

CHELSEA FLOWER SHOW
TRADITIONAL
AFTERNOON TEA

THE MILESTONE HOTEL & RESIDENCES

11TH MAY - 31ST MAY



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 celebrating one of London's most iconic events, the Chelsea Flower Show, with a bespoke Afternoon Tea at The Milestone Hotel. Drawing inspiration from the creativity, craftsmanship, and seasonal beauty showcased at the Show, our pastry team, has curated an exquisite selection of sweets and savouries. Each creation reflects the artistry of horticulture and design, while paying tribute to the rich heritage and timeless elegance of 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>
TEN IN BLOOM Tanqueray 10, Egg White, Lemon, Flower Cordial	18
SOCIETY OF EXPLORATION Desi Daru Mango Vodka, Dragon Fruit, Lemon Juice (Alcohol-Free Version Available)	18 14
DRAGON PRINCE Tanqueray 10 Gin, Lemongrass & Ginger Cordial, Apple, Bergamot, Elderflower, Gold (Alcohol-Free Version Available)	19 14

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 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

CHELSEA FLOWER SHOW TRADITIONAL AFTERNOON TEA

11th May - 31st May 2026

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

BROWN BUTTER, LAVENDER AND GRAPEFRUIT TART

CHOCOLATE, COCONUT & CARAMEL CHOUX

£85

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

THE MILESTONE

CHELSEA FLOWER SHOW
PRINCE & PRINCESS AFTERNOON TEA

11th May - 31st May 2026

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 & CARAMEL CHOUX

£45

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





THE MILESTONE

CHELSEA FLOWER SHOW
VEGETARIAN AFTERNOON TEA

11th May - 31st May 2026

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

BROWN BUTTER, LAVENDER AND GRAPEFRUIT TART

CHOCOLATE, COCONUT & CARAMEL CHOUX

 A favourite signature dish of Mrs T, our Founder.

THE MILESTONE

CHELSEA FLOWER SHOW
VEGAN AFTERNOON TEA

11th May - 31st May 2026

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

CHELSEA FLOWER SHOW
GLUTEN-FREE AFTERNOON TEA

11th May - 31st May 2026

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

BROWN BUTTER, LAVENDER AND GRAPEFRUIT TART

CHOCOLATE, COCONUT & CARAMEL BROWNIE

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

THE MILESTONE

CHELSEA FLOWER SHOW HALAL AFTERNOON TEA

11th May - 31st May 2026

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

BROWN BUTTER, LAVENDER AND GRAPEFRUIT TART

CHOCOLATE, COCONUT & CARAMEL CHOUX

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

