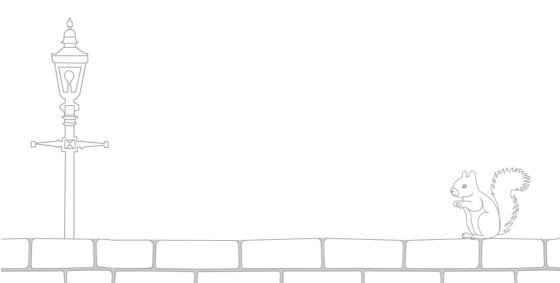


Christmas Afternoon Tea at Origin Kensington

THURSDAY TO SUNDAY FROM 14:00 - TO 17:30





A Brief History of Afternoon Tea

In 1840, during Queen Victoria's reign, the Duchess of Bedford, Anna Russell, sought to overcome the "sinking feeling" between breakfast and dinner. At that time, people typically ate only two meals a day. Her solution was to have a small pot of tea and a light snack in the afternoon, taken privately in her boudoir. This soon became a habit, and she began inviting friends to join her for "tea and a walk in the fields."

The menu featured small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This practice quickly caught on with fashionable society and eventually became popular with the middle and lower classes as well.

Nearly 200 years later, afternoon tea remains a quintessential part of British life.





Christmas Afternoon Tea Menu

SAVOURY SELECTION

Roast turkey with truffle mayonnaise and stuffing (H)
Smoked salmon with dill cream cheese and caviar (H)
Cucumber and cream cheese (V)(H)

Wild mushroom tart, with Winchester cheese and tarragon (V)(H) Venison and pork sausage roll with chestnut crumble

SCONES

Plain, orange and morello cherry (V)(H)
Homemade jams – Strawberry, plum and ginger (V)(H)
Rodda's Cornish clotted cream (V)(H)

SWEET SELECTION

Coconut and passion fruit snowman macaroon (H)
Vanilla, caramel and chocolate reindeer cupcake (V)(H)
Chestnut and blackcurrant Mont Blanc tart (H)
Clementine and cranberry cheesecake bauble (H)

£45
per person
£57
per person
with a glass of Rathfinny Brut





Christmas Plant Based Afternoon Tea Menu

For vegan and special dietary needs, we encourage you to prebook 24 hours in advance, in order to cater to your needs and deliver your experience.

SAVOURY SELECTION

West London burella with heritage tomato (H)
Cucumber and chive cream (H)
Carrot and onion coronation (H)

Ashcroft Farm beetroot and horseradish sausage roll (H)
Wild mushroom tart and tarragon (H)

SCONES

Plain, orange and morello cherry (H) Homemade jams – Strawberry, plum and ginger (H) Oat crème fraîche (H)

SWEET SELECTION

Coconut and passion fruit snowman macaroon (H)
Vanilla, caramel and chocolate reindeer cupcake (H)
Chestnut and blackcurrant Mont Blanc tart (H)
Clementine and cranberry cheesecake bauble (H)

£45
per person
£57
per person
with a glass of Rathfinny Brut





Children's Christmas Afternoon Tea Menu

For children and special dietary needs, we encourage you to prebook 24 hours in advance, in order to cater your needs and deliver your experience.

SAVOURY SANDWICH SELECTION

Cheese and tomato (H)
Cucumber and cream cheese (H)
Honey roast ham
Turkey and mayonnaise (H)

SCONES

Plain and chocolate chip (V)(H)

Chocolate spread and vanilla cream (V)(H)

SWEET SELECTION

Coconut and passion fruit snowman macaroon (H)
Vanilla, caramel and chocolate reindeer cupcake (V)(H)
Clementine and cranberry cheesecake bauble (H)
Raspberry and meringue Santa hat tart (H)

£25
per person
£30
per person
with a children's mocktail





Loose Tea Selection

AFTERNOON TEA AT THE PALACE

Our signature afternoon tea black tea blend combined with the finest single estate Darjeeling and Chinese black tea leaves for a refined and aromatic cup, specifically designed for afternoon tea

ASSAM SUPERIOR

A full-bodied black tea Assam from the Zaloni tea estate in north east India, characteristic rich and distinctively malty

DECAF ASSAM

High quality "decaffeinated" Assam tea, naturally obtained using CO2 method, the brew is strong and malty with a chocolaty aroma

