

# AFTERNOON TEA

## *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.

*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 £30*

*£115*

With a glass of Veuve Clicquot Rosé Brut, NV

*Additional glass £32*

*£120*

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

*Additional glass £35*

*£170*

With a glass of Dom Pérignon Vintage, 2012

*Additional glass £85*

*£210*

With a glass of Krug Grande Cuvée 170ème, NV

*Additional glass £90*

*£105*

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

*Additional glass £25*

*A discretionary 15% service charge will be added to your bill.*

*Champagnes are sold by the glass measured at 150ml as standard*

*All prices include VAT. Champagne and wine vintages are subject to change*

## *afternoon tea*

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

Severn & Wye smoked salmon, brown shrimp  
and rock samphire on rye bread

Cucumber, dill and horseradish cream on white bread

Roast chicken, gem lettuce and lemon thyme  
mayonnaise on malt bread

Burford Brown egg with mayonnaise, mustard  
and cress on white bread

Dorrington ham with truffle and  
Parmesan on onion bread

Cheddar and camomile scone

*A seasonal pre-dessert from the chef*

Warm raisin and plain scones from our bakery  
served with a selection of seasonal preserves and  
clotted cream from Craig's Farm Dairy in Dorset

*A selection of pastries:*

Pistachio and apricot Swiss roll  
*Apricot jam, pistachio praline*

Citrus posset  
*Mandarin marmalade, citrus fruits*

Raspberry Bakewell tart  
*Almond cream, raspberry compote*

Chocolate caramel profiterole  
*The Dorchester chocolate crèmeux, Sablé Breton*

*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.*

*vegan  
afternoon tea*

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

Coronation chickpea and baby gem lettuce on malt bread

Cucumber, dill and horseradish cream on caraway bread

Wood roast pepper, rocket and smoked aubergine  
on rye bread

Heritage tomato, feta style cheese, and basil  
on white bread

Roast butternut squash, truffle mayonnaise  
and pine nut on onion bread

Smoked apple wood and camomile scone

*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:*

Matcha and apricot Swiss roll  
*Apricot jam, matcha cream*

Citrus posset  
*Mandarin marmalade, citrus fruits*

Raspberry Bakewell tart  
*Vanilla cream, raspberry compote*

The Dorchester signature chocolate  
*Salted caramel, cocoa nib crèmeux*

*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.*