

DORCHESTER THE



THE
DORCHESTER
DORCHESTER COLLECTION

DORCHESTER THE

EVENT MENUS 2024

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AND BRUNCH



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BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER



PRIVATE DINING

CONTACT

BREAKFAST

CONTINENTAL

£36

Freshly-squeezed orange juice
 Seasonal fruit plate
 Granola yoghurt and fruit compote
 Assortment of freshly-baked pastries from The Dorchester bakery
 Selection of toast, butter and The Dorchester preserves
 The Dorchester blend tea, coffee and herbal infusions

ENGLISH

£45

Freshly-squeezed orange juice
 Burford Brown scrambled eggs, Hepburn's sweet cured bacon, Middle White sausage, plum tomato and field mushroom
 Assortment of freshly-baked pastries from The Dorchester bakery
 Selection of toast, butter and The Dorchester preserves
 The Dorchester blend tea, coffee and herbal infusions
Enhance your breakfast with the following:
 Black and white pudding, hash brown, £5 per item baked beans

Breakfast can be served plated or as a buffet (minimum of 15 guests for a buffet). Prices shown are per person

FULL BREAKFAST BUFFET

£65

Minimum 15 guests

Freshly pressed juices:
 Orange
 Super green
 Purple carrot and ginger
 Assortment of freshly-baked pastries from The Dorchester bakery
 Selection of toast, butter and The Dorchester preserves
 Mini yoghurt jars
 Coconut chia pudding with mango shots
 Organic porridge with dates, banana and honey
 Seasonal fruit platter
 Charcuterie and cheese selection
 Smoked salmon and cream cheese bagel
 Sliced tomato and avocado bagel
 Buttermilk pancakes, berries, clotted cream and maple syrup
 Burford Brown scrambled eggs, sweet cured bacon, Middle White sausage, plum tomato, field mushroom
 Omelette
 Egg white and traditional omelette made to order
 The Dorchester blend tea, coffee and herbal infusions

WELL-BEING

£47

Freshly pressed super green or carrot and turmeric juice
 Organic porridge with dates, banana and honey
 Seasonal fruit plate
 Crushed avocado and heritage tomato, tahini and basil on toasted sourdough and poached Burford Brown egg
Or
 Severn & Wye smoked salmon, crushed avocado on toasted rye
 The Dorchester blend tea, coffee and herbal infusions

SIGNATURE PLATED BREAKFAST

All served with freshly-squeezed orange or pink grapefruit juice
 The Dorchester blend tea, coffee or herbal infusions
Begin with a selection of granola pots, pastries and fruit, then choose one of the following:
 Wild mushrooms on toasted sourdough, poached Burford Brown egg £35
 Cornish lobster Benedict on toasted brioche, Périgord truffle hollandaise £45
 Severn & Wye smoked salmon, Burford Brown scrambled eggs £38
 Crispy Parmesan duck egg, asparagus, truffle hollandaise £40

BREAKFAST AND BRUNCH

COFFEE BREAKS AND TABLE SNACKING

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CANAPÉS, FOOD STATIONS AND TROLLEYS, LATE NIGHT BITES

BALLROOM AND HOLFORD & ORCHID PLATED LUNCH AND DINNER

PRIVATE DINING

BREAKFAST CANAPÉS

Selection of five: £40 per person (minimum 25 guests)

Additional items: £6 per item per person

COLD

Roulade of ham and wholegrain mustard
on pumpernickel bread
Japanese smoked salmon egg roll
Whipped feta and tomato crostini
Balik salmon and crème fraîche on soda bread
Chia and pistachio oatmeal pudding shots
Cherry tomato, burrata and basil
Smoked salmon and avocado on rye
Cream cheese and smoked salmon bagel

HOT

Sunny side up quail egg, truffle on brioche
Dorrington ham Welsh rarebit on sourdough
Shakshuka style eggs
Quail eggs Benedict

SWEET

Danish pastries
Sweet muffins
Fruit skewers, elderflower and raspberry coulis
Lemon, ricotta and raspberry pancakes
French toast, hazelnut praline
Churros with caramel, date and pistachio
Belgian waffle, Griottine cherry and chocolate sauce

BREAKFAST STATIONS

Prices shown are per person, per station

45 minute service

(minimum ten guests)

