

# AFTERNOON TEA

## *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 chef Michael Kwan, bringing bold new flavours combined with precise and creative craftsmanship, reflecting the British spirit of the hotel.

*traditional  
afternoon tea*

*price per person*

*£95*

*champagne  
afternoon tea*

*price per person*

*£110*

With a glass of Veuve Clicquot Yellow Label Brut, NV

*Additional glass £25*

*£120*

With a glass of Rathfinny Estate, Blanc de Noirs,  
Sussex, UK, Sparkling Wine 2019

*Additional glass £28*

*£125*

With a glass of Veuve Clicquot Rosé Brut, NV

*Additional glass £32*

*£130*

With a glass of Billecart Salmon Rosé

*Additional glass £36*

*£135*

With a glass of Billecart Salmon Blanc de Blancs

*Additional glass £38*

*£185*

With a glass of Dom Pérignon, 2015

*Additional glass £90*

*£110*

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*

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

# *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>
Dom Pérignon, 2015	<i>£500</i>
Devaux Coeur des Bar, Blanc de Noirs, NV	<i>£155</i>
Laurent-Perrier Rosé Brut, NV	<i>£220</i>
Louis Roederer, Collection 245 Brut, NV	<i>£170</i>
Louis Roederer, Cristal Brut, 2015	<i>£750</i>
Ruinart Blanc de Blancs, NV	<i>£260</i>
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	<i>£135</i>
Wild Idol, an aromatic alcohol-free sparkling wine	<i>£100</i>

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*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:***

Mousseline of trout, crisp shallot, horseradish  
and sorrel on brioche

Severn & Wye smoked salmon, crème fraîche, chive and  
lemon cream on rye bread

Cucumber, rocket and camomile cream on white bread

Roast chicken, Little Gem lettuce and coronation  
mayonnaise on malt bread

Clarence Court egg mayonnaise, heritage tomato and  
basil cress on white bread

Dorrington ham, mustard and tarragon  
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:***

Tropical tart

*Mango jasmine compote, coconut frangipane*

Chocolate and hazelnut mousse

*Hazelnut praline, chocolate crunchy*

Blackcurrant choux

*Violet cream, blackcurrant compote*

Pistachio cake

*Raspberry compote, pistachio Chantilly*

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

*2,726 kcal*

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

*Our menu contains allergens. If you or anyone in your party has 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:***

Avocado and asparagus, crisp shallot  
and sorrel on brioche

Red pepper, smoked aubergine  
and artichoke on rye bread

Coronation chickpea and Little Gem lettuce  
on malt bread

Cucumber, dill and horseradish  
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:***

Tropical tart

*Mango jasmine compote, coconut frangipane*

Chocolate and apricot mousse  
*Apricot confit, chocolate crunchy*

Cherry blossom panna cotta  
*Sour cherry compote*

Matcha and raspberry cake  
*Rose mousse, matcha ganache*

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

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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.

