

RHS CHELSEA FLOWER SHOW

RHS and The Dorchester

For over 90 years, The Dorchester has earned a reputation for serving one of the finest afternoon tea experiences in the world.

Our much-loved tradition of tea, cakes and wonderful pastries is given a special floral twist this May, as we partner with the annual RHS Chelsea Flower Show.

Created by executive pastry chef Michael Kwan, our pop-up afternoon tea event features a delectable array of flower-inspired pastries and cocktails, served in a beautiful floral setting created by our designer florist Philip Hammond.

*champagne
afternoon tea*

price per person

£125

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £27

£130

With a glass of Rathfinny Estate, Blanc de Noirs,
Sussex, UK, Sparkling Wine 2018

Additional glass £30

£135

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £33

£190

With a glass of Dom Pérignon Vintage, 2013

Additional glass £90

£230

With a glass of Krug Grande Cuvée 170ème, NV

Additional glass £100

£125

With a glass of Wild Idol, an aromatic alcohol-free
sparkling wine

Additional glass £25

Champagnes are sold by the glass measured at 150ml 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.

champagne afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Garden tartlet with celeriac, London lettuce, Parmesan and olive

Roast chicken, French sorrel and lemon mayonnaise on malt bread

Clarence Court egg mayonnaise,
heritage tomato and basil on white bread

Seven & Wye smoked salmon, tarragon
and chervil butter on rye bread

English cucumber and lemon verbena cream on white bread

Dorrington ham, nasturtium and mustard butter on onion bread

A seasonal pre-dessert from the chef

Warm raisin and plain scones from our bakery, served
with seasonal preserves and Cornish clotted cream

A selection of pastries:

Yuzu and Earl Grey roulade
Earl Grey Chantilly, yuzu gel

Apricot and chamomile tart
Camomile almond cream, apricot compote

Cherry blossom tea and sour cherry choux
Sakura Chantilly, cherry

Pistachio, raspberry and rose cake
Pistachio sponge and crunch, raspberry compote and rose mousse

A choice of our specially selected grand and rare teas

2,726 kcal

*Our menu contains allergens. If you suffer from 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:***

Asparagus and walnut scone with pea and verbena

Butternut squash with truffle mayonnaise on onion bread

English cucumber with sorrel and chamomile on white bread

Coronation chickpea mayonnaise on malt bread

Heritage tomato, feta-style cheese with basil and olive
on white bread

Wood roasted pepper with smoked aubergine on rye bread

A seasonal pre-dessert 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:

Earl Grey and yuzu roulade
Yuzu gel with Earl Grey Chantilly

Apricot and chamomile tart
Apricot compote with chamomile cream

Matcha, raspberry and rose gateau
Rose mousse with matcha ganache

Cherry blossom panna cotta
Sour cherry compote

A choice of our specially selected grand and rare teas

2,338 kcal

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