

FESTIVE CHAMPAGNE
AFTERNOON TEA
AND
HIGH TEA

at

The Dorchester

The Dorchester Rose

Seven years in the making, for 2020, 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.

Festive Champagne Afternoon Tea

A selection of homemade finger sandwiches on artisan bread:

Baby cucumber with pear, mint and cream cheese on walnut bread

Maldon cured smoked salmon with chopped chives, parsley, dill, sour cream and confit Buddha lemon on brown bread

Free-range egg with seasonal truffle mayonnaise and chives on white bread

Honey roast ham with a spicy apple relish served on white bread

Traditional Norfolk bronze turkey with winter berry relish on cranberry bread

Pre-dessert

Warm cranberry and plain scones from our bakery served with homemade strawberry jam, The Dorchester Winter jam and Cornish clotted cream

A selection of festive-inspired pastries:

Ginger and cranberry

Ginger bavarois, cranberry gel and white chocolate joconde

Fig and apple

Chestnut sponge, fig compote and apple pie crèmeux

Pear and milk chocolate

Salted caramel and milk chocolate whipped ganache served with hazelnuts

The Dorchester Winter Rose

Pistachio mousse, rose and pomegranate jelly with olive oil cake

A choice of our specially selected grand and rare teas

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order.

Festive Vegan Champagne Afternoon Tea

A selection of homemade finger sandwiches on artisan bread:

Baby cucumber with pear, mint and cream cheese on walnut bread

Maldon salt-baked golden beetroot with chopped herbs, sour cream and confit Buddha lemon on brown bread

Silken tofu with truffle, mayonnaise and chives on white bread

Heritage vegetable pie with apricot and cranberry relish on cranberry bread

Pre-dessert

Warm cranberry and plain scones from our bakery served with homemade strawberry jam, The Dorchester Winter jam and coconut cream cheese

A selection of festive-inspired pastries:

Blackberry macaroon

Valrhona chocolate ganache with blackberry pâte de fruit

Carrot cake and blood orange

Carrot cake, blood orange mousse with carrot granules

Mango and passion fruit chocolate box

Mango and passion fruit compote, chocolate crèmeux and coconut whipped ganache

Yuzu Apple

Yuzu mousse, caramelised apple with vanilla sablé

A choice of our specially selected grand and rare teas

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order.

Festive Traditional High Tea

A selection of homemade finger sandwiches on artisan bread:

Baby cucumber with pear, mint and cream cheese on walnut bread

Maldon cured smoked salmon with chopped chives, parsley, dill, sour cream and confit Buddha lemon on brown bread

Free-range egg with seasonal truffle mayonnaise and chives on white bread

Honey roast ham with a spicy apple relish served on white bread

Traditional Norfolk bronze turkey with winter berry relish on cranberry bread

Maldon balik salmon with bronze fennel, finger lime and caviar crème fraîche

Pre-dessert

Warm cranberry and plain scones from our bakery served with homemade strawberry jam, The Dorchester Winter jam and Cornish clotted cream

A selection of festive-inspired pastries:

Ginger and cranberry

Ginger bavaois, cranberry gel and white chocolate joconde

Pear and milk chocolate

Salted caramel and milk chocolate whipped ganache served with hazelnuts

The Dorchester Winter Rose

Pistachio mousse, rose and pomegranate jelly with olive oil cake

Valrhona milk chocolate

A choice of our specially selected grand and rare teas

Festive Vegan High Tea

A selection of homemade finger sandwiches on artisan bread:

Baby cucumber with pear, mint and cream cheese on walnut bread

Maldon salt-baked golden beetroot with chopped herbs, sour cream and confit Buddha lemon on brown bread

Silken tofu with truffle, mayonnaise and chives on white bread

Heritage vegetable pie with apricot and cranberry relish on cranberry bread

Honey roast parsnip with spicy apple relish on multigrain bread

Maldon salt-baked golden beetroot with bronze fennel, finger lime and basil caviar crème fraîche

Pre-dessert

Warm cranberry and plain scones from our bakery served with homemade strawberry jam, The Dorchester Winter jam and coconut cream cheese

A selection of festive-inspired pastries:

Blackberry macaroon

Valrhona chocolate ganache with blackberry pâte de fruit

Mango and passion fruit chocolate box

Mango and passion fruit compote, chocolate crèmeux and coconut whipped ganache

Yuzu Apple

Yuzu mousse, caramelised apple with vanilla sablé

A choice of our specially selected grand and rare teas

Festive Champagne Afternoon Tea

Every weekday from Monday, November 22 to Monday, January 3, 2022

Also available Tuesday, December 28 to Friday, December 31, 2021

£85 per person with a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass of Veuve Clicquot Yellow Label Brut, NV £21

£90 per person with Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2017

Additional glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017 £24

£92 per person with a glass of Veuve Clicquot Rosé Brut, NV

Additional glass of Veuve Clicquot Rosé Brut NV £26

£135 per person with a glass of Dom Pérignon Vintage, 2012

Additional glass of Dom Pérignon Vintage, 2012 £69

Festive Champagne High Tea

Every weekday from Monday, November 22 to Monday, January 3, 2022.

