

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

£110

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £25

£120

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

Additional glass £28

£125

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £32

£135

With a glass of Ruinart Rosé Brut, NV

Additional glass £42

£140

With a glass of Ruinart Blanc de Blancs, NV

Additional glass £46

£185

With a glass of Dom Pérignon, 2015

Additional glass £90

£110

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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Champagne and wine vintages are subject to change*

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:

Cep mushroom and chestnut panna cotta

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

Cucumber, dill and horseradish on white bread

Roast chicken, Little Gem lettuce and lemon
and thyme mayonnaise 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:

Vanilla Saint-Honoré
Tahitian vanilla gel, caramel Chantilly

Chocolate and raspberry choux
Raspberry compote, chocolate crèmeux

Tarte Bourdaloue
Poached pear, almond cream

Mandarin and passion fruit cheesecake
Passion fruit foam, Linzer sablé

*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:

Cep mushroom and chestnut panna cotta

Red pepper, smoked aubergine
and artichoke on rye bread

Coronation chickpea and Little Gem lettuce
on malt bread

Cucumber, dill and horseradish on white bread

Tomato, basil and vegan feta cheese
on white bread

Butternut squash, truffle mayonnaise
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:

Carrot cake
Vanilla Chantilly

Chocolate and raspberry mousse
Raspberry compote

Tarte Bourdaloue
Poached pear

Coconut mousse
Orange compote, passion fruit glaze

*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.

