

# *The Milestone Hotel* *& Residences*



## AFTERNOON TEA MENU

### THE ORIGINS OF AFTERNOON TEA

Afternoon Tea as a specific meal did not evolve until the beginning of the 19<sup>th</sup> 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.

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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.

## MILESTONE AFTERNOON TEA

### Traditional Afternoon Tea £52

Our Afternoon Tea is the perfect balance of sweet and savoury and features three Tiers of sandwiches, French pastries and cakes followed by fruit and plain scones.

Our finger sandwiches include smoked Scottish salmon and cream cheese, free-range egg mayonnaise and Hampshire watercress, honey-roast ham and mustard, Mull of Kintyre Cheddar and tomato, cucumber and cream cheese and chicken mayonnaise with chopped almonds.

A warm selection of freshly-baked scones served with Devonshire clotted cream and home-made strawberry preserve with a pot of tea of your choice, served with milk or lemon.



### Champagne Afternoon Tea £62

The full 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.

### Royal Afternoon Tea (For 2 people) £130

The full Traditional Afternoon Tea selection accompanied by a pot of tea of your choice served with milk or lemon, bowl of strawberries and cream, and half a bottle of Champagne.

### Pink Royal Afternoon Tea (For 2 people) £130

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

### Ruinart Royal Afternoon Tea (For 2 people) £135

Enjoy the Traditional Afternoon Tea selection served with a half bottle of Ruinart Blanc de Blanc Champagne.

### Little Prince & Princess Tea (For children under 12 only) £26

A selection of finger sandwiches, freshly-baked scones with Devonshire clotted cream, preserves, French pastries and hot chocolate.

### Vegetarian Afternoon Tea £52

A selection of home-made vegetarian sandwiches together with freshly baked fruit scones, pastries and cupcakes.

### Gluten-Free Afternoon Tea £52

A selection of sandwiches on white gluten-free bread as well as a range of gluten-free pastries and scones.

## OUR CHAMPAGNE SELECTION

Turn your Afternoon Tea experience into a real celebration by adding a little fizz! We have a range of Champagnes available for your enjoyment, by the glass or per bottle.

		Glass 125ml
Lanson Père et Fils	NV	£19
Lanson Rose Label	NV	£21
Ruinart Blanc de Blanc	NV	£28
Ruinart Brut Rosé	NV	£30
Lanson Extra Age, Brut	NV	£30

  

		Bottle
Lanson Pere et Fils	NV	£95
Lanson Rose Label	NV	£99
Jacquesson "Cuvée 736", Brut	NV	£105
Moët & Chandon Imperial	NV	£115
Joseph Perrier "Cuvée Royale", Brut Rosé	NV	£125
Lanson Green Label	NV	£125
Laurent Perrier "Cuvée Rosé", Brut Rosé	NV	£130
Veuve Clicquot	NV	£135
Ruinart Blanc de Blanc	NV	£175
Bollinger "Grande Année", Brut	2004	£245
Cuveé Dom Pérignon	2004	£350
Kruger Grand Cuvée	NV	£430

## OUR TEA SELECTION

### ~ The Planters' Range ~

PMD's planters range is named and built around the day of a Tea Planter.

Tea Planters wake early and start their day with a strong cup of Breakfast tea before doing their rounds of the plantation. After breakfast it's back to the field for another round of the fields or to the factory. A planter will then arrive back at his bungalow for lunch and enjoy a Green tea just to settle the stomach and help digest his meal.

When returning to his bungalow in the evening, he might want an aromatic pick-me-up like Earl Grey before sitting down for an evening drink at the Planters Club.

#### Planters' Breakfast

Before English breakfast had its name, the early tea planters enjoyed this tea's full-bodied flavours of Ceylon. The perfect conditions for creating this rich, full flavour tea are found in the Dimbula Valley where the award-winning Planters' Breakfast is hand-picked.

#### Planters' De Caf

Same great taste as the Breakfast tea minus the caffeine.

#### Planters' Earl Grey

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus notes, a bold tea is needed. This Earl Grey tea is hand-picked and infused with a drop of natural bergamot oil.

#### Planters Green Tea

Grown on high peaks and hand-plucked to fully satisfy the green tea connoisseur, this is a large leaf tea curled and pan-heated to produce a light, mellow brew with a delicate flavour and aroma.

#### Planters Mistress

A scandalous take on a much-cherished aristocratic classic. A light, golden tea scented with bergamot, orange and lemon peel that leaves the pallet felling refreshed with a pleasant citrus flavour.

#### Cinnamon & Apple

A blend of Orange Pekoe, Sri Lankan Cinnamon and dried apple. Subtle notes of apple to the nose, plenty of warmth to the palate with a dry finish.

#### Lemon Grass & Ginger

Sweet, spicy and warm infusion with a refreshing citrus nose and spicy finish.

#### Mango Tea

A great Orange Pekoe infused with mango oils and extract. Refreshing and fruity at the same time with great sweet notes to the palate. Amazing as an Iced Tea!

### ~ Unusual & Exciting Teas ~

#### Silver Tips

A rarity among the distinctive white teas, the Silver Tips are hand-picked before sunrise on the Brunswick Estate, Maskeliya. It takes almost five kilograms of hand-picked buds to produce one kilogram of this very special tea. There is a subtlety woven within the intricacies of this tea which contains an aromatic scent and a matchless taste that varies with each brew.

#### Souchong Serendipity

A tea which flourishes at sea level and is gently smoked over cinnamon wood, furnishing it with a fragrant smoked note. The finish in this cup is a whisper of spicy sweetness and splendour.

#### Jasmine Green

Gunpowder green tea is married with carefully selected jasmine flowers. The green tea absorbs the floral jasmine scents producing an orangey-gold liquid with a delicate taste and alluring fragrance. A superbly fragrant tea.

#### Pink Tea

The rosé of tea, a natural and unique tea that is grown 3,000 feet above sea level on a family plantation. The tea-maker of this unique tea stops the oxidisation process as it merges from green to black to create a light liquoring tea that tastes like a well-made green tea but has a unique pink hue.

#### Chocolate Heaven

A match made in heaven! A taste of chocolate biscuits with high grown Orange Pekoe tea. Best served with milk and as an accompaniment to sweet foods.

#### Peppermint Leaves

A cherished herbal tea that has been used for centuries to aid digestion that leaves a fresh minty tang in the mouth.

#### Yellow Flower Burst Flowering Tea

A light and fragrant green tea wrapped around a bulb of marigold in the base of an arch of pure jasmine blossoms and an amaranth flower which slowly blooms when infused.

#### Milk Oolong

Cultivated in the misty hills of Taiwan, this tea is hand-crafted and produced in harmony with nature. The tea is light with a cream, milky sweet aroma.

### Rooibos

Unique to the Western Cape of South Africa, this is a bright orange non-caffeinated infusion that is rich in Vitamin C, iron and magnesium.

~ Seasonally picked Single Estate Teas ~

#### Lovers Leap Tea Estate - Nuwareliya

The origins of this tea lie in the legendary tragedy that befell two lovers who leapt to their death amid the backdrop of an exquisite waterfall. Cultivated in the 'Champagne' district at 6,000 feet above sea level, this is a wispy tea which boasts an inimitable mentholated essence and aroma.

It is best drunk plain without milk for an immeasurable taste.

#### St Andrews Estate – Hatton, Dimbula

Founded by Scottish settlers and names after their hometown, this magnificent tea garden is located 4,500 feet above sea level. The tea is light and produces a bright, golden cup with a slightly malty note making it an ideal afternoon drink.

#### Halmari Estate – Assam, India

Found in the land of the rare one-horned rhino north of the Bramaputura River, Halmari Estate is known by a select group of connoisseurs. The resident tea planter creates a single batch of tea from the rare P126A tea bush that produces a golden and tippy tea that gives a malty rich taste. Ideal on its own or with a splash of milk, Halmari tea will make you rethink Assam tea.

#### New Vithanakande Estate

Award-winning tea that is hand-plucked at an elevation of 2,000 feet above sea level. The plantation sits next to a virgin rain forest which heavily influences this tea and gives it a unique taste. This is a glorious leafy tea that is littered with tips which come from the tender buds of the plant. When infused, it gives a complex caramel flavour with hints of forest fruits.

#### Darjeeling Okaye Tea– Darjeeling, India

Grown on Rangdoo Estate in Darjeeling but known globally as Okayti. The name comes from the London Tea traders who used to call this the only "OK Tea" suitable to be bought from Darjeeling. This first flush is picked in April and has a light pale colour that is typical of the first flush. Light floral flavours, hay and the unforgettable muscatel flavour from Darjeeling are present. Best enjoyed without milk.