Also available Tuesday, December 28 to Friday, December 31, 2021.

£98 per person with a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass of Veuve Clicquot Yellow Label Brut, NV £24

£103 per person with Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2017

Additional glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017 £27

£108 per person with a glass of Veuve Clicquot Rosé Brut, NV

Additional glass of Veuve Clicquot Rosé Brut NV £29

£140 per person with a glass of Dom Pérignon Vintage, 2012

Additional glass of Dom Pérignon Vintage, 2012 £69

Christmas Carol Champagne Afternoon Tea

Every weekend with traditional carols performed from 1.30 – 6.30pm
from Saturday, November 20 to Sunday, December 19, 2021

£95 per person with a glass of Veuve Clicquot Yellow Label Brut, NV
Additional glass of Veuve Clicquot Yellow Label Brut, NV £21

£100 per person with Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017
Additional glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017 £24

£102 per person with a glass of Veuve Clicquot Rosé Brut, NV
Additional glass of Veuve Clicquot Rosé Brut NV £26

£135 per person with a glass of Dom Pérignon Vintage, 2012
Additional glass of Dom Pérignon Vintage, 2012 £69

Christmas Carol Champagne High Tea

Every weekend with traditional carols performed from 1.30 – 6.30pm
from Saturday, November 20 to Sunday, December 19, 2021

£115 per person with a glass of Veuve Clicquot Yellow Label Brut, NV
Additional glass of Veuve Clicquot Yellow Label Brut, NV £24

£120 per person with Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017
Additional glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2017 £27

£125 per person with a glass of Veuve Clicquot Rosé Brut, NV
Additional glass of Veuve Clicquot Rosé Brut NV £29

£150 per person with a glass of Dom Pérignon Vintage, 2012
Additional glass of Dom Pérignon Vintage, 2012 £69

Exclusive tea blends

The Dorchester Breakfast Blend

Delicious breakfast teas are balanced by aroma, colour and body, in equal measure. This blend, crafted for The Dorchester, includes teas selected from the misty hills of Ceylon and the lush estates of Assam in India. Classic and robust, this rich blend makes a strong cup for the perfect start to the day and is best enjoyed with milk.

The Dorchester Afternoon Blend

A special blend of single estate teas from Sri Lanka orange pekoe, and specially selected leaves from Assam. The result is a beautiful black tea, which is the perfect accompaniment to your afternoon tea.

The Dorchester Rose

Flowery orange pekoe is blended with dried pink rose petals to release an enchanting aroma. Medium-bodied fullness meets a delicate fragrance with a sweetness of rose. Flowery orange pekoe is one of the highest grades of black teas from Sri Lanka.

Speciality seasonal tea

Darjeeling First Flush

From the Himalayan foothills, this first harvest spring tea captures the spirit of muscatel; light, bright, floral and delicate with tantalising sweet notes. This particular first flush is one of the finest teas from the region – a connoisseur’s delight. (*Supplement of £10 per pot*)

Assam Second Flush

This Assam tea is notable for its beautiful leaves. The rich black tea comes from a single estate with the highest tip leaves, brewing a deep copper liquor with a smooth and malty body.

Rare and limited tea

Silver Dawn

This prized white tea from Namunukula Mountain in Ceylon is kept tender by the gentle mist that shrouds the mountain. It is collected by expert pickers using a velvet cloth to preserve the buds' silvery-white fur. It has a sweetish background with a mild taste that lingers on the palate. Precious Persian saffron, known for its vibrant colour and extraordinary aroma and flavour, is blended to enhance the soft sweetness of this fine tea. *(Supplement of £10 per pot)*

Golden Tips

From a rare, reddish tea bush, cultivated near Ceylon's Adam's Peak, the buds are untouched throughout processing to maintain purity. Golden scissors are used to cut the young buds, still enveloped in golden down, early in the morning before the sun heats up and the bud unfurls. The leaf is then withered and dried naturally on velvet. This golden tea dazzles with its savoury aroma, rich body and light notes of pine and honey. *(Supplement of £10 per pot)*

Black tea

The Campbell Darjeeling Second Flush

Named after the East India Company's superintendent of Darjeeling, Dr Campbell, the second flush of this light and fragrant Darjeeling black tea has a signature muscatel flavour, as well as fruity and earthy notes.

Lapsang Souchong

This black tea from the Fujian province of China is dried over a smoking pine fire, imparting a sweet and rich smoky flavour.

Decaffeinated Ceylon

Our decaffeinating process uses carbon dioxide, a completely natural resource found in the air we breathe. Far better for the environment than using chemical solvents, it does not leave any unnatural chemical residues; just fresh tasting tea.

Green tea

Premium Gyokuro

Gyokuro is a type of shaded green tea, hand-picked from Japan and developed exclusively for the production of Premium Gyokuro. The area is now famous for producing one of the finest teas in all of Japan. Green tea connoisseurs will enjoy its lovely condensed, sweet taste with a characteristic ambrosial fragrance.

Saemidori Sencha

Our Saemidori Sencha, from the estates of Otsuka San, has sweet and grassy notes and is an ideal drink to revitalise your mind and refresh your spirit.

(Supplement of £5 per pot)

Jade Sword

These dark, wiry, rolled leaves from China have fruity and grassy notes that are soft and delicate on the palate. A beautiful classic green tea.

Imperial Pinhead Gunpowder

From the heart of Zhejiang Province in China, the leaves of this green tea are hand-rolled into the shape of little pinhead pellets resembling gunpowder. This gunpowder green is bold and lightly smoky with a sweet and fresh finish.

Jasmine Pearls

Beautiful in form and fragrance, each pearl is individually crafted by hand-rolling high-grade, white needle, green tea leaves, naturally scented using fresh jasmine flowers. The harmony between fresh aromatic jasmine and the soft creamy notes of young tea buds produces a gentle and fragrant green tea.

Oolong tea

White Oolong

Meticulously handled to vary the oxidation process, the result is an exquisite silvery-white tea from Nepal with an oolong character. A beautiful glowing, golden cup with fruity notes.

White tea

Nepal Spring White

From the new growth of spring's first flush, this delicate white tea consists solely of the silvery tippy leaf and a bud, producing an exquisite sweet flavour and flowery aroma. Grown in the village of San-Dak-Phu, the highest habitable point in Nepal's far eastern corner, this tea is one of the finest we have come across.

Caffeine-free infusions

English Peppermint

Officers and sailors in The East India Company would famously brew peppermint leaves as a herbal digestive on long voyages. Made from the finest English Black Mitcham peppermint, our infusion is fresh, aromatic and bright. Valued for its digestive and calming qualities, it is wonderfully refreshing any time of the day.

Tropical Punch

A blend of hibiscus, rosehip and orange peel tangled with sweet aromas of pineapple, mango, passion fruit and banana, Tropical Punch is a thirst-quenching infusion. With its deliciously fruity taste and a striking reddish tint, this flavourful blend is as uplifting as an island breeze.

Lemongrass & Ginger

A soothing base of spicy ginger with uplifting lemongrass, this full flavoured infusion is uplifting, refreshing and helps boost overall wellbeing.

Spiced Rooibos

Christmas in a cup with this spicy infusion. Full-bodied nutty rooibos is mixed with orange peel, clove, star anise, cranberry and cinnamon for warming flavours which make the perfect festive cup.

Spiced Caramel

Reminiscent of Christmas pudding, this tea is a delightful blend of naturally sweet vanilla pieces, dried fruit, cinnamon, clove and zesty orange peel with a touch of caramel, making it an aromatic and warming winter's cup.

Coffee

Espresso

Short sharp shot of coffee

Cappuccino

Shot of espresso with frothy milk and a dusting of chocolate

Caffè latte

Shot of espresso with hot milk

Macchiato

Shot of espresso with a drop of milk froth

Mocha

A smooth mixture of coffee and chocolate

Filter coffee

Artfully roasted and freshly brewed

Iced coffee or tea

Any coffee or tea served over ice

The Dorchester hot chocolate

Thick, creamy hot chocolate

Matcha

Enjoy as a booster shot as an alternative to an espresso

Matcha latte

Matcha with milk as a latte

*A discretionary service charge of 15% will be added to your bill.
Prices include 12.5% VAT.*

Why not share the moment

#DCmoments Facebook TheDorchester Twitter TheDorchester Instagram TheDorchester

)(*Dorchester Collection*