

TRADITIONAL AFTERNOON TEA

THE MILESTONE HOTEL & RESIDENCES

INSPIRED BY CIRQUE DU SOLEIL
5TH JANUARY - 2ND MARCH 2026

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 the vibrant artistry of OVO by Cirque du Soleil. Inspired by the show's celebration of nature and its playful characters, our pastry team has reimagined classic indulgence through bold flavours and whimsical design. Delight in creations such as the Guanaja 70% Chocolate & Raspberry Ladybird Macaron, Hazelnut Praline Butterfly Choux, Kiwi, Coconut & Lime Tartlet, Yuzu & White Chocolate Egg, and Mango & Passion Fruit Cake. Each piece is a tribute to the enchantment of OVO, bringing its colour, energy, and imagination to your afternoon tea experience.

Our finger sandwiches include:

Smoked salmon, dill & lemon crème fraîche
Free-range egg mayonnaise, watercress
Bea Tollman's chicken mayonnaise, toasted almond
Cucumber & cream cheese
Honey roast ham, piccalilli mayonnaise
Red Leicester cheese, red onion & piquillo pepper jam

Feast on a selection of hand-crafted French pastries, tartlets & cakes

A selection of warm freshly-baked plain & raisin scones

served with Cornish clotted cream, homemade strawberry jam and lemon curd
with a pot of tea of your choice, served with milk or lemon.

Please do let us know if you have any specific dietary requirements.

Take a slice of Kensington home: scan our QR code to discover a selection of Executive Chef Daniel Putz's Afternoon Tea Recipes.



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.

LANSON EXTRA AGE AFTERNOON TEA (FOR TWO PEOPLE) 300

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

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	31	155
LANSON ROSÉ LABEL NV	33	165
LANSON EXTRA AGE ROSÉ NV		225
LAURENT PERRIER CUVÉE ROSÉ NV		190

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.

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.

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.

We are proud of our partnership with PMD, renowned, family owned single estate Sri Lankan tea producer.



THE MILESTONE

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SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

HONEY ROAST HAM

Piccalilli mayonnaise

RED LEICESTER CHEESE

Red onion & piquillo pepper jam

BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam & lemon curd

SWEET

GUANAJA 70% CHOCOLATE & RASPBERRY LADYBIRD MACARON

HAZELNUT PRALINE BUTTERFLY CHOUX

KIWI, COCONUT & LIME TARTLET

YUZU & WHITE CHOCOLATE EGG

MANGO & PASSION FRUIT CAKE

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

THE MILESTONE

VEGETARIAN AFTERNOON TEA

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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

ROSE HARISSA ROASTED SQUASH

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam & lemon curd

SWEET

GUANAJA 70% CHOCOLATE & RASPBERRY LADYBIRD MACARON

HAZELNUT PRALINE BUTTERFLY CHOUX

KIWI, COCONUT & LIME TARTLET

YUZU & WHITE CHOCOLATE EGG

MANGO & PASSION FRUIT CAKE

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VEGAN AFTERNOON TEA

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SAVOURY

VEGAN CHEDDAR

Sandwich pickle

ROASTED FIELD MUSHROOM

Truffled hummus

GRILLED COURGETTE, BASIL & LEMON

Basil pesto

ROSE 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

HAZELNUT PRALINE DARK CHOCOLATE BROWNIE

COCONUT & DATE SLICE

KIWI & LIME TARTLET

YUZU & WHITE CHOCOLATE CHEESECAKE

PISTACHIO & ORANGE CAKE

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GLUTEN-FREE AFTERNOON TEA

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SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

HONEY ROAST HAM

Piccalilli mayonnaise

RED LEICESTER CHEESE

Red onion & piquillo pepper jam

BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam & lemon curd

SWEET

GUANAJA 70% CHOCOLATE & RASPBERRY LADYBIRD MACARON

HAZELNUT PRALINE DARK CHOCOLATE BROWNIE

KIWI, COCONUT & LIME TARTLET

YUZU & WHITE CHOCOLATE EGG

MANGO & PASSION FRUIT CAKE

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THE MILESTONE

HALAL AFTERNOON TEA

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SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

ROASTED FIELD MUSHROOM

Truffled hummus

RED LEICESTER CHEESE

Red onion & piquillo pepper jam

BEA TOLLMAN'S CHICKEN MAYONNAISE 🍗

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, homemade strawberry jam & lemon curd

SWEET

GUANAJA 70% CHOCOLATE & RASPBERRY LADYBIRD MACARON

HAZELNUT PRALINE BUTTERFLY CHOUX

KIWI, COCONUT & LIME TARTLET

YUZU & WHITE CHOCOLATE EGG

MANGO & PASSION FRUIT CAKE

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

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PRINCE & PRINCESS AFTERNOON TEA

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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

GUANAJA 70% CHOCOLATE & RASPBERRY LADYBIRD MACARON

HAZELNUT PRALINE BUTTERFLY CHOUX

YUZU & WHITE CHOCOLATE EGG

£45

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