

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>
THE MILESTONE PIMMS CUP	15
A British summer favourite of Pimm's No.1, Fresh Berries and Soda	
SHIRLEY TEMPLE	12
A refreshing classic mocktail of ginger ale with a splash of grenadine	

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.

WILD IDOL AFTERNOON TEA 95

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 Non-alcoholic Wild Idol Sparkling Rosé to start.

LANSON 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.

LANSON 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

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

Dorset clotted cream, homemade strawberry jam, lemon curd

SWEET

PEACH & RASPBERRY BAVAROIS

CHOCOLATE CARAMEL BATTENBERG

APRICOT & GINGER MACARON

PASSIONFRUIT MERINGUE TART

ALMOND PRALINE & CHERRY CHOUX BUN

£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

Dorset clotted cream & homemade strawberry preserve

SWEET

CHOCOLATE CARAMEL BATTENBERG

APRICOT & GINGER MACARON

ALMOND PRALINE & CHERRY CHOUX BUN

£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

Dorset clotted cream, homemade strawberry jam, lemon curd

SWEET

PEACH, RASPBERRY & VANILLA CHEESECAKE

CHOCOLATE CARAMEL BATTENBERG

APRICOT & GINGER MACARON

PASSIONFRUIT MERINGUE TART

ALMOND PRALINE & CHERRY CHOUX BUN

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

Vegan spread and homemade strawberry jam

SWEET

RASPBERRY & PEACH LOAF CAKE

DARK CHOCOLATE BROWNIE

Chocolate, toasted coconut

PINK GRAPEFRUIT & ALMOND TART

COCONUT, RASPBERRY & CASHEW BAR

VANILLA & STRAWBERRY 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 GLUTEN FREE PLAIN & RAISIN SCONES

Dorset clotted cream, homemade strawberry jam, lemon curd

SWEET

PEACH & RASPBERRY BAVAROIS

CHOCOLATE CARAMEL BROWNIE

APRICOT & GINGER MACARON

PASSIONFRUIT MERINGUE TART

COCONUT, RASPBERRY & CASHEW BAR

🍷 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

Dorset clotted cream, homemade strawberry jam, lemon curd

SWEET

PEACH & RASPBERRY BAVAROIS

CHOCOLATE CARAMEL BATTENBERG

APRICOT & GINGER MACARON

PASSIONFRUIT MERINGUE TART

ALMOND PRALINE & CHERRY CHOUX BUN

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