



CHERRY BLOSSOM TRADITIONAL AFTERNOON TEA

THE MILESTONE HOTEL & RESIDENCES

25TH MARCH - 10TH MAY

*The Milestone Hotel
& Residences*



○
Paula Pastry

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.

Today, we honour this heritage while infusing it with our Cherry Blossom Afternoon Tea at The Milestone Hotel, where the delicate charm of the season meets the timeless tradition of this cherished ritual. Inspired by the fleeting elegance of sakura, our pastry team, in partnership with Paula Pastry, Global Director of Chocolate & Pâtisserie at Red Carnation Hotels, have crafted a selection of exquisite sweets and savouries that celebrate both the artistry of the blossoms and the rich heritage held within our historic Kensington residence.

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>
HANAMI COLLINS Ukiyo Blossom Gin, Dragon Fruit, Rhubarb, Rose Liqueur, Lemon Juice	18
SOCIETY OF EXPLORATION Desi Daru Mango Vodka, Dragon Fruit, Lemon Juice (Alcohol-Free Version Available)	18 11
DRAGON PRINCE Tanqueray 10 Gin, Lemongrass & Ginger Cordial, Apple, Bergamot, Elderflower, Gold (Alcohol-Free Version Available)	19 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.

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 PEOPLE)

350

The Afternoon Tea selection is accompanied by a pot of tea of your choice served with milk or lemon and a bottle of Lanson Extra Age Rosé.

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

CHERRY BLOSSOM TRADITIONAL AFTERNOON TEA

25th March - 3rd May 2026

SAVOURY

SMOKED SALMON

Nori & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

HONEY ROAST HAM

Red cabbage & seeded mustard slaw

WHIPPED GOAT'S CURD

Beetroot jam

KATSU CHICKEN MAYONNAISE

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, matcha curd

SWEET

FORCED RHUBARB AERATED CREAM ○

Opalys white chocolate, dulce crèmeux, shortbread

PINK GRAPEFRUIT TART

Pink grapefruit & toasted almond

MISO MACARON

Miso, peanut & raspberry

YUZU & HIBISCUS CHOUX

Hibiscus, strawberry & yuzu

JAPANESE ROLLCAKE

Sencha tea & cherry

£85

○ Paula Pastry of Ashford Castle signature dessert



THE MILESTONE

CHERRY BLOSSOM PRINCE & PRINCESS AFTERNOON TEA

25th March - 3rd May 2026

SAVOURY

HONEY ROASTED HAM

Honey roasted ham & butter

PEANUT BUTTER & JAM

Homemade strawberry jam & peanut butter

KATSU CHICKEN MAYONNAISE

Toasted almond

SCONES

FRESHLY BAKED PLAIN SCONE

Cornish clotted cream & homemade strawberry preserve

SWEET

JAPANESE ROLLCAKE

Sencha tea & cherry

MISO MACARON

Miso, peanut & raspberry

YUZU & HIBISCUS BLONDIE

Hibiscus, strawberry & yuzu

£45



THE MILESTONE

CHERRY BLOSSOM VEGETARIAN AFTERNOON TEA

25th March - 3rd May 2026

SAVOURY

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

RED LEICESTER CHEESE

Red onion & piquillo pepper jam

ROASTED FIELD MUSHROOM

Truffled hummus

WHIPPED GOAT'S CURD

Beetroot jam

HARISSA ROASTED SQUASH

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam, matcha curd

SWEET

FORCED RHUBARB AERATED CREAM ○

Opalys white chocolate, dulce crèmeux, shortbread

PINK GRAPEFRUIT TART

Pink grapefruit & toasted almond

MISO MACARON

Miso, peanut & raspberry

YUZU & HIBISCUS CHOUX

Hibiscus, strawberry & yuzu

JAPANESE ROLLCAKE

Sencha tea & cherry



THE MILESTONE

CHERRY BLOSSOM VEGAN AFTERNOON TEA

25th March - 3rd May 2026

SAVOURY

VEGAN CHEDDAR

Red onion & piquillo pepper jam

ROASTED FIELD MUSHROOM

Truffled hummus

GRILLED & MARINATED COURGETTE

Vegan pesto

HARISSA ROASTED SQUASH

Toasted almond

CUCUMBER

Vegan cream cheese

WHIPPED VEGAN FETA

Beetroot jam

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Homemade strawberry jam & dairy-free spread

SWEET

CHERRY BLOSSOM CAKE

Sencha tea & cherry

PINK GRAPEFRUIT TART

Pink grapefruit & toasted almond

RASPBERRY & CASHEW BAR

Coconut, raspberry & cashew

YUZU & HIBISCUS CHEESECAKE

Hibiscus, strawberry & yuzu

DARK CHOCOLATE BROWNIE

Hazelnut, praline



THE MILESTONE

CHERRY BLOSSOM GLUTEN-FREE AFTERNOON TEA

25th March - 3rd May 2026

SAVOURY

SMOKED SALMON

Nori & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

HONEY ROAST HAM

Red cabbage & seeded mustard slaw

WHIPPED GOAT'S CURD

Beetroot jam

KATSU CHICKEN MAYONNAISE

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam & matcha curd

SWEET

FORCED RHUBARB AERATED CREAM ○

Opalys white chocolate, dulce crèmeux, sablé

PINK GRAPEFRUIT TART

Pink grapefruit & toasted almond

MISO MACARON

Miso, peanut & raspberry

YUZU & HIBISCUS BLONDIE

Hibiscus, strawberry & yuzu

JAPANESE ROLLCAKE

Sencha tea & cherry



THE MILESTONE

**CHERRY BLOSSOM
HALAL AFTERNOON TEA**
25th March - 3rd May 2026

SAVOURY

SMOKED SALMON
Nori & dill crème fraîche

EGG MAYONNAISE
Watercress

CUCUMBER
Cream cheese

HONEY ROAST HAM
Red cabbage & seeded mustard slaw

WHIPPED GOAT'S CURD
Beetroot jam

KATSU CHICKEN MAYONNAISE
Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES
Cornish clotted cream, homemade strawberry jam & matcha curd

SWEET

FORCED RHUBARB AERATED CREAM ○
Opalys white chocolate, dulce crèmeux, shortbread

PINK GRAPEFRUIT TART
Pink grapefruit & toasted almond

MISO MACARON
Miso, peanut & raspberry

YUZU & HIBISCUS CHOUX
Hibiscus, strawberry & yuzu

JAPANESE ROLLCAKE
Sencha tea & cherry

○ Paula Pastry of Ashford Castle signature dessert