

EASTER AFTERNOON TEA

The Promenade

The Promenade is the heart of The Dorchester.
Here, a welcoming, 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.

The Dorchester Rose

Seven years in the making, The Dorchester is delighted to announce the arrival of The Dorchester Rose. This new variety created by Meijer Roses of Holland is now showcased throughout our floral displays in The Promenade created by in-house designer florist Philip Hammond.

To achieve the desired characteristics of the perfect bloom, the research and development team at Meijer tested various blends of their popular existing Avalanche varieties. This specially selected rose is blousy in composition and has a pale blush colouring, with the pink tones developing as the rose opens.

The Dorchester Rose will be showcased and celebrated in The Dorchester throughout the year, using on average 50,000 stems to create displays in the public areas, rooms and suites, and for the many private parties and weddings held at the hotel.

champagne afternoon tea

price per person

£125

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £29

£130

With a glass of Rathfinny Estate, Blanc de Noirs,
Sussex, UK, Sparkling Wine 2018

Additional glass £31

£135

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £35

£170

With a glass of Laurent-Perrier Rosé, NV

Additional glass £48

£190

With a glass of Dom Pérignon Vintage, 2013

Additional glass £110

£125

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

Additional glass £25

*Champagnes are sold by the glass measured at 150ml as standard.
Champagne and wine vintages are subject to change*

A discretionary 15% service charge will be added to your bill. All prices include VAT.

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Goats' cheese, peas, lemon and mint tart

Severn & Wye smoked salmon, dill and horseradish
on rye bread

Cucumber, dill and chamomile on white bread

Roast chicken, gem lettuce, parmesan and lemon
on malt bread

Duck egg mayonnaise and watercress on white bread

Dorington ham, heritage tomato, mustard and
tarragon on onion bread

A seasonal pre-dessert 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:

Cherry blossom roulade
Sakura tea Chantilly, sour cherry compote

Coconut choux
Coconut Chantilly, pineapple compote

Rose and pear tart
Almond cream, poached pear

Raspberry and yoghurt mousse
Vanilla sablé, raspberry confit

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

2,726 kcal

*Our menu contains allergens. If you have a food allergy or intolerance,
please let a member of the restaurant team know on placing your order.*

vegan afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Feta-style cheese, peas, lemon and mint tart

Red pepper, smoked aubergine, and artichoke
on rye bread

Coronation chickpea on malt bread

Cucumber, dill and horseradish on white bread

Tomato, basil and feta-style cheese on white bread

Butternut squash, truffle mayonnaise
and pine nuts on onion bread

A seasonal pre-dessert 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:

Coconut and lime delice
Coconut crunch, lime confit

Cherry blossom roulade
Sakura tea Chantilly, sour cherry compote

Rose and pear tart
Vanilla sponge, poached pear

Raspberry mousse
Yuzu marmalade, raspberry veil

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

2,338 kcal

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