

CHRISTMAS EVE AFTERNOON TEA

vegan festive
afternoon tea

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

Mulled pear, spiced beetroot
and whipped feta tart

Roast celeriac, cranberry, chestnut
and sage stuffing on malt bread

English cucumber, pine cream, and sorrel
on white bread

Chickpea cocktail, Marie Rose, and watercress
on white bread

Smoked Applewood, turnip remoulade,
and Christmas chutney on onion bread

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

A selection of pastries:

The Dorchester chocolate
Salted caramel, 68% chocolate mousse

Spiced fruit tart
Vanilla Chantilly

Grapefruit posset
Grapefruit gel, citrus compote

Chestnut mousse
Blackcurrant confit, candied chestnut

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

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

festive afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Mulled pear, spiced beetroot and brie tart

Severn and Wye smoked salmon, Marie Rose,
and lemon on rye bread

English cucumber, pine cream, and sorrel
on white bread

Cambridge Bronze turkey, cranberry, chestnut,
and pork stuffing on malt bread

Burford brown egg and truffle on white bread

Dorrington ham, burnt orange, and clove on onion bread

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

A selection of pastries:

Mont Blanc

Chestnut cream, meringue

Pistachio choux

Red fruit confit, pistachio praline

Spiced fruit tart

Lemon curd, brandy Chantilly

Grapefruit and champagne

Marmalade, yoghurt 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 suffer from a food allergy or intolerance,
please let a member of the restaurant team know on placing your order.*

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.

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.

christmas eve champagne afternoon tea

price per person

£145

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £47

£150

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

Additional glass £50

£155

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £53

£210

With a glass of Dom Pérignon Vintage, 2013

Additional glass £125

£250

With a glass of Krug Grande Cuvée 170ème, NV

Additional glass £140

£145

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

Additional glass £45

*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.

BOXING DAY AFTERNOON TEA

vegan festive
afternoon tea

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

Mulled pear, spiced beetroot
and whipped feta tart

Roast celeriac, cranberry, chestnut
and sage stuffing on malt bread

English cucumber, pine cream, and sorrel
on white bread

Chickpea cocktail, Marie Rose, and watercress
on white bread

Smoked Applewood, turnip remoulade,
and Christmas chutney on onion bread

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

A selection of pastries:

The Dorchester chocolate
Salted caramel, 68% chocolate mousse

Spiced fruit tart
Vanilla Chantilly

Grapefruit posset
Grapefruit gel, citrus compote

Chestnut mousse
Blackcurrant confit, candied chestnut

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

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

festive afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Mulled pear, spiced beetroot and brie tart

Severn and Wye smoked salmon, Marie Rose,
and lemon on rye bread

English cucumber, pine cream, and sorrel
on white bread

Cambridge Bronze turkey, cranberry, chestnut,
and pork stuffing on malt bread

Burford brown egg and truffle on white bread

Dorrington ham, burnt orange, and clove on onion bread

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

A selection of pastries:

Mont Blanc

Chestnut cream, meringue

Pistachio choux

Red fruit confit, pistachio praline

Spiced fruit tart

Lemon curd, brandy Chantilly

Grapefruit and champagne

Marmalade, yoghurt 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 suffer from a food allergy or intolerance,
please let a member of the restaurant team know on placing your order.*

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.

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.

boxing day champagne afternoon tea

price per person

£145

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £47

£150

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

Additional glass £50

£155

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £53

£210

With a glass of Dom Pérignon Vintage, 2013

Additional glass £125

£250

With a glass of Krug Grande Cuvée 170ème, NV

Additional glass £140

£145

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

Additional glass £45

*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.