SMOKED SALMON AND BAGEL STATION £30

Smoked salmon
Freshly-baked bagels
Cream cheese

GRANOLA AND YOGHURT STATION £15

The Dorchester gluten-free granola
Greek yoghurt, coconut yoghurt
SEEDS: sunflower, pumpkin, chia, linseed, flaxseed
NUTS: almonds, Brazil nuts, walnuts, hazelnuts, pecans
FRUIT: dates, apricots, cranberries, goji berries, raisins
TOPPINGS: maple syrup, honey, fruit coulis

OMELETTE STATION £30

Egg-white and traditional omelette made to order
Toppings: onion, mushroom, tomato peppers,
cheddar cheese, ham, bacon and chorizo

DRINKS

JUG OF FRESH JUICE AND SMOOTHIES £42

Orange
Pink grapefruit
Green
Cloudy apple
Purple carrot and ginger
Carrot, turmeric, ginger and apple
Blueberry, almond and banana smoothie
Avocado, coconut water and apple smoothie

JUG OF TROPICAL FRUIT JUICE £55

Pineapple
Mango
Watermelon
Pomegranate

MINERAL WATER (750ML BOTTLES)

Decantae still mineral water £9
Decantae sparkling mineral water £9

SMOOTHIES AND JUICE PER PERSON £14

Your choice of four of the following:

BLENDING JUICE AND SMOOTHIES: Purple carrot and ginger,
green, carrot, tumeric, ginger and apple, blueberry,
almond and banana smoothie, avocado, coconut water and
apple smoothie

JUICES: Orange, pink grapefruit, cloudy apple, pineapple,
mango, watermelon

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BRUNCH BUFFET

£110 per person, based on 11/2hrs service
Additional stations available in food station menus

Mimosa or bloody Mary on arrival

Assortment of freshly-baked pastries
from The Dorchester bakery

BUFFET STARTERS

Balik salmon, potato rösti, caviar cream

Bloody Mary shrimp cocktail

Seasonal fruit platter

Burrata, heritage tomatoes

Charcuterie and cheese selection

Cobb salad: Little Gem lettuce, Roquefort, tomato,
egg, avocado

À LA CARTE MAIN COURSES

Eggs Benedict or Florentine

Chicken and langoustine pie, mousseline potatoes,
French beans

Fillet steak, fried duck egg, crispy shallots

Gruyère and truffle omelette

Cornish lobster risotto

The Dorchester Aberdeen Angus sliders, cheese,
pickle, with french fries

Wild mushroom, scrambled eggs, toasted brioche

BUFFET DESSERTS

The Dorchester signature chocolate tart

Tropical fruit salad, mint and yuzu syrup

‘Make your own’ Eton mess

Coconut rice pudding with mango compote

Buttermilk pancakes, berries, clotted cream and
maple syrup



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COFFEE BREAKS

£16 per person, including biscuits and your choice of one of the following dishes

Additional items: £6 per item, per person

SAVOURY

Ham and cheese croissant
Smoked salmon croissant
Sundried tomato muffins
Bacon brioche roll
Egg brioche roll
Heritage tomato and burrata jar
Oscietra caviar scones with crème fraîche
Cheddar and walnut quiche
Toasted ham and gruyère on rye bread
Egg, spinach and wild mushroom brioche

SWEET

Selection of Danish pastries and Viennoiserie
Coconut, chia seed parfait with mango compote
Carrot cake
Chocolate brownies
Vanilla madeleine
Dressed scones with clotted cream and strawberry jam
Seasonal fruit salad
Caramelised nut tart
Raspberry cheesecake
Macarons

TABLE SNACKING

Prices shown are per person
Minimum 10 guests

BOWLS

Popcorn £10
Additional bowls £5
Jellied sweet selection
Sweet, salty and spiced nut mix
Yoghurt coated fruit
Chocolate confectionery selection
Pretzel
Macarons *Supplement of £2*
The Dorchester chocolate bon bons *Supplement of £5*
maximum 50 pieces

FRUIT AND VEGETABLES

Selection of whole fruit £6
Sliced fruit £7
Seasonal berries £8
Fruit skewers, elderflower, raspberry coulis £6
Carrot and radish pots with borlotti bean houmous £6

PLATTERS

Cheese £18
Charcuterie £18
Sushi £30

BISCUITS

Tea, coffee and homemade biscuits
45-minute service £8
3-hour service £16
8-hour service £30

