

DORCHESTER COLLECTION

DAVID WALLIAMS AFTERNOON TEA



FESTIVE AFTERNOON TEA CHILDREN'S MENU

The Dorchester hot chocolate Whipped cream, marshmallows, sprinkles

MINIATURE SANDWICHES

Ham
Turkey
Cucumber and cream cheese
Rudolph the reindeer tart
Egg mayonnaise
Cheese

SWEET TREATS

Scones
Christmas cupcake
Lemon tartlet
Gingerbread man
Marshmallow snowman
Chocolate Christmas tree
Raspberry fruit jelly swirl

£85 PER CHILD (Aged 12 and under)

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

AFTERNOON TEA

A SELECTION OF HOMEMADE FINGER SANDWICHES ON ARTISAN BREAD:

Beetroot tart, Tête de Moine, Pain d'Épices, redcurrant
Severn & Wye smoked salmon, Marie Rose sauce and lemon on rye bread
Cucumber, pine cream and sorrel on white bread
Cambridge bronze turkey, cranberry, chestnut and pork stuffing on malt bread
Burford Brown truffled egg mayonnaise on white bread
Dorrington ham, pear chutney 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 clotted cream

A SELECTION OF PASTRIES:

MONT BLANC
Candied chestnut, vanilla Chantilly

CHOCOLATE AND ORANGE YULE LOG Orange marmalade, chocolate crémeux

ALMOND MOUSSE

 $Sour\ cherry\ compote,\ almond\ sponge$

TROPICAL TART

Coconut Chantilly, pineapple almond cream

£150 PER PERSON

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RARE TEA SELECTION

THE DORCHESTER AFTERNOON BLEND

Malt, honey, grape

Starting with our Assam Breakfast, a rich and robust black tea with strong malty notes, we then add a dash of Darjeeling second flush for supremely aromatic and lightly fruity top notes.

DECAFFEINATED CEYLON

Malt, clove, dried fruit

This single origin tea encapsulates the full character of Sri Lanka, while the natural decaffeination process ensures that this tea retains its full colour, strength and flavour. Spiced and full-bodied with a smooth, malty depth.

VANILLA BLACK

Vanilla, malt, maple

We selected only two ingredients for this blend. A Sri Lankan black tea base for its rich, full body and caramel texture, blended with a high quality, natural vanilla essence. Fragrant and indulgent with an intensely sweet vanilla aroma and rich taste.

RASPBERRY AND ROSE

Raspberry, rose, osmanthus

A stunning fruit and floral tea with a subtle perfume of whole rosebuds, tart raspberry pieces and deliciously floral osmanthus. This pink hued infusion feels jammy on the palate and is complemented by the gently sour, fruit character. Delivering complexity and elegance with a delicately floral finish.

WHOLE PEPPERMINT LEAF

Menthol, herbs, caramel

Whole leaves of peppermint, picked and dried slowly to retain their essential oils, for an intense menthol taste and aroma.

ORGANIC DRAGON WELL

Hazelnut, grass, cream

An organic example of one of China's most prized green teas. Hand-picked in spring 2022 and expertly pan-fired, it's nourishing and uplifting with vivid spring-fresh flavours and roasted hazelnut sweetness.