

RHS CHELSEA FLOWER SHOW

RHS and The Dorchester

For over 90 years, The Dorchester has earned a reputation for serving one of the finest afternoon tea experiences in the world.

Our much-loved tradition of tea, cakes and wonderful pastries is given a special floral twist this May, as we partner with the annual RHS Chelsea Flower Show.

Created by executive pastry chef Michael Kwan, our pop-up afternoon tea event features a delectable array of flower-inspired pastries and cocktails, served in a beautiful floral setting created by our designer florist Philip Hammond.

afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Garden tartlet with parmesan and olive

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

Cucumber, lemon verbena cream and poppy seeds 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 cheesecake

Cream cheese mousse, strawberry compote

Pistachio choux

Apricot compote, pistachio cream

Blueberry and blackcurrant tart

Almond cream, blackcurrant compote

Black Forest

Chocolate crèmeux, kirsch mousse

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

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:***

Garden tartlet with smoked Applewood and olive

Red pepper, smoked aubergine
and artichoke on rye bread

Coronation chickpea and nasturtium
on malt bread

Cucumber, lemon verbena cream and poppy seeds
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 sablé

Mint and strawberry
Mint Chantilly, strawberry compote

Blueberry and blackcurrant tart
Vanilla sponge, blackcurrant compote

Chocolate and cherry mousse
Crunchy cacao nibs, cherry confit

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

2,338 kcal

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*champagne
afternoon tea*

price per person

£125

With a glass of Veuve Clicquot Yellow Label Brut, NV

Additional glass £27

£130

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

Additional glass £30

£135

With a glass of Veuve Clicquot Rosé Brut, NV

Additional glass £33

£170

With a glass of Laurent Perrier Rosé, NV

Additional glass £48

£190

With a glass of Dom Pérignon Vintage, 2013

Additional glass £90

£125

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.