

WIMBLEDON 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 creations, 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*

*£115*

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, 2015

*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*

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

## *caviar*

Oscietra 10g	£60
Imperial 30g	£90
Oscietra 30g	£125
Beluga 30g	£325

*All served with blinis and traditional accompaniments*

## *champagne by the bottle*

R de Ruinart Brut, NV	£130
Veuve Clicquot Yellow Label Brut, NV	£130
Veuve Clicquot Rosé Brut, NV	£170
Ruinart Rosé Brut, NV	£230
Ruinart Blanc de Blancs, NV	£260
Dom Pérignon, 2015	£500
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2020	£135
Wild Idol, an aromatic alcohol-free sparkling wine	£100

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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 seasonal savoury treat from the chef***

### ***A selection of homemade finger sandwiches on artisan bread:***

Severn & Wye poached salmon and chervil mayonnaise  
on rye bread

Cucumber, camomile cream cheese and rocket  
on white bread

Roast chicken, lemon and thyme mayonnaise  
on malt bread

Clarence Court egg mayonnaise, heritage tomato and basil  
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:***

Strawberry fraiser

*Tahitian vanilla mousseline, compressed strawberries*

Pistachio and apricot tart

*Apricot mousse, pistachio frangipane*

Yuzu and vanilla cheesecake

*Crunchy sable, yuzu gel*

Chocolate and raspberry mousse

*68% dark chocolate, raspberry compote*

*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 have a food allergy  
or intolerance, please let a member of the restaurant team know on placing your order.*

# *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, camomile cream and rocket  
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:***

Strawberry fraiser

*Vanilla cream, compressed strawberries*

Apricot tart

*Apricot mousse and jelly*

Yuzu and vanilla Bavarois

*Vanilla sable, yuzu gel*

Chocolate and raspberry mousse  
*68% dark chocolate, raspberry compote*

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

*2,338 kcal*

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please ask one of the team. Prepared by our designer florist in our  
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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.