PU-FRH IMPFRIAL

A fermented dark tea with unique flavours and character. Large flat leaves produce a dark red liquor with a savoury aroma and bold robust, ripe and earthy flavours with a fruity finish that hints at grape, plum, and cherry





PALACE EARL GREY

Our Bold and classically flavoured earl grey black tea for a full-bodied, sophisticated and aromatic cup, suitable for any time of day with lemon or milk to taste

SAPPHIRE JUBILEE

This celebratory earl grey black blend used the finest of Chinese black tea leaves, natural oil of bergamot and bright blue cornflowers for an elegant and aromatic infusion

ROSE GREY

An exclusive blend of Chinese black tea leaves, natural oil of bergamot and whole pink rose petal for a fragrant and refreshing alternative to a traditional earl grey, amazing in the afternoon

HYDE PARK

This complex and slightly sweet blend combines Indian and Chinese whole leaf teas with real orange and lemon peel pieces and a hint of bourbon vanilla from Madagascar





APRICOT DREAM

The Finest of Ceylon black tea leaves, sunflower petal and mallow blossom blended with luscious apricot flavour for a fruity infusion with a hint of summer berries and vanilla

MIDSUMMER MANGO

Full-bodied, flavoured China black tea combined with the bright, brisk character of Ceylon for a balanced cup with natural sweetness and subtle floral undertones

VANILLA TOFFFF TREAT

The fines Sri Lankan and Indian black tea enriched with pieces of caramel and real bourbon vanilla from Madagascar

BREAKFAST PALACE

An energizing black breakfast tea, full bodied aromatic blend of assam and Ceylon black teas.

English Breakfast Tea at its finest.





IRON GODDESS OF MERCI OOLONG

Probably the most famous oolong tea from China, also named Ti Kuan Yin is formed from the leaf's tea bushes grown in Fujian, China which are prized for their aromatic and refreshing nature.

LEMON SHIMMER GREEN

A robust blend of sencha green tea leaves with real lemon peel and lemon grass pieces, packed with antioxidant and vitamin C, the slightly sweet and strong citrusy blend is delightfully refreshing

SENCHA ALOE VERA GREEN

Early season steamed Chinese green tea leaves with fruity, sweet and slightly tart pineapple pieces and pure aloe vera powder. Naturally sweet flavour but completely sugar and calorie free

CHINESE SENCHA

Lustrously green, highest-quality whole tea leaves produce fresh, vegetal aromas and crisp refreshing flavours. The Strongest of our green tea in flavour, a must for the green tea lover.





WHITE PEONY WHITE

White Tea is the Purest, rarest type of tea and created from the sweetest, specialist tea plant cultivars and there is virtually no processing at all applied to the leaves, just a little bit of heat to remove the moisture

WHITE MONKEY

WHITE

Made with pure white tea grown in the Taimu Mountains in Fujian, and is only formed from the plants leaves and bud picked during the first two seasons

PURE PEPPERMINT

High quality peppermint chosen in our infusion in order to achieve the perfect balance and deliver a delicious sweet caramel flavour on the finish

WILD BERRIES

Bursting with berries, fruit pieces and herbs, the infusion is a fruity and slightly sweet, with intense berry taste; mix of elderberries, raspberries, strawberries, blackberries, and flavourful herbs





CHAMOMILE

Renowned for its soothing properties, chamomile has long been cherished as a remedy for relaxation our blend is using only the choicest flower heads, meticulously selected to deliver a smooth, clean taste and a delightful applehoney finish

EUCALYPTUS ZEST

This Blend is carefully crafted from the finest South African rooibos leaves, pure Australian eucalyptus and real oranges pieces and oils to form a refreshing, punchy cup with an almost effervescent finish

HARMONY

The all-star cast of ingredients used in this infusion include cardamom and cinnamon for balance; coriander, fennel and liquorice for cooling; ginger for digestion and restoration and rose to soothe the heart and relieve stress and anxiety





An afternoon tea experience like no other.

At Origin Kensington we aim to be sustainable. As such, we kindly request that children and special dietary afternoon tea are pre-booked 24 hours in advance, in order for us to reduce any potential wastage and ensure your experience goes as smoothly as possible.









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