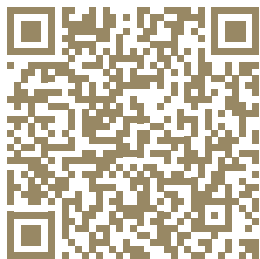


AFTERNOON TEA

The Dorchester has long been a treasured British landmark - and in honour of this, our art collection showcases pieces by artists based in the UK.

Each one of the artworks on our walls has its own story to tell. We invite you to discover them with our art guide: scan the QR code below to find out more.



vegan afternoon tea

A seasonal savoury treat from the chef

A selection of homemade finger sandwiches on artisan bread:

Red pepper, smoked aubergine
and artichoke on rye bread

Coronation chickpea and Little Gem lettuce
on malt bread

Cucumber, elderflower and watercress
on white bread

Tomato, basil and vegan feta cheese
on white bread

Butternut squash, truffle mayonnaise
and pine nuts on onion bread

A seasonal sweet treat from the chef

Warm raisin and plain scones from our bakery
served with a selection of seasonal preserves
and coconut cream cheese

A selection of pastries:

Blackcurrant and vanilla mousse
Vanilla sablé, blackcurrant compote

Earl Grey and lemon tart
Earl Grey ganache, lemon curd

Black Forest delice
Vanilla cream, cherry compote

Chocolate slice
Chocolate sponge, chocolate Chantilly

*A choice from our exceptional range of
rare teas exclusive to The Dorchester*

2,338 kcal

afternoon tea

A seasonal savoury treat from the chef

A selection of homemade finger sandwiches on artisan bread:

Severn & Wye smoked salmon, horseradish, apple
and fennel on rye bread

Cucumber, elderflower and watercress
on white bread

Roast chicken, Little Gem lettuce, parmesan and lemon
on malt bread

Clarence Court egg mayonnaise, chives and crispy shallots
on white bread

Dorrington ham, taragon mustard and celeriac
on onion bread

A seasonal sweet treat from the chef

Warm raisin and plain scones from our bakery
served with a selection of seasonal preserves
and clotted cream

A selection of pastries:

Blackcurrant and vanilla cheesecake
Vanilla sablé, blackcurrant compote

Earl Grey and lemon tart
Earl Grey ganache, lemon curd

Black Forest choux
Vanilla cream, cherry compote

Hazelnut and pecan slice
Hazelnut sponge, pecan praline

*A choice from our exceptional range of
rare teas exclusive to The Dorchester*

2,726 kcal

The Promenade

The Promenade is the heart of The Dorchester. Here, a welcoming and warm energy dances through the day, from the bustling breakfast and lively lunch to our world-famous afternoon tea. When evening descends, the space transforms once again into an intimate supper club that shines with the glow of good company and great surroundings.

Afternoon tea

Celebrating the day with tea and extraordinary cakes in one of Mayfair's most beautiful rooms is an experience that's hard to leave and even harder to forget.

Here, amongst splendid surroundings, the British love affair with tea is celebrated in a ceremony full of style, surprise and a tremendous amount of cake. Rather than breaking with tradition, The Dorchester reinvents it with award-winning pastry creations, bringing bold new flavours combined with precise and creative craftsmanship, reflecting the British spirit of the hotel.

If you would like to gift one of your guests this afternoon with a seasonal bouquet to take home, please ask a member of our team. Prepared by our Designer Florist in our Cake & Flowers boutique and brought to your table before you leave – £95.

*traditional
afternoon tea*

£95 / per person

*champagne
afternoon tea*

£115 / per person

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £25

£125

With a glass of Rathfinny Estate, Blanc de Noirs,
Sussex, UK, Sparkling Wine, 2020

Additional glass £28

£130

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £33

£140

With a glass of Ruinart Rosé Brut, NV

Additional glass £43

£145

With a glass of Ruinart Blanc de Blancs, NV

Additional glass £47

£190

With a glass of Dom Pérignon, 2017

Additional glass £90

£115

With a glass of Wild Idol,an aromatic alcohol-free sparkling wine

Additional glass £20

*Champagnes are sold by the glass measured at 125ml as standard.
Champagne and wine vintages are subject to change.*

caviar

Oscietra 10g	<i>£60</i>
Imperial 30g	<i>£90</i>
Oscietra 30g	<i>£125</i>
Beluga 30g	<i>£325</i>

All served with blinis and traditional accompaniments

*champagne
by the bottle*

R de Ruinart Brut, NV	<i>£130</i>
Veuve Clicquot Yellow Label Brut, NV	<i>£130</i>
Veuve Clicquot Rosé Brut, NV	<i>£170</i>
Ruinart Rosé Brut, NV	<i>£230</i>
Ruinart Blanc de Blancs, NV	<i>£260</i>
Dom Pérignon, 2017	<i>£500</i>
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2020	<i>£135</i>
Wild Idol, an aromatic alcohol-free sparkling wine	<i>£100</i>

*Champagne and wine vintages are subject to change.
Our menus contain allergens. If you have any food allergies or dietary
requirements, please inform a member of our team when placing your order.
Prices include VAT and exclude 15% dicretionary service charge.*