

Afternoon Tea Menu

"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

MILESTONE 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.

Our finger sandwiches include:

Smoked Scottish Salmon with Soft Herb Crème Fraîche,
Ham & English Mustard Mayonnaise,
Free Range Egg Mayo with Hampshire Watercress,
Cucumber and Cream Cheese,
Our signature Chicken Mayo with Toasted Almonds.
Vintage Cheddar Cheese and Tomato.

Feast on a selection of hand-crafted French pastries, tartlets & cakes including our President & Founder, Mrs Bea Tollman's signature cheese cake, a lemon meringue tartlet, and 'Tiramisu' cup cake.

A selection of warm freshly-baked scones served with Devonshire clotted cream & home-made strawberry preserve 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.

MILESTONE AFTERNOON TEA

Traditional Afternoon Tea

55

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 plain scones with Devonshire clotted cream, homemade preserve and your choice of fine leaf teas.

The Art of Bond Afternoon Tea

73

Inspired by the novels and films, enjoy our quintessential Traditional Afternoon Tea offering accompanied by a martini – shaken not stirred of course!

Champagne Afternoon Tea

65

The Traditional Afternoon Tea selection 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 2 people)

139

The Traditional Afternoon Tea selection 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 2 people)

135

The Traditional Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, half a bottle of Rosé Champagne.

Ruinart Afternoon Tea (For 2 people)

139

The Traditional Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, and a half bottle of Ruinart Blanc de Blanc Champagne.

OUR CHAMPAGNE SELECTION

Turn your Afternoon Tea experience into a real celebration by adding a little fizz!

| | | Glass / Bottle |
|------------------------|----|----------------|
| Lanson Père et Fils | NV | 21 / 115 |
| Lanson Rose Label | NV | 23 / 128 |
| Ruinart Blanc de Blanc | NV | 28 / 175 |
| Ruinart Brut Rosé | NV | 30 / 180 |
| Lanson Extra Age, Brut | NV | 200 |
| | | |

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.

OUR TEA SELECTION

Planters' Breakfast

This award winning rich, full taste tea is found in the Dimbula Valley.

Planters' Organic Afternoon

The award-winning afternoon tea is handpicked on the rolling hills of Ceylon's Uva region.

Planters' Decaffeinated

Same great taste as the Breakfast tea – minus the caffeine.

Planters' Earl Grev

The unmistakeable aroma of bergamot and citrus notes in this bold tea.

Planters' Green

A large leaf tea curled and pan-heated to produce a light, mellow & delicate brew

Planters' Mistress

A refreshing golden tea with bergamot, orange and lemon peel.

UNUSUAL & EXCITING TEAS

Souchong Serendipity

A tea which flourishes at sea level, smoked over cinnamon wood. Spicy, sweet and splendid

Oolong Tea Rod

Hand-picked & processed. They pick the first two leaves & a bud then hand roll each rod.

THE HERBAL RANGE

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 with pure jasmine blossoms and an amaranth flower which blooms prettily when infused.

Rooibos

This South African tea is bright orange, non-caffeinated rich in Vitamin C, iron & magnesium.

Apple & Cinnamon

Fruity & spicy, a blend of apple pieces, hibiscus, marigold, liquorice & Ceylon cinnamon.

Lemon Grass & Ginger

Sweet, spicy & warming with a refreshing citrus nose.

SEASONALLY PICKED SINGLE ESTATE

Lovers Leap Tea Estate - Nuwareliya

A inimitable mentholated essence & aroma. It is best drunk plain without milk

New Vithanakande Tea Estate – Sri Lanka

A glorious leafy tea with a complex caramel flavour with hints of forest fruits.

Darjeeling Okaye Tea - Darjeeling, India

Light floral flavours of hay & the unforgettable muscatel. Best enjoyed without milk.

St James Tea Estate - Sri Lanka

Aromatic with a strong bouquet & a hint of wintergreen flavour, a classic.

