

CHAMPAGNE AFTERNOON TEA

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.

*festive champagne
afternoon tea*

price per person

£125

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

£150

With a glass of Ruinart Rosé Brut, NV

Additional glass £42

£155

With a glass of Ruinart Blanc de Blancs, NV

Additional glass £46

£200

With a glass of Dom Pérignon, 2015

Additional glass £90

£125

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

Additional glass £20

Champagnes are sold by the glass measured at 125ml 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.

caviar

Oscietra 10g	£60
Imperial 30g	£90
Oscietra 30g	£125
Beluga 30g	£325

All served with blinis and traditional accompaniments

champagne by the bottle

R de Ruinart Brut, NV	£130
Veuve Clicquot Yellow Label Brut, NV	£130
Veuve Clicquot Rosé Brut, NV	£170
Ruinart Rosé Brut, NV	£230
Ruinart Blanc de Blancs, NV	£260
Dom Pérignon, 2015	£500
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	£135
Wild Idol, an aromatic alcohol-free sparkling wine	£100

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afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Beetroot tart, Tête de Moine, Pain d'Épices, redcurrant

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

Cucumber, pine cream and sorrel on white bread

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

Burford Brown truffle egg mayonnaise on white bread

Dorrington ham, burnt orange and cloves
on onion bread

A seasonal sweet treat from the chef

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

A selection of pastries:

Mont Blanc

Candied chestnut, vanilla Chantilly

Chocolate and orange yule log

Orange marmalade, chocolate crèmeux

Almond mousse

Sour cherry compote, almond sponge

Tropical tart

Coconut Chantilly, pineapple and almond cream

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

2,226 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.*

*Our menu contains allergens. If you or anyone in your party has 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:

Beetroot tart, whipped vegan feta cheese, Pain d'Épices,
redcurrant

Chestnut stuffing and cranberry on malt bread

Roasted peppers, butternut squash and rocket on rye bread

English cucumber, pine cream and sorrel on white bread

Chickpea cocktail, Marie Rose sauce and avocado
on white bread

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

Chestnut and coffee
Coffee sablé

Chocolate and caramel
Cacao nib crunch, caramel Chantilly

Tahitian vanilla bavarois
Vanilla sablé, cherry compote

Coconut mousse
Tropical compote

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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.



CHRISTMAS CAROLS AFTERNOON TEA

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£135

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £25

£145

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

Additional glass £28

£150

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £32

£160

With a glass of Ruinart Rosé Brut, NV

Additional glass £42

£165

With a glass of Ruinart Blanc de Blancs, NV

Additional glass £46

£210

With a glass of Dom Pérignon, 2015

Additional glass £90

£135

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

Additional glass £20

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A discretionary 15% service charge will be added to your bill. All prices include VAT.

caviar

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Imperial 30g	£90
Oscietra 30g	£125
Beluga 30g	£325

All served with blinis and traditional accompaniments

champagne by the bottle

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Veuve Clicquot Yellow Label Brut, NV	£130
Veuve Clicquot Rosé Brut, NV	£170
Ruinart Rosé Brut, NV	£230
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Dom Pérignon, 2015	£500
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	£135
Wild Idol, an aromatic alcohol-free sparkling wine	£100

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

Burford Brown truffle egg mayonnaise on white bread

Dorrington ham, burnt orange and cloves
on onion bread

A seasonal sweet treat from the chef

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

A selection of pastries:

Mont Blanc

Candied chestnut, vanilla Chantilly

Chocolate and orange yule log

Orange marmalade, chocolate crèmeux

Almond mousse

Sour cherry compote, almond sponge

Tropical tart

Coconut Chantilly, pineapple almond cream

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redcurrant

Chestnut stuffing and cranberry on malt bread

Roasted peppers, butternut squash and rocket on rye bread

English cucumber, pine cream and sorrel on white bread

Chickpea cocktail, Marie Rose sauce and avocado
on white bread

Pickled walnut, celeriac, smoked Applewood and watercress
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