACK RÉSERVE NV	27	155
LANSON ROSÉ LABEL NV	29	165
RUINART BLANC DE BLANCS NV		260
LAURENT PERRIER CUVÉE ROSÉ NV		190

### OUR COCKTAIL SELECTION

	<i>Glass</i>
<b>SOCIETY OF EXPLORATION</b>	20
Desi Daru Mango Vodka, Dragon Fruit, Lemon Juice (Alcohol-Free Version Available)	11
<b>DRAGON PRINCE</b>	19
Tanqueray 10 Gin, Lemongrass & Ginger Cordial, Apple, Bergamot, Elderflower, Gold (Alcohol-Free Version Available)	11
<b>ROCKING HORSE</b>	18
Broken Clock Vodka, Passion Fruit, Lemon, Ginger Beer (Alcohol-Free Version Available)	11

## 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.

Non-alcoholic Wild Idol Sparkling Rosé Afternoon Tea Available 95

### 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.

### RUINART BLANC DE BLANCS AFTERNOON TEA (FOR TWO) 350

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

### PRINCE & PRINCESS AFTERNOON TEA 45

Our Prince & Princess Afternoon Tea features a reduced version of three tiers consisting of three sandwiches, three French pastries and cakes with a plain scone with Cornish clotted cream and homemade preserve. Included is a choice of fine leaf tea, hot chocolate or a milkshake

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.

### 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.

## OUR TEA SELECTION

### 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

Irresistibly 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.

# THE MILESTONE

## TRADITIONAL AFTERNOON TEA

### SAVOURY

#### SMOKED SALMON

Lemon & dill crème fraîche

#### EGG MAYONNAISE

Mustard cress

#### CUCUMBER

Cream cheese & fennel pollen

#### HONEY ROAST HAM

Violette mustard & watercress

#### WHIPPED GOAT'S CURD

Beetroot, orange blossom honey

#### BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, lemon curd

### SWEET

#### STRAWBERRY & ELDERFLOWER MOUSSE

#### LEMON & SUNFLOWER SEED CHIFFON CAKE

#### LIME & BASIL MACARON

#### GRAPEFRUIT & ALMOND TART

#### CHOCOLATE & COCONUT CHOUX

£85

🍷 A favourite signature dish of Mrs T, our Founder.

# THE MILESTONE

## PRINCE & PRINCESS AFTERNOON TEA

### SAVOURY

#### HONEY ROASTED HAM

Honey roasted ham & butter

#### PEANUT BUTTER & JAM

Homemade strawberry jam & peanut butter

#### BEA TOLLMAN'S CHICKEN MAYONNAISE 🐔

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN SCONE

Cornish clotted cream & homemade strawberry preserve

### SWEET

#### LEMON & SUNFLOWER SEED CHIFFON CAKE

#### LIME & BASIL MACARON

#### CHOCOLATE & COCONUT CHOUX

£45

🐔 A favourite signature dish of Mrs T, our Founder.

# THE MILESTONE

## VEGETARIAN AFTERNOON TEA

### SAVOURY

#### ROASTED FIELD MUSHROOM

Truffle houmous

#### EGG MAYONNAISE

Mustard cress

#### CUCUMBER

Cream cheese & fennel pollen

#### RED LEICESTER CHEESE

Piquillo pepper & red onion jam

#### WHIPPED GOAT'S CURD

Beetroot, orange blossom honey

#### HARISSA ROASTED SQUASH

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, lemon curd

### SWEET

#### STRAWBERRY & ELDERFLOWER MOUSSE

#### LEMON & SUNFLOWER SEED CHIFFON CAKE

#### LIME & BASIL MACARON

#### GRAPEFRUIT & ALMOND TART

#### CHOCOLATE & COCONUT CHOUX

# THE MILESTONE

## VEGAN AFTERNOON TEA

### SAVOURY

#### ROASTED FIELD MUSHROOM

Truffle houmous

#### GRILLED & MARINATED COURGETTE

Vegan basil pesto

#### CUCUMBER

Vegan cream cheese & fennel pollen

#### VEGAN CHEDDAR CHEESE

Piquillo pepper & red onion jam

#### WHIPPED VEGAN FETA

Beetroot jam

#### HARISSA ROASTED SQUASH

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream and homemade strawberry jam

### SWEET

#### LEMON & SUNFLOWER SEED CAKE

#### DARK CHOCOLATE BROWNIE

#### LAVENDER & GRAPEFRUIT FRANGIPANE TART

#### COCONUT, RASPBERRY & CASHEW BAR

#### STRAWBERRY & ELDERFLOWER CHEESECAKE

# THE MILESTONE

## GLUTEN-FREE AFTERNOON TEA

### SAVOURY

#### SMOKED SALMON

Lemon & dill crème fraîche

#### EGG MAYONNAISE

Mustard cress

#### CUCUMBER

Cream cheese & fennel pollen

#### HONEY ROAST HAM

Violette mustard & watercress

#### WHIPPED GOAT'S CURD

Beetroot, orange blossom honey

#### BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, lemon curd

### SWEET

#### STRAWBERRY & ELDERFLOWER MOUSSE

#### LEMON & SUNFLOWER SEED CAKE

#### LIME & BASIL MACARON

#### GRAPEFRUIT & ALMOND TART

#### CHOCOLATE & COCONUT BROWNIE

🍷 A favourite signature dish of Mrs T, our Founder.

# THE MILESTONE

## HALAL AFTERNOON TEA

### SAVOURY

#### SMOKED SALMON

Lemon & dill crème fraîche

#### EGG MAYONNAISE

Mustard cress

#### CUCUMBER

Cream cheese & fennel pollen

#### ROASTED FIELD MUSHROOM

Truffle houmous

#### WHIPPED GOAT'S CURD

Beetroot, orange blossom honey

#### BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

### SCONES

#### FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, lemon curd

### SWEET

#### STRAWBERRY & ELDERFLOWER CHEESECAKE

#### LEMON & SUNFLOWER SEED CHIFFON CAKE

#### LIME & BASIL MACARON

#### GRAPEFRUIT & ALMOND TART

#### CHOCOLATE & COCONUT CHOUX

🍷 A favourite signature dish of Mrs T, our Founder.