STATIONS AND TROLLEYS

Prices shown are per person
Minimum 20 guests

CANDY STATION £35
Variety of six pick and mix sweets

DANISH AND VIENNOISERIE TROLLEY £20
Freshly-baked Danish pastries, Viennoiserie and croissants

SOFT SERVICE ICE CREAM STATION £20
The Dorchester chocolate sauce, caramel sauce, red fruit coulis, pineapple jam, toasted nuts

CAKE & FLOWERS PATISSERIE TROLLEY £40
Selection of The Dorchester patisserie
maximum 40 guests

SMOKED SALMON AND BAGEL STATION £30
Smoked salmon, freshly-baked bagels, cream cheese

SMOOTHIES AND JUICE £20
Your choice of four of the following:

BLENDED JUICE AND SMOOTHIES: Purple carrot and ginger, green, carrot, tumeric, ginger and apple, blueberry, almond and banana smoothie, avocado, coconut water and apple smoothie

JUICES: Orange, pink grapefruit, cloudy apple, pineapple, mango, watermelon, pomegranate, mango

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PRIVATE DINING

BUFFETS

£105 per person (minimum 15 guests)

MENU ONE

COLD

Plum tomato, burrata and basil

Grilled prawns, super food mix, quinoa, sweet potato, tahini and almond

Mrs Bell's Blue, broccoli, bresaola and walnut

HOT

Plank-roasted Scottish salmon, fennel, orange and toasted grains

Corn-fed chicken breast, asparagus and hazelnut risotto

Braised ox cheek 'bourguignon'

Roast cauliflower, yoghurt, lemon, coriander and bulgur wheat

SIDES

Mousseline potatoes

Market vegetables

DESSERTS

The Dorchester signature chocolate tart, crémeux and vanilla caramel

Tropical fruit salad, mint and yuzu syrup

Raspberry cheesecake and raspberry gel

MENU TWO

COLD

Roast Mediterranean vegetable focaccia with goats' cheese mousseline

Smoked salmon tartlet, horseradish and apple

Roast beetroot, cherry, spelt barley and pistachio

HOT

Tempura cod with warm tartar sauce

Kentish lamb loin, roast artichoke, French-style peas and lamb jus

Grilled chicken breast with tomato and basil compote

Roast butternut squash, tomato and butter bean and chilli cassoulet

SIDES

Rosemary and Parmesan roast potatoes

Market vegetables

DESSERTS

Carrot and walnut cake, Dulcey chocolate and Philadelphia Chantilly cream

Black Forest, chocolate crémeux, cherry compote and kirsch Chantilly cream

Tropical fruit salad, mint and yuzu syrup

MENU THREE

COLD

Pumpkin, roast king oyster mushroom, celeriac and miso

Thai chicken salad, macadamia nuts and lime

Grilled baby squid, white beans, coriander and chilli

HOT

Seared Scottish halibut, roast cauliflower, brown shrimp, parsley and lemon nage

Confit duck and cabbage pithivier with peppercorn sauce

Roast chateaubriand with béarnaise

Truffle tortelloni, spinach, wild mushrooms and truffle cream

SIDES

Fondant new potatoes

Market vegetables

DESSERTS

Vanilla choux, Tahitian crémeux, caramel and Chantilly cream

Macaron selection

Tropical fruit salad, mint and yuzu syrup

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LIVE BUFFET STATIONS

Can be added to any lunch, minimum 30 guests

SMOKED SALMON	£35
Carved and gravlax smoked salmon, blinis, crème fraîche	
CAESAR SALAD	£25
Truffle chicken, romaine lettuce, croutons, Caesar dressing, anchovies, Parmesan	
STEAK TARTARE	£34
Shallots, gherkins, rye crumb, tarragon emulsion	
SUSHI	£35
Selection of hand-cut sushi rolls California vegetable roll, tuna crab, tempura prawn roll, salmon and avocado, ginger, soy dressing, wasabi	
5J JABUGO HAM	£32
<i>Minimum 80 guests</i> Carved Jabugo ham	
DOSA	£25
Traditional Indian pancakes with lamb, chicken and vegetarian fillings	
SEASONAL RISOTTO	£35
A choice of: cep and chestnut, pumpkin and sage, Milanese tomato and basil or broadbean, pea and truffle	
PAD THAI	£35
Stir-fried rice noodles, peanuts, prawn and vegetables	
CRÊPES SUZETTE	£20
Flambéed crêpes, orange and lemon butter, Grand Marnier	
DOUGHNUT TROLLEY	£20
Freshly-baked with a selection of toppings and fillings	
ETON MESS	£20
Meringues, berries, cream, strawberry sorbet	



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WORKING LUNCHES

Minimum 5 guests, maximum 80 guests

MENU ONE COLD £75

Golden Cross goats' cheese mousseline, beetroot tartare, sorrel
Truffle roast chicken salad, fine French beans, walnut, Parmesan
Grilled prawns, roasted sweetcorn, avocado, watercress, chilli dressing
Duck egg mayonnaise sandwich, heritage tomato, basil

HOT

Braised ox cheek, Parmesan polenta, black olives, parsley
Scottish halibut, romesco sauce, sea beet crisp, potato Nantais, parsley oil
Wild mushroom and artichoke tart

A selection of mini desserts from The Dorchester's patisserie

MENU TWO COLD £75

Asparagus, avocado, crème fraîche, brioche crumb
Heritage tomato and goats' cheese tart, black olives, redcurrant
Roast duck breast, marinated turnip, spelt barley, orange dressing
Smoked salmon and potato salad, mustard, dill

HOT

Sea bass, lemon and watercress risotto
Truffle pizza bianco
Aberdeen Angus slider, smoked tomato ketchup, Gruyère

A selection of mini desserts from The Dorchester's patisserie

MENU THREE COLD £75

Tuna, watermelon, avocado, cashew, spring onion, soy dressing
Puglia burrata, bresaola, rocket, aged balsamic
Smoked mackerel pâté, apple, horseradish
Superfood salad, quinoa, tahini, sweet potato

HOT

Buttermilk chicken, sweetcorn, truffle
Gnocchi, peas, broad beans, artichoke, basil, mint
Braised lamb shoulder shepherd's pie

A selection of mini desserts from The Dorchester's patisserie

BUSINESS LUNCH SANDWICHES £42

Severn & Wye smoked salmon, dill cream cheese, mustard and poppy seed
Pastrami, Gruyère, gherkin, Little Gem lettuce and horseradish mayonnaise
Clarence Court egg mayonnaise
Lobster, Marie Rose sauce and watercress
Croxtton Manor cheddar, celeriac remoulade and pickled walnut

SERVED WITH:

Hand-cut chips
Soup of the day

A selection of mini desserts from The Dorchester's patisserie

BENTO BOX LUNCH £65

Sushi selection
Teriyaki beef salad with sesame, spring onion, pak choi and radish
Sake-simmered sea bass, pickles
Citrus cheesecake

PICNIC HAMPER £65

Parcel-wrapped finger sandwiches
Cornish crab and cucumber jar
Scotch egg
Mini chicken pie
Freshly-baked scones with clotted cream and jam
Raspberry cheesecake

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CANAPÉS

PRE-DINNER

CHEF'S SELECTION ONE

£36 per person

COLD

Seared beef with caraway, beetroot and tarragon
Smoked salmon and trout parcel on pumpernickel bread
Cherry tomato and olive tapenade

HOT

Ibérico ham with cheese gougère
Tempura prawn with ponzu mayonnaise
Crisp potato, shallots and Berkswell cheese

CHEF'S SELECTION TWO

£40 per person

COLD

Foie gras, walnut and balsamic mille-feuille
Cornish seabass ceviche, lemon, mint and basil
Whipped Ragstone goats' cheese, apple and pickled walnut

HOT

Kentish lamb, tamarind chutney, pomegranate and pistachio
Tempura prawn with ponzu mayonnaise
Toasted Cornish crab sandwich and samphire
Sprouting broccoli, pecorino and lemon crumble tartlet

COCKTAIL PARTY

CHEF'S SELECTION ONE

£66 per person

COLD

Seared beef with caraway, beetroot and tarragon
Foie gras, walnut and balsamic mille-feuille
Smoked salmon and trout parcel on pumpernickel bread
Cornish seabass ceviche, lemon, mint and basil
Whipped Ragstone goats' cheese, apple and pickled walnut
Cherry tomato and olive tapenade

HOT

Kentish lamb, tamarind chutney, pomegranate and pistachio
Ibérico ham with cheese gougère
Tempura prawn with ponzu mayonnaise
Toasted Cornish crab sandwich and samphire
Sprouting broccoli, pecorino and lemon crumble tartlet
Crisp potato, shallots and Berkswell cheese

CHEF'S SELECTION TWO

£66 per person

COLD

Soft chorizo, toasted almond on saffron toast
Rose veal tartare croissant, pecorino and lemon
Seared tuna with sesame and Oscietra caviar
Cornish crab, spiced shrimp sable and samphire
Quail egg, French sorrel and gold leaf
Herb-rolled goats' cheese and pear chutney

HOT

Confit duck roll and spiced plum jam
Beef fillet with béarnaise
Crisp salmon nori roll, lemon and soy
Halibut cheek, lettuce, Maltaise sauce and hazelnut
Asparagus tempura and truffle hollandaise
Tomato tart, feta and lemon thyme

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CANAPÉS

The following items are priced per person

Pre-dinner selection of 6 for £36

Canapé reception selection of 10 for £60

Minimum of 10 guests

Additional canapés can be added for £6 per person per item

FISH AND SHELLFISH

COLD

Cornish crab, spiced shrimp sablé and samphire
Seared tuna with sesame and Oscietra caviar
Salt cod and parsley tartlet
Smoked salmon and trout parcel on pumpernickel
Cornish seabass ceviche, lemon, mint and basil
Beetroot wonton, mackerel and horseradish
Smoked salmon with Moscovite
Scallop carpaccio, daikon and caviar
Quail egg and devilled lobster barquette
Smoked salmon scone, horseradish and caviar

HOT

Toasted Cornish crab sandwich with samphire
Baked new potato, smoked trout, crème fraîche and herbs
Roast scallop, tomato and basil compote on brioche
Crisp salmon nori roll, lemon and soy
Tempura prawn with ponzu mayonnaise
Halibut cheek, lettuce, maitaise sauce and hazelnut
Sole goujons with Marie Rose sauce
Lobster thermidor tart
Crisp Brixham squid, curry and crème fraîche
Oyster tempura, chilli, lemon and bottarga
Smoked haddock beignet, tomato and parsley

MEAT

COLD

Smoked duck, green peppercorn and orange
Soft chorizo, toasted almond on saffron toast
Chicken terrine, Serrano ham and golden raisins
Chicken liver bavarois, candied hazelnut and sour cherry
Foie gras, walnut and balsamic mille-feuille
Rose veal tartare croissant, pecorino and lemon
Seared beef with caraway, beetroot and tarragon
Roulade of ham and wholegrain mustard on pumpernickel
Beef carpaccio, crushed artichoke and truffle tea

HOT

Kentish lamb with tamarind chutney, pomegranate and pistachio
Iberico ham and cheese gougère
Quail tempura with orange, soy and chilli
Ox-cheek beignet, tarragon and mustard
Crisp buttermilk guineafowl, choron sauce
Venison bordelaise bouchée with parsley crumb
Barbecue-glazed chicken tulips
Parmesan-crust lamb with lemon thyme and hollandaise
Beef fillet with béarnaise
Confit duck roll with spiced plum jam
Bangers and mash éclair
Hariyali chicken tikka, green herbs and yoghurt
Rose veal jalousie with Madeira jus

VEGETARIAN

COLD

Whipped Ragstone goats' cheese, apple and pickled walnut
Asparagus barquette, Cropwell Bishop Blue Stilton and walnut
King oyster mushroom carpaccio, celeriac, truffle and pine nuts
Cherry tomato and olive tapenade
Quail's egg, French sorrel and gold leaf
Winterdale cheddar, apple and camomile scone
Herb-rolled goats' cheese with pear chutney
Wild mushroom, truffle and hazelnut tartlet
Avocado and shallot sushi roll with ponzu mayonnaise
Oat-crust goats' cheese with quince jelly
Celeriac and truffle

HOT

Sprouting broccoli, pecorino and lemon crumble tart
Sweetcorn and truffle madeleine
Crisp potato shallot and Berkswell sheep's cheese
Tomato tart, feta and lemon thyme
Butternut squash and sage jalousie
Truffle gougère
Portobello mushroom beignet
Confit tomato and mozzarella arancini
Cauliflower, caraway and horseradish brioche tart
Wild mushroom bouchée
Charred red pepper and almond choux
Asparagus tempura with truffle hollandaise

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CANAPÉS

VEGAN

COLD

Heritage carrot and avocado rice paper roll, peanut and lime

Avocado shallot sushi roll with ponzu mayonnaise

Pani puri

King oyster mushroom carpaccio, celeriac and pine nuts

Asparagus, pea and lemon wafer

Cherry tomato, olive and basil

HOT

Yeast and pickled walnut rarebit on sourdough

Vegetable pakora, mint and coriander chutney

Mushroom and pine nut jalousie

Baked potato, romesco sauce, fine herbs

Tomato and tahini tartlet, mint and basil

DAIRY-FREE

COLD

Avocado shallot sushi roll with ponzu mayonnaise

Cornish crab, watermelon and ginger

Cornish seabass ceviche with lemon, mint and basil

Heritage carrot and avocado rice paper roll with peanut and lime

Japanese smoked salmon egg roll

Serrano ham, fig and foie gras

HOT

Confit duck roll with spiced plum jam

Barbecue-glazed chicken tulips

Tempura prawn with ponzu mayonnaise

Kentish lamb with tamarind chutney, pomegranate and pistachio

Sesame chicken goujons, carrot and chilli

Asparagus tempura with red pepper essence

GLUTEN-FREE AND DAIRY-FREE

COLD

Avocado shallot sushi roll

Cornish crab, watermelon and ginger

Cornish seabass ceviche, lemon, mint and basil

Heritage carrot and avocado rice paper roll, peanut and lime

Japanese smoked egg roll

Serrano ham, fig and foie gras

HOT

Barbecue glazed chicken tulips

Grilled prawns, lime and chilli

Kentish lamb with tamarind chutney, pomegranate and pistachio

Asparagus tempura with red pepper essence

DESSERT

The Dorchester signature chocolate tart, crèmeux and vanilla caramel

Citrus pavlova, finger lime, yuzu and mandarin gel and Chantilly cream

Black Forest cone, chocolate crèmeux, cherry compote and kirsch Chantilly cream

Pineapple, coconut and coriander, with coconut cream and compressed pineapple

Vanilla choux, Tahitian crèmeux, caramel and Chantilly cream

Caramelised nut tart with caramel, hazelnuts, almonds and pistachio

Carrot and walnut cake, Dulcey chocolate and Philadelphia Chantilly cream

Raspberry cheesecake, raspberry gel

Mango and jasmine mousse

Macaroon selection

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BOWL FOOD

Selection of five £60 per person, can be combined with small snacks

Minimum 10 guests, recommended for two hours of food service

Additional items £12 per item, per person

COLD

Tuna tartare, avocado, radish, ponzu dressing

Whipped goats' cheese, black olive, berries, almond

Bresaola, burrata, spinach, artichoke

Lobster, crab and prawn cocktail, Marie Rose sauce

Beetroot tartare, tarragon, rye crumb

Truffle chicken Caesar salad

HOT

Crisp Brixham squid, chorizo, smoked aubergine, white beans

Grilled prawns, wild mushrooms, heritage tomato salad, sauce nantais

Halibut, sea beet, potato crisp, romesco sauce

Chicken pie with mushroom, bacon lardons, champagne

Roast duck breast, vanilla mousseline potato, French beans, lime, green peppercorn jus

Grilled chateaubriand, hand cut chips, béarnaise

Slow roast lamb shoulder shepherd's pie, Madeira wild mushrooms

Truffle ricotta ravioli

Roast vegetable and white bean cassoulet, smoked paprika, Applewood crumb

SMALL SNACKS

Selection of five £60 per person, can be combined with bowl food

Minimum 10 guests, recommended for two hours of food service

Additional items £12 per item, per person

Lobster roll, bloody Mary ketchup, crème fraîche, chives

Park Lane fried chicken, caviar cream

Brioche pizza, San Marzano tomato, mozzarella, capers, artichoke

Pumpkin, sage, goats' cheese jalousie

Truffle hen-of-the-woods mushroom sliders

Battered cod, hand-cut chips, tartar sauce

Croque monsieur

Biryani, spiced puff pastry, raita

Battered cod, hand-cut chips, tartar sauce

The Dorchester Aberdeen Angus slider, cheese and