# CHRISTMAS CAROLS 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.

# *festive champagne afternoon tea*

*price per person*

*£140*

With a glass of R de Ruinart Brut, NV

*Additional glass £26*

*£150*

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

*Additional glass £29*

*£155*

With a glass of Bollinger Special Cuvée, NV

*Additional glass £30*

*£160*

With a glass of Bollinger Rosé Brut, NV

*Additional glass £35*

*£175*

With a glass of Bollinger La Grande Année, 2018

*Additional glass £50*

*£205*

With a glass of Dom Pérignon, 2018

*Additional glass £90*

*£140*

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*

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|---|---|
| Oscietra 10g | *£60* |
| Imperial 30g | *£90* |
| Oscietra 30g | *£125* |
| Beluga 30g | *£325* |

*All served with blinis and traditional accompaniments*

# *champagne by the bottle*

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| R de Ruinart Brut, NV | *£130* |
| Bollinger Special Cuvée, NV | *£190* |
| Bollinger Rosé Brut, NV | *£210* |
| Bollinger La Grande Année 2018 | *£300* |
| Ruinart Blanc de Blancs, NV | *£260* |
| Dom Pérignon, 2018 | *£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 selection of homemade finger sandwiches on artisan bread:***

Severn & Wye smoked salmon, Marie Rose sauce and lemon on rye bread

English cucumber, pine cream and sorrel on white bread

Cambridge Bronze turkey, cranberry, chestnut and pork stuffing on malt bread

Burford Brown truffle egg mayonnaise on white bread

Dorrington ham and pear chutney 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:***

Blackberry and pistachio Mont Blanc
*Crisp meringue, pistachio cream*

Clementine and almond yule log
*Chocolate sponge, clementine cream*

Pear and cinnamon bauble
*Pear mousse, cinnamon sablé*

Gingerbread tart
*Gingerbread ganache, candied pecans, lemon*

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

*2,226 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:***

Chestnut stuffing and cranberry on malt bread

Roasted peppers, butternut squash and rocket on rye bread

English cucumber, pine cream and sorrel on white bread

Chickpea cocktail, Marie Rose sauce and avocado on white bread

Pickled walnut, celeriac, smoked Applewood and watercress 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 clotted cream

***A selection of pastries:***

Blackberry and matcha meringue
*Blackberry jam, matcha cream*

Clementine and almond yule log
*Chocolate sponge, clementine cream*

Pear and cinnamon bauble
*Pear mousse, cinnamon sablé*

Gingerbread tart
*Gingerbread ganache, lemon confit*

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

*2,338 kcal*

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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.