

FESTIVE CHAMPAGNE  
AFTERNOON TEA

at

The Dorchester

# 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 Orchid Room 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.

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We are delighted to welcome you to enjoy the very best in tea, created to refresh, inspire and surprise. Discover authentic Earl Grey and orange pekoe, brisk Assam and muscatel Darjeeling, spicy chai and floral jasmine, along with herbal infusions, green teas, white teas and more.

Granted a Royal Charter by Queen Elizabeth I in 1600, the East India Company was founded to explore the mysteries of the East, returning with gifts of exotic goods, spices, fabrics – and of course, tea. It is from this discovery we draw our inspiration, taking you on a sensory journey from the misty hills of China to the lush tea gardens of India.

Your journey begins here. We hope you enjoy your afternoon tea experience.

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### **Festive Champagne Afternoon Tea**

£105 per person with a glass of Veuve Clicquot Yellow Label Brut, NV

*Additional glass of Veuve Clicquot Yellow Label Brut, NV £30*

£115 per person with a glass of Veuve Clicquot Rosé Brut, NV

*Additional glass of Veuve Clicquot Rosé Brut NV £38*

£120 per person with Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2018

*Additional glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine, 2018 £40*

£170 per person with a glass of Dom Pérignon Vintage, 2012

*Additional glass of Dom Pérignon Vintage, 2012 £85*

£210 per person with a glass of Krug Grande Cuvée 169ème, NV

*Additional glass of Krug Grande Cuvée 169ème, NV £90*

£105 per person with Wild Idol, an aromatic alcohol-free sparkling wine.

*Additional glass of Wild Idol £25*

# Festive Champagne Afternoon Tea

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

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

English cucumber, pine and sorrel on white bread

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

Burford Brown egg with mayonnaise and truffle on white bread

Dorington ham, burnt orange and clove on onion bread

Eccles cheddar tart

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*A seasonal pre-dessert from the chef*

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Warm raisin and plain scones from our bakery served with a selection of seasonal preserves and clotted cream from Craig's Farm Dairy in Dorset

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*A selection of festive-inspired pastries:*

Poire William mousse

*Pear compote, speculoos sablé*

Chestnut roulade

*Candied chestnut, rum and raisin*

Citrus cheese cake

*Orange marmalade, citrus compote, cream cheese mousse*

The Dorchester 68% signature chocolate

*Sour cherry, pine crèmeux*

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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

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

Chickpea cocktail, Marie Rose sauce and avocado on white bread

English cucumber, pine and sorrel on white bread

Chestnut stuffing and cranberry on malt bread

Roast pepper, butternut squash and rocket on rye bread

Pickled walnut, celeriac, smoked Applewood and watercress on onion bread

Savoury Eccles tart

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*A seasonal pre-dessert from the chef*

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Warm raisin and plain scones from our bakery served with a selection of seasonal preserves and coconut cream cheese

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*A selection of festive-inspired pastries:*

Spiced pear mousse

*Pear compote, speculoos sablé*

Chestnut roulade

*Candied chestnut, blaccurrant compote*

Citrus and vanilla

*Orange marmalade, citrus compote, vanilla mousse*

The Dorchester 68% signature chocolate

*Sour cherry, pine crèmeux*

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A choice of our specially selected grand and rare teas

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# Exclusive tea blends

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## 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 Lankan 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 Seasonal Flower Blend

To complement The Promenade's beautiful flower arrangements, our tea master takes inspiration from seasonal flowers to create a delicate flower-scented tea for each season of the year.

## 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.

## Platinum Blend

In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon. Our Royal Flush Black Tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during this visit. This beautifully balanced orange pekoe grows at the high altitudes of the Pedro Estate of Nuwara Eliya. Bright, medium-bodied and delicate, this beautifully smooth Royal Flush loose black tea is a fine treat to be savoured.

# Speciality seasonal tea

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## 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

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## 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

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## 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.



# Flavoured black tea

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## The Staunton Earl Grey

This tea was first enjoyed in China in the 1700s by George Staunton, an officer in the East India Company. It blends the finest neroli and bergamot oils to create a distinct Earl Grey, with an exceptional aroma and flavour profile that is light, sweet, floral and delicate, to produce a deliciously fragrant cup.

## First Romance

A colourful selection of delicious fruits and flower petals, brought together to create a very special fruit tea. Sweet exotic flavours will delight your senses and stir the excitement of a first romance. Laced with strawberry, mango and orange.

## Traditional Karak

The Karak tea has become an integral part of the Emirati culture. Our strong Karak tea is specially created for intense flavours by blending ginger with natural spices of peppercorn, cardamom and cloves for a distinctive, dusky, honey-hay flavour. Best enjoyed with milk and sugar.

## Vanilla

Whole Sri Lankan vanilla pods and natural vanilla extract are used to infuse orange pekoe Ceylon, creating a deliciously creamy and delicate tea.

# Green tea

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## 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.

# Flavoured green tea

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## 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.

## Prince Sultan Green Tea with Mint

This tea was first enjoyed when the East India Company discovered the Persian custom of adding mint to enhance the flavour of green tea, resulting in a light, refreshing flavour.

## Matcha

From the garden of the renowned Hattori family, this tea is grown in shade and sunlight to give it its distinct character and lime green colour. It has a subtle floral, grassy scent with earthy tones, and a velvety, slightly bitter finish. The last sip is intense, thick and creamy.

# Oolong tea

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## 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

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## 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.

# Flavoured white tea

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## White Silver Needle with Jasmine Flower

A blissful combination of Chinese white tea with fragrant jasmine, this is an ideal blend for relaxing and unwinding. A light, calming tea to be enjoyed in the evening, without milk

# Caffeine-free infusions

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## Whole Rosebuds

Rosebuds were historically thought to boost the circulation and provide the skin with a luminous glow. This infusion of natural rosebuds has an entrancing, perfume-like aroma that boasts similar rejuvenating qualities. A tranquil, refreshingly light and fragrant infusion with a sweet rose aroma, this is a delicate, light drink.

## 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.

## Nile Camomile

Originating from Egypt, where it has a history going back to the Pharaohs, Camomile has an apple-like taste and has been used for centuries for its medicinal properties and health benefits. This herbal infusion has a calming effect that makes for a perfect evening drink, and is also good for your skin.

## Lemongrass & Ginger

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

# Coffee

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## 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.*

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)( *Dorchester Collection*