

Standing tall in the heart of London's Mayfair,  
The Dorchester has long been a treasured  
British landmark, forever evolving with the  
city around it, forever celebrating the very  
finest of our rich cultural treasures.

In honour of the hotel's lasting impact on  
the city and its visitors, The Dorchester's  
extensive art collection is an unrestrained  
adventure through the very British artistic  
tradition of landscapes.

Carefully curated, the art features  
works by artists working in Britain,  
the fascinating techniques on display at  
The Dorchester draws attention with  
intrigue and surprise, igniting conversations  
that wonder at the beauty around us,  
ever-changing and always resplendent.

Please scan QR code below to the art guide



# AFTERNOON TEA



# 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 seed  
on white bread

Tomato, basil, and feta-style cheese  
on white bread

Roast mushroom, 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 cremeux*

Chocolate and cherry mousse  
*Crunchy cocoa nobs, cherry confit*

Exotic coconut tart  
*Coconut Chantilly, exotic compote*

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

2,338 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 have a food allergy or intolerance,  
please let a member of the restaurant team know on placing your order.*

# *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 cremeux*

Hazelnut and chocolate mousse

*Hazelnut crunchy, chocolate cremeux, hazelnut praline*

Mango and coconut tart

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

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

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.

## *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*

*£130*

With a glass of Bollinger Special Cuvée Brut, NV

*Additional glass £39*

*£135*

With a glass of Bollinger Rosé Brut, NV

*Additional glass £46*

*£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 243 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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