

Chef's Table

CHRISTMAS EVE MENU 2024

Includes Christmas crackers and a beautifully decorated table

A SELECTION OF CANAPÉS FROM THE CHEFS

Beetroot wonton, smoked salmon, imperial caviar
Mousseline goats' cheese, pistachio orange, gingerbread
Crisp goose roll, spiced plum
Truffle choux with Gruyère and chestnuts

AMUSE-BOUCHE

Cornish lobster, almond, quail egg, caviar cream

FIRST COURSE

Partridge, pear, golden raisins, Sauternes jus

MAIN COURSES

Wild sea bass, roast celeriac, crab and cinnamon sauce fleurette
or
Fillet of Aberdeen Angus, parsnip purée, ox cheek beignet, Burgundy jus

DESSERT

Christmas Yule log, hazelnut praline and vanilla caramel

FROM £210 PER PERSON PLUS 15% SERVICE CHARGE

If you or anyone in your party has an allergy or intolerance, please inform a member of our team.

Chef's Table

CHRISTMAS DAY MENU 2024

*Welcome glass of Veuve Clicquot Yellow Label, Brut, NV
Includes Christmas crackers and a beautifully decorated table*

CANAPÉS

Smoked trout, turnip parsley, Oscietra caviar
Golden Cross goats' cheese, burnt orange, pistachio ✓
Seared venison, juniper, Tête de Moine

AMUSE-BOUCHE

Severn & Wye smoked salmon terrine, dill and horseradish
Jerusalem artichoke royal, beetroot carpaccio, port and sorrel (v)

FIRST COURSES

Cornish lobster, almond, quail egg and caviar cream
Portland scallop, sea beet, truffle and beurre blanc
Partridge, pear, golden raisins, Sauternes jus
Pumpkin ravioli, chestnut and sage ✓

MAIN COURSES

Cambridge Bronze turkey and roast goose chipolatas wrapped in bacon,
chestnut stuffing, cranberry sauce and roasting jus
Fillet of Aberdeen Angus, parsnip purée, ox cheek beignet, Burgundy jus
Wild sea bass, roast celeriac, crab and cinnamon sauce fleurette
Truffle cep pithivier, cream spinach, roast cauliflower ✓

SIDES FOR THE TABLE

Roast potatoes, parsnip, sprout, heritage carrots, chestnuts, red cabbage ✓

DESSERT

The Dorchester Christmas pudding, brandy sauce
Christmas Yule log, hazelnut praline and vanilla caramel
Stilton and Eccles cake

✓ vegetarian (v) vegan

£525 PER PERSON PLUS 15% SERVICE CHARGE

If you or anyone in your party has an allergy or intolerance, please inform a member of our team.

Chef's Table

PLEASE CHOOSE FROM EITHER OF THE FOLLOWING TWO MENUS

BOXING DAY MENU 2024 - PLATED MENU

Welcome glass of Veuve Clicquot Yellow Label, Brut, NV
Includes Christmas crackers and a beautifully decorated table

CANAPÈS

Turnip wonton, smoked salmon, imperial caviar
Mousseline goats' cheese, pistachio orange, gingerbread ✓
Crisp goose roll, spiced plum
Truffle choux with Gruyère and chestnuts

AMUSE-BOUCHE

Balik salmon, beetroot tartare, pomegranate and kumquat

FIRST COURSE

Cornish lobster, almond, quail egg, caviar cream
Portland scallop, sea beet, truffle, pine nuts
Partridge, pear, golden raisins, Sauternes jus
Pumpkin ravioli, chestnut, sage ✓

MAIN COURSES

Cambridge Bronze turkey, chipolatas wrapped in bacon, chestnut stuffing,
cranberry sauce and roasting jus
Wild sea bass, roast celeriac, crab and cinnamon sauce fleurette
Fillet of Aberdeen Angus, parsnip purée, ox cheek beignet, Burgundy jus
Truffle cep pithivier, roast cauliflower, cream spinach ✓

PRE-DESSERT

Mandarin and cinnamon sorbet

DESSERT

The Dorchester Christmas pudding, brandy sauce
Christmas Yule log, hazelnut praline and vanilla caramel
Tahitian vanilla mille-feuille, sea-salted caramel, vanilla milk jam
Coconut rice pudding, caramelised pineapple, puffed wild rice, pineapple sorbet (v)
Stilton and Eccles cake

✓ vegetarian (v) vegan

£425 PER PERSON PLUS 15% SERVICE CHARGE

If you or anyone in your party has an allergy or intolerance, please inform a member of our team.

Chef's Table

BOXING DAY MENU 2024 - FAMILY STYLE

*Welcome glass of Veuve Clicquot Yellow Label, Brut, NV
Includes Christmas crackers and a beautifully decorated table*

CANAPÉS

Turnip wonton, smoked salmon, imperial caviar
Mousseline goats' cheese, pistachio orange, gingerbread ✓
Crisp goose roll, spiced plum
Truffle choux with Gruyère and chestnuts

FIRST COURSE

Lobster cocktail
Goose terrine
Christmas glazed ham and chutney
Celeriac remoulade, fig, endive salad

MAIN COURSES

Truffled turkey and ham pie
Pine-roasted salmon orange and watercress
Grilled côte de boeuf
Bubble and squeak
Chestnut wild mushroom macaroni cheese
Truffle fries
Leaf salad
Burgandy jus, béarnaise

PRE-DESSERT

Mandarin and cinnamon sorbet

DESSERT TROLLEY

Sherry trifle
Panettone bread and butter pudding
Stilton & Eccles cake
Yule Log

✓ vegetarian (v) vegan

£425 PER PERSON PLUS 15% SERVICE CHARGE

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Chef's Table

NEW YEAR'S EVE MENU 2024

*Welcome glass of Veuve Clicquot Yellow Label, Brut, NV
Includes Christmas crackers and a beautifully decorated table*

CANAPÉS AND CHAMPAGNE

Quail egg barquette, romesco, sorrel ✓
Imperial caviar choux
Venison, beetroot, blackcurrant, peppercorn

FIRST COURSES

Norfolk chicken, ham hock terrine, golden raisin and pickled walnut
Cornish crab and lobster, curried crème fraîche, mango

SECOND COURSES

Truffle risotto (v)
Portland scallop, roast cauliflower, Oscietra caviar

MAIN COURSES

Scottish halibut, Jerusalem artichoke, langoustine and girolles
Fillet of Aberdeen Angus, cep pithivier and bordelaise jus

SIDES FOR THE TABLE

Gratin dauphinoise potatoes, spinach with crisp shallot, roasted heritage carrots ✓

PRE-DESSERT

Mandarin sorbet
Citrus compote

DESSERT

The Dorchester signature 68% chocolate mousse, hazelnut praline and vanilla caramel

CHEESE COURSE

Vacherin Mont d'Or, fruit bread, grapes, walnuts

✓ vegetarian (v) vegan

£600 PER PERSON PLUS 15% SERVICE CHARGE

If you or anyone in your party has an allergy or intolerance, please inform a member of our team.