

AFTERNOON TEA

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.

*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 £30

£115

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £32

£120

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

Additional glass £35

£170

With a glass of Dom Pérignon Vintage, 2012

Additional glass £85

£210

With a glass of Krug Grande Cuvée 170ème, NV

Additional glass £90

£105

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

Additional glass £25

A discretionary 15% service charge will be added to your bill.

Champagnes are sold by the glass measured at 150ml as standard

All prices include VAT. Champagne and wine vintages are subject to change

afternoon tea

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

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

Cucumber, dill and horseradish cream on white bread

Roast chicken, gem lettuce and lemon thyme
mayonnaise on malt bread

Burford Brown egg with mayonnaise, mustard
and cress on white bread

Dorrington ham with truffle and
Parmesan on onion bread

Cheddar and camomile scone

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 from Craig's Farm Dairy in Dorset

A selection of pastries:

Pistachio and apricot Swiss roll
Apricot jam, pistachio praline

Citrus posset
Mandarin marmalade, citrus fruits

Raspberry Bakewell tart
Almond cream, raspberry compote

Chocolate caramel profiterole
The Dorchester chocolate crèmeux, Sablé Breton

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

2,726 kcal

*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.*

vegan afternoon tea

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

Coronation chickpea and baby gem lettuce on malt bread

Cucumber, dill and horseradish cream on caraway bread

Wood roast pepper, rocket and smoked aubergine
on rye bread

Heritage tomato, feta style cheese, and basil
on white bread

Roast butternut squash, truffle mayonnaise
and pine nut on onion bread

Smoked apple wood and camomile scone

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 cheese

A selection of pastries:

Matcha and apricot Swiss roll
Apricot jam, matcha cream

Citrus posset
Mandarin marmalade, citrus fruits

Raspberry Bakewell tart
Vanilla cream, raspberry compote

The Dorchester signature chocolate
Salted caramel, cocoa nib crèmeux

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

2,338 kcal

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