

AFTERNOON TEA

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

£135

With a glass of Billecart-Salmon Rosé, NV

Additional glass £42

£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	£115
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2019	£130
Veuve Clicquot Rosé Brut, NV	£165
Dom Pérignon Vintage, 2013	£480
Billecart-Salmon Brut, NV	£135
Billecart-Salmon Blanc de Blancs Brut, NV	£190
Billecart-Salmon Rosé Brut, NV	£190
Bollinger Special Cuvée Brut, NV	£180
Bollinger Rosé Brut, NV	£210
Devaux Coeur des Bar, Blanc de Noirs, NV	£155
Laurent-Perrier Rosé Brut, NV	£210
Louis Roederer, Collection 243 Brut, NV	£170
Louis Roederer, Cristal Brut, 2014	£800
Wild Idol, an aromatic alcohol-free sparkling wine	£90

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

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Tomato, basil and burrata tart

Severn & Wye smoked salmon, rock samphire and
lemon mayonnaise on rye bread

Cucumber, lemon verbena cream and poppy seed on
white bread

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

Clarence Court egg mayonnaise and Meon Valley
watercress on white bread

Dorrington ham, mustard and nasturtium
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:

Strawberry roulade

Cream cheese Chantilly, strawberry compote

Pistachio choux

Apricot compote, pistachio cream

Blueberry and blackcurrant tart

Almond cream, blackcurrant compote

Black Forest

Chocolate cremeux, kirsch mousse

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

2,726 kcal

*If you would like to gift one of your guests this afternoon 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.*

vegan afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Tomato, basil and feta style cheese tart

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

Butternut squash, truffle mayo
and pine nuts 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:

Raspberry and coconut mousse
Raspberry veil, vanilla sable

Mint and strawberry roulade
Mint Chantilly, strawberry compote

Blueberry and blackcurrant tart
Vanilla sponge, blackcurrant compote

Chocolate and cherry mousse
Crunchy cacao nibs, cherry confit

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2,338 kcal

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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

