# 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.