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, served in a beautiful setting created by our designer florist Philip Hammond.

The Promenade

The Promenade is the heart of The Dorchester.

Here, a welcoming and 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.

Afternoon tea

Celebrating the day with tea and extraordinary cakes in one of Mayfair's most beautiful rooms is an experience that's hard to leave and even harder to forget.

Here, amongst splendid surroundings, the British love affair with tea is celebrated in a ceremony full of style, surprise and a tremendous amount of cake. Rather than breaking with tradition, The Dorchester reinvents it with award-winning pastry chef Michael Kwan, bringing bold new flavours combined with precise and creative craftsmanship, reflecting the British spirit of the hotel.

champagne afternoon tea

£130

With a glass of Veuve Clicquot Yellow Label Brut, NV Additional glass £25

£135

With a glass of Rathfinny Estate, Blanc de Noirs, Sussex, UK, Sparkling Wine 2019 Additional glass £28

£140

With a glass of Veuve Clicquot Rosé Brut, NV Additional glass £32

£145

With a glass of Billecart Salmon Rosé Additional glass £36

£150

With a glass of Billecart Salmon Blanc de Blancs Additional glass £38

£1.95

With a glass of Dom Pérignon, 2015 Additional glass £90

£130

With a glass of Wild Idol, an aromatic alcohol-free sparkling wine Additional glass £20

champagne by the bottle

R de Ruinart Brut, NV	£130
Veuve Clicquot Yellow Label Brut, NV	£130
Veuve Clicquot Rosé Brut, NV	£170
Dom Pérignon, 2015	£500
Devaux Coeur des Bar, Blanc de Noirs, NV	£155
Laurent-Perrier Rosé Brut, NV	£220
Louis Roederer, Collection 245 Brut, NV	£170
Louis Roederer, Cristal Brut, 2015	£750
Ruinart Blanc de Blancs, NV	£260
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	£135
Wild Idol, an aromatic alcohol-free sparkling wine	£100

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Roast chicken, French sorrel and lemon mayonnaise on malt bread

Clarence Court egg mayonnaise and Meon Valley watercress on white bread

Peppered beef pastrami, horseradish, fennel and pickled shallots on rye bread

English cucumber and lemon verbena cream cheese on white bread

Dorrington ham, nasturtium and mustard mayonnaise on onion bread

A seasonal sweet treat from the chef

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

A selection of pastries:

Tropical tart

Mango jasmine compote, coconut frangipane

Chocolate and hazelnut mousse

Hazelnut praline, chocolate crunchy

Blackcurrant choux Violet cream, blackcurrant compote

Pistachio cake Raspberry compote, pistachio Chantilly

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

2,726 kcal

If, this afternoon, you would like to gift one of your guests with a seasonal bouquet to take home, please ask one of the team. Prepared by our designer florist in our Cake & Flowers boutique and brought to your table before you leave – £95.

vegan afternoon tea with champagne

A selection of homemade finger sandwiches on artisan bread:

Butternut squash, pine nuts and truffle mayonnaise on onion bread

English cucumber and lemon verbena cream on white bread

Coronation chickpea on malt bread

Heritage tomato, basil and vegan feta cheese on white bread

Roasted pepper and artichoke with smoked aubergine on rye bread

A seasonal sweet treat 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:

Tropical tart

Mango jasmine compote, coconut frangipane

Chocolate and apricot mousse Apricot confit, chocolate crunchy

Cherry blossom panna cotta

Sour cherry compote

Matcha and raspberry cake Rose mousse, matcha ganache

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

2,338 kcal

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The Dorchester has long been a treasured British landmark - and in honour of this, our art collection showcases pieces by artists based in the UK.

Each one of the artworks on our walls has its own story to tell. We invite you to discover them with our art guide: scan the QR code below to find out more.

