vegan	
afternoon	tea

A selection of homemade finger sandwiches on artisan bread:

Smoked Applewood and camomile scone

Red pepper, smoked aubergine, and artichoke on rye bread

Coronation chickpea on malt bread

Cucumber, dill and horseradish on white bread

Tomato, basil, and vegan feta on white bread

Butternut squash, truffle mayo 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:

The Dorchester chocolate Salted caramel, 68% chocolate mousse

Spiced apple panna cotta

Apple compote, cinnamon cream

Pear and vanilla tart
Vanilla cream, poached pear

Coconut mousse Red fruit confit, coconut sablé

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

2,338 kcal

If you would like to gift one of your guests this afternoon 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 suffer from a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Cheddar and camomile scone

Severn & Wye smoked salmon, brown shrimp and rock samphire on rye bread

Cucumber, dill and horseradish on white bread

Roast chicken, gem lettuce and lemon thyme mayonnaise on malt bread

Burford Brown egg mayonnaise and mustard cress on white bread

Dorrington ham with truffle and Parmesan 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:

Red fruit mille-feuille

Puff pastry, vanilla cream, red fruit confit

Quince and yoghurt mousse Vanilla sablé, membrillo

Spiced apple choux
Cinnamon Chantilly, apple compote

Pear and almond tart

Almond cream, poached pear

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

2,726 kcal

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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.

traditional afternoon tea

price per person

£95

champagne afternoon tea

price per person

£105

With a glass of Veuve Clicquot Yellow Label Brut, NV ${\it Additional~glass~\pounds 29}$

£115

With a glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2018 Additional glass £31

£120

With a glass of Veuve Clicquot Rosé Brut, NV $Additional\ glass\ \pounds 35$

£180

With a glass of Dom Pérignon Vintage, 2013 Additional glass £110

£105

With a glass of Wild Idol, an aromatic alcohol-free sparkling wine ${\it Additional~glass~\pounds 25}$