Coronation 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 camomile 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:

Meadowsweet panna cotta Strawberry compote

Lemon roulade
Chantilly with confit lemon

Signature Dorchester chocolate Salted caramel with vanilla crémeux

Rhubarb strawberry Bakewell Rhubarb compote and vanilla cream

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

2,338 kcal

Coronation afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Asparagus and avocado tart with lemon crème fraîche

Poached salmon, tarragon mayonnaise on rye bread

Roast beef with horseradish and watercress on onion bread

Roast chicken, gem lettuce, sage and onion on malt bread

English cucumber with sorrel and camomile on white bread

Clarence Court egg mayonnaise with mustardcress on white bread

A seasonal pre-dessert from the chef

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

A selection of pastries:

Honey choux
Bee pollen caramel with honey and meadowsweet pastry cream

Lemon drizzle cake
Chantilly and confit lemon

Signature Dorchester chocolate
Salted caramel with vanilla crémeux

Rhubarb strawberry Bakewell Frangipane with rhubarb compote and vanilla cream

A choice from our exceptional range of rare and exclusive to The Dorchester 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.

The Promenade

The Promenade is the heart of The Dorchester.

Here, a welcoming, 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.

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 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.

Coronation champagne afternoon tea

price per person

£105

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £27

£115

With a glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2018 Additional glass £30

£120

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £33

£170

With a glass of Dom Pérignon Vintage, 2013

Additional glass £90

£180

With a glass of Krug Grande Cuvée 170ème, NV

Additional glass £100

£105

With a glass of Wild Idol, an aromatic alcohol-free sparkling wine ${\it Additional~glass~£25}$