

EASTER AFTERNOON TEA

vegan Easter 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:

Cherry blossom roulade
Sakura tea Chantilly, sour cherry compote

Carrot cake
with coconut cream cheese

Signature Dorchester chocolate
Salted caramel with vanilla cremeux

Matcha panna cotta
Sour cherry compote

Coconut mousse
Red fruit confit with coconut sablé

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

2,338 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.*

Easter afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Asparagus and walnut scone with pea and verbena

Severn & Wye smoked salmon, dill and horseradish
cream on rye bread

Dorrington Ham with heritage tomato, mustard
and tarragon on onion bread

Roast chicken, gem lettuce, Parmesan and lemon
on malt bread

English cucumber with sorrel and camomile
on white bread

Duck egg mayonnaise with watercress 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:

Carrot cake

Philadelphia Chantilly with walnut and dulcey

Signature Dorchester chocolate
Salted caramel with vanilla crèmeux

Pistachio and sour cherry choux
Sour cherry compote with pistachio pastry cream

Coconut mousse
Red fruit confit with coconut sablé

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

2,726 kcal

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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.

Easter 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.