



FESTIVE 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

FESTIVE 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 Cornish cream teas.

Our finger sandwiches include:

Smoked salmon, dill, caper & lemon crème fraiche
Free range egg mayonnaise, watercress
Mrs T's chicken mayonnaise, toasted almond
Roast turkey, cranberry sauce, sage & onion stuffing
Wiltshire cured ham, English mustard mayonnaise
Somerset brie, caramelised red onion & grape chutney

Feast on **a selection of hand-crafted French pastries, tartlets & cakes** including our President & Founder, Mrs Bea Tollman's signature cheesecake

A selection of warm freshly-baked cranberry & plain scones served with Cornish 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.

FESTIVE AFTERNOON TEA

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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.

FESTIVE CHAMPAGNE AFTERNOON TEA

98

The 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.

FESTIVE ROYAL AFTERNOON TEA (FOR TWO PEOPLE)

200

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

FESTIVE ROYAL ROSÉ AFTERNOON TEA (FOR TWO PEOPLE)

210

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

PRINCE & PRINCESS FESTIVE AFTERNOON TEA

39

A mini afternoon tea stand, fit for a Prince or Princess, accompanied by a choice of tea, milkshake or hot chocolate.

OUR CHAMPAGNE SELECTION

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

		Glass / Bottle
Lanson Le Black Reserve	NV	26 / 140
Lanson Rose Label	NV	28 / 155
Lanson Extra Age, Brut	NV	200
Laurent Perrier Cuvée Rose	NV	175

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests. We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce.

All 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' Breakfast

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

Planters' Afternoon

Light and crisp with a delicate balance of floral undertones.

Planters' Decaffeinated

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

Planters' Earl Grey

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

Silver Tips

The Silver Tips are hand-picked before sunrise. A subtle tea with an aromatic scent and taste.

Mango Sunshine

A sweet and splendid blend of honey and mango to create a perfectly refreshing cup for the summer months.

Black Oolong

A medium cup with notes of roasted pine nuts and a hint of smoke to offer a deep yet mellow flavour.

THE HERBAL RANGE

Jasmine Green

Gunpowder green tea with jasmine flowers creating a delicate, fragrant tea.

Peppermint Leaves

A herbal tea that leaves a fresh minty tang in the mouth.

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.

Himalayan Hand Rolled

A mellow, flowery aroma of orchids and wildflowers balanced with hints of wild honey.

Inverness

A bright and golden cup with a distinctive rosy flavor.



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

AFTERNOON TEA

(£85 | £98 with a glass of Champagne)
(27th November – 2nd January)

SAVOURY

Smoked Salmon

Dill, caper & lemon crème fraîche

Free Range Egg Mayonnaise

Watercress

Mrs T's Chicken Mayonnaise

Toasted almond

Roast Turkey

Cranberry sauce, sage & onion stuffing

Wiltshire Cured Ham

English mustard mayonnaise

Somerset Brie

Caramelised red onion & grape chutney

Freshly Baked Cranberry & Plain Scones

Cornish clotted cream & homemade strawberry preserve

SWEET

Mrs T's Baked Vanilla Cheesecake

Caramelised apple & ginger

Traditional Mince Pie

Tonka Bean & Pear Macaron

Chestnut & Blackberry Choux Bun

Chocolate & Orange Bavaois

Salted Pistachio Mousse & Cranberry Tart

VEGAN AFTERNOON TEA

(£85 | £98 with a glass of Champagne)
(27th November – 2nd January)

SAVOURY

Cucumber

Cream cheese

Avocado

Roasted red pepper, basil

Chestnut & Sage Stuffing

Cranberry sauce

Cheddar Cheese

Caramelised red onion & grape chutney

Roasted Field Mushroom

Truffled hummus

Coronation Butternut Squash

Toasted almond

Freshly Baked Cranberry & Plain Scones

Homemade strawberry preserve

SWEET

Christmas Fruit Cake

Coconut & Date Slice

Frangipane Tartlet

Chocolate & Tonka Brownie

Clementine Cake