

# 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.

*traditional  
afternoon tea*

*price per person*

*£95*

*champagne  
afternoon tea*

*price per person*

*£105*

With a glass of Veuve Clicquot Yellow Label Brut, NV

*Additional glass £29*

*£115*

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

*Additional glass £31*

*£120*

With a glass of Veuve Clicquot Rosé Brut, NV

*Additional glass £35*

*£180*

With a glass of Dom Pérignon Vintage, 2013

*Additional glass £110*

*£105*

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 by the bottle*

Veuve Clicquot Yellow Label Brut, NV	<i>£115</i>
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	<i>£130</i>
Veuve Clicquot Rosé Brut, NV	<i>£165</i>
Dom Pérignon Vintage, 2013	<i>£480</i>
Bollinger Special Cuvée Brut, NV	<i>£190</i>
Bollinger Rosé Brut, NV	<i>£210</i>
Devaux Coeur des Bar, Blanc de Noirs, NV	<i>£155</i>
Laurent-Perrier Rosé Brut, NV	<i>£210</i>
Louis Roederer, Collection 244 Brut, NV	<i>£170</i>
Louis Roederer, Cristal Brut, 2015	<i>£750</i>
Wild Idol, an aromatic alcohol-free sparkling wine	<i>£90</i>

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# *afternoon tea*

***A selection of homemade finger sandwiches  
on artisan bread:***

Roast butternut squash and sage jalousie

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

Cucumber, wild rocket, parsley and lemon cream  
on white bread

Roast chicken, London lettuce, sweetcorn  
and marjoram on malt bread

Clarence Court egg mayonnaise and mustard cress  
on white bread

Dorrington ham, truffle and Parmesan  
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:***

Carrot cake

*Dulcey walnut glaze, cream cheese Chantilly*

Yuzu and Earl Grey choux

*Yuzu Chantilly, Earl Grey crèmeux*

Hazelnut and chocolate mousse

*Hazelnut crunchy, chocolate crèmeux, hazelnut praline*

Mango and coconut tart

*Pineapple and almond cream, coconut Chantilly,  
tropical compote*

*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.*

*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:***

Roast butternut squash and sage jalousie

Red pepper, smoked aubergine  
and artichoke on rye bread

Coronation chickpea and nasturtium  
on malt bread

Cucumber, lemon verbena cream and poppy seeds  
on white bread

Tomato, basil and feta-style cheese  
on white bread

Roast mushrooms, pine nuts 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:***

Carrot cake

*Cream cheese Chantilly, carrot gel*

Yuzu and Earl Grey mousse

*Yuzu Chantilly, Earl Grey crèmeux*

Chocolate and caramel mousse

*Crunchy cacao nibs, caramel confit*

Tropical coconut tart

*Coconut Chantilly, tropical compote*

*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.

