

*The Milestone Hotel
& Residences*



AFTERNOON TEA MENU

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The Milestone Hotel & Residences
1 Kensington Court W8 5DL
Phone 020 7917 1000 Email: bookms@rchmail.com



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THE ORIGINS OF 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.

"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

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.

Jasmine Green

Gunpowder green tea married with jasmine flowers to create a delicate and superbly fragrant tea.

Pink Tea

The rosé of teas, a unique tea that is grown 3,000 feet above sea level. A light liquoring tea that tastes like a well-made green tea but has a unique pink hue.

Chocolate Heaven

A taste of chocolate biscuits with high grown Orange Pekoe tea.

Peppermint Leaves

A herbal tea that leaves a fresh minty tang in the mouth.

Yellow Flower Burst Flowering Tea

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

~ Seasonally picked Single Estate Teas ~

Lovers Leap Tea Estate - Nuwareliya

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

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

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 – Sri Lanka

This is a glorious leafy tea that, when infused, gives a complex caramel flavour with hints of forest fruits.

Darjeeling Okaye Tea – Darjeeling, India

Light floral flavours, hay and the unforgettable muscatel flavour from Darjeeling are present. Best enjoyed without milk.

OUR TEA SELECTION

~ The Planters' Range ~

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

Planters' Breakfast

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

Infused with the unmistakable aroma of bergamot, the citrus notes are balanced by a bold tea.

Planters Green Tea

A large leaf tea curled and pan-heated to produce a light, mellow brew with a delicate flavour and aroma.

Planters Mistress

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 with 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.

~ Unusual & Exciting Teas ~

Silver Tips

The Silver Tips are hand-picked before sunrise on the Brunswick Estate, Maskeliya. There is a subtlety to 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. A whisper of spicy sweetness and splendour.

OUR CHAMPAGNE SELECTION

Turn your Afternoon Tea experience into a real celebration by adding a little fizz! We have a range of Champagnes available for your enjoyment, by the glass or per bottle.

		Glass 125ml
Lanson Père et Fils	NV	20
Lanson Rose Label	NV	21
Ruinart Blanc de Blanc	NV	28
Ruinart Brut Rosé	NV	30
Lanson Extra Age, Brut	NV	30

		Bottle
Lanson Rose Label	NV	99
Lanson Pere et Fils	NV	105
Jacquesson "Cuvée 736", Brut	NV	105
Moët & Chandon Imperial	NV	115
Joseph Perrier "Cuvée Royale", Brut Rosé	NV	125
Lanson Green Label	NV	125
Laurent Perrier "Cuvée Rosé", Brut Rosé	NV	130
Veuve Clicquot	NV	135
Ruinart Blanc de Blanc	NV	175
Bollinger "Grande Année", Brut	2004	245
Cuveé Dom Pérignon	2004	350
Krug Grand Cuvée	NV	430

MILESTONE VICTORIAN AFTERNOON TEA

Feast on a selection of nine hand-crafted pastries, tartlets & cakes as well as our President & Founder, Mrs Bea Tollman's signature meringue lollipop.

Our finger sandwiches include Smoked Scottish salmon and cream cheese, free-range egg mayonnaise and Hampshire watercress, Mull of Kintyre Cheddar and tomato, cucumber and cream cheese and chicken mayonnaise with chopped almonds.

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



In recognition of the 200th Anniversary of Queen Victoria's birth, our Head Pastry Chef Chloe Hemery and her team have prepared a selection of Victorian-themed Afternoon Tea treats taking into account some of Her Majesty's, reported, favourites.

~ Available from Tuesday, 30th April until Sunday, 2nd June 2019 ~

Battenberg Cake

A delicate sponge cake decorated with a layer of apricot jam followed by marzipan. Created for the wedding of Princess Victoria, a grand-daughter of Queen Victoria, to Louis of Battenberg in 1884.

Cranberry & Chantilly Cream Tart

Vanilla sweet pastry, cranberries and Chantilly cream. Supposedly one of Queen Victoria's favourite fruits and subsequently, sweet treats.

Traditional Victoria Sponge Cake

A light and delicate sponge created and named after Queen Victoria.

Beetroot & Chocolate Mousse Dome

Decorated with a sugar veil and a chocolate pearl to reference Queen Victoria's love of lace and pearls. Placed on a dark chocolate cake base to reflect on her 10-year mourning of her beloved Prince Albert.

Strawberry & Rhubarb Mousse

Strawberry mousse, fresh English rhubarb decorated with a gold crown and sugar diamonds to represent the weight of the crown she wore so well in service to the country she loved so much.

Victorian Afternoon Tea

Our Victorian Afternoon Tea is the perfect balance of sweet and savoury and features three tiers consisting of sandwiches, pastries and cakes followed by fruit and plain scones.

52

Champagne Afternoon Tea

The full Victorian Afternoon Tea selection accompanied by a pot of tea of your choice, served with milk or lemon, and a glass of perfectly chilled Champagne.

62

Royal Victorian Afternoon Tea (For 2 people)

The full Victorian Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, bowl of strawberries and cream, and half a bottle of Champagne.

130

Pink Royal Victorian Afternoon Tea (For 2 people)

The full Victorian Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, bowl of strawberries and cream and half a bottle of Rosé Champagne.

130

Ruinart Royal Victorian Afternoon Tea (For 2 people)

Enjoy the Victorian Afternoon Tea selection served with a half bottle of Ruinart Blanc de Blanc Champagne as well as your choice of tea.

135

Little Victorian Prince & Princess Tea *(For children under 12 only)*

A selection of finger sandwiches, freshly-baked scones with Devonshire clotted cream, preserves, pastries and cakes with a hot chocolate.

26

Vegan / Vegetarian Victorian Afternoon Tea

A selection of home-made vegan or vegetarian sandwiches together with Freshly-baked fruit scones, pastries and cupcakes.

52

Gluten-Free Victorian Afternoon Tea

52