



VEGETARIAN FESTIVE 'SPOONFUL OF SUGAR'
AFTERNOON TEA
AT
THE MILESTONE HOTEL & RESIDENCES

Available from 26th November 2018 until 6th January 2019

Our traditional Afternoon Tea, which is themed around the eagerly-anticipated release of 'Mary Poppins Returns', is a practically perfect balance of sweet and savoury items, and features three tiers of sandwiches, French pastries and fruit and plain scones.

The selection of pastries includes...

Fig Éclair
Chimney Sweep's Macaron
Lemon Tartlet
Mrs T's Cheesecake
'Spoonful of Sugar' Cupcake
Buzzing Bee's Meringue lollipop
Poppin's Chocolate Ganache Hat
Festive fruitcake
Mince Pie

Our finger sandwiches include Smoked Scottish salmon and cream cheese, free-range egg mayonnaise and Hampshire watercress, roast ham and English mustard, Mull of Kintyre Cheddar and tomato, cucumber and Greek yoghurt and turkey & cranberry mayonnaise with chopped almonds.

A warm selection of freshly-baked scones served with Devonshire clotted cream and homemade strawberry preserve with a pot of tea of your choice, served with milk or lemon.

And last but not least, a mouth-watering selection of tea pastries.

Afternoon Tea is served daily at 1pm, 3pm and 5pm.

£52 PER PERSON

OUR TEA SELECTION

~ The Planters' Range ~

PMD's planters range is named and built around the day of a Tea Planter.

Tea Planters wake early and start their day with a strong cup of Breakfast tea before doing their rounds of the plantation. After breakfast it's back to the field for another round of the fields or to the factory. A planter will then arrive back at his bungalow for lunch and enjoy a Green tea just to settle the stomach and help digest his meal.

When returning to his bungalow in the evening, he might want an aromatic pick-me-up like Earl Grey before sitting down for an evening drink at the Planters Club.

Planters' Breakfast

Before English breakfast had its name, the early tea planters enjoyed this tea's full-bodied flavours of Ceylon. The perfect conditions for creating this rich, full taste tea are found in the Dimbula Valley where the award-winning Planters' Breakfast is hand-picked.

Planters' De Caf

Same great taste as the Breakfast tea – minus the caffeine.

Planters' Earl Grey

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus notes, a bold tea is needed. This Earl Grey tea is hand-picked and infused with a drop of natural bergamot oil.

Planters Green Tea

Grown on high peaks and hand-plucked to fully satisfy the green tea connoisseur, this is a large leaf tea curled and pan-heated to produce a light, mellow brew with a delicate flavour and aroma.

Planters Mistress

A scandalous take on a much-cherished aristocratic classic. A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet felling refreshed with a pleasant citrus flavour.

Cinnamon & Apple

A blend of Orange Pekoe, Sri Lankan Cinnamon and dried apple. Subtle notes of apple to the nose, plenty of warmth to the palate with a dry finish.

Lemon Grass & Ginger

Sweet, spicy and warm infusion with a refreshing citrus nose and spicy finish.

Mango Tea

A great Orange Pekoe infused with mango oils and extract. Refreshing and fruity at the same time with great sweet notes to the palate. Amazing as an Iced Tea!

~ Seasonally picked Single Estate Teas ~

Lovers Leap Tea Estate - Nuwareliya

The origins of this tea lie in the legendary tragedy that befell two lovers who leapt to their death amid the backdrop of an exquisite waterfall. Cultivated in the 'Champagne' district at 6,000 feet above sea level, this is a wispy tea which boasts an inimitable mentholated essence and aroma. It is best drunk plain without milk for an immeasurable taste.

Inverness Estate – Sri Lanka

Inverness Tea Estate is located on Ceylon's western slopes and was founded by Scottish pioneer Planters during the tea boom of the late 1800's. The estate produces a large leafy tea that is rare amongst tea plantations of Ceylon's western range with the best plants produced during the months of February to March, where the dry days and cold nights help create the most sought after teas from this region. The expert hand-picking and careful handling of the green leaf produces an exquisite tea that carries a rosy note and a lemony citrus finish. Inverness teas are best drunk plain and accompanied with sweet tasting Afternoon treats.

Halmari Estate – Assam, India

Found in the land of the rare one-horned rhino north of the Bramaputura River, Halmari Estate is known by a select group of connoisseurs. The resident tea planter creates a single batch of tea from the rare P126A tea bush that produces a golden and tippy tea that gives a malty rich taste. Ideal on its own or with a splash of milk, Halmari tea will make you rethink Assam tea.

New Vithanakande Estate

Award-winning tea that is hand-plucked at an elevation of 2,000 feet above sea level. The plantation sits next to a virgin rain forest which heavily influences this tea and gives it a unique taste. This is a glorious leafy tea and when infused, it gives a complex caramel flavour with hints of forest fruits.

Darjeeling Okaye Tea– Darjeeling, India

Grown on Rangdoo Estate in Darjeeling but known globally as Okayti. The name comes from the London Tea traders who used to call this the only "OK Tea" suitable to be bought from Darjeeling. This first flush is picked in April and has a light pale colour that is typical of the first flush. Light floral flavours, hay and the unforgettable muscatel flavour from Darjeeling are present. Best enjoyed without milk.

~ Unusual & Exciting Teas ~

Silver Tips

A rarity among the distinctive white teas, the Silver Tips are hand-picked before sunrise on the Brunswick Estate, Maskeliya. It takes almost five kilograms of hand-picked buds to produce one kilogram of this very special tea. There is a subtlety woven within the intricacies of this tea which contains an aromatic scent and a matchless taste that varies with each brew.

Souchong Serendipity

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour.

Jasmine Green

Gunpowder green tea is married with carefully selected jasmine flowers. The green tea absorbs the floral jasmine scents producing an orangey-gold liquid with a delicate taste and alluring fragrance.
A superbly fragrant tea.

Pink Tea

The rosé of tea, a natural and unique tea that is grown 3,000 feet above sea level on a family plantation. The tea-maker of this unique tea stops the oxidation process as it merges from green to black to create a light liquoring tea that tastes like a well-made green tea but has a unique pink hue.

Chocolate Heaven

A match made in heaven! A taste of chocolate biscuits with high grown Orange Pekoe tea. Best served with milk and as an accompaniment to sweet foods.

Peppermint Leaves

A cherished herbal tea that has been used for centuries to aid digestion that leaves a fresh minty tang in the mouth.

Yellow Flower Burst Flowering Tea

A light and fragrant green tea wrapped around a bulb of marigold in the base of an arch of pure jasmine blossoms and an amaranth flower which slowly blooms when infused.

Roasted Oolong

A rich deep roasted brew grown at 6,000 feet on the Waldemar Estate. Fragrant notes of poached pears with a sweet nutty finish.

Rooibos

Unique to the Western Cape of South Africa, this is a bright orange non-caffeinated infusion that is rich in Vitamin C, iron and magnesium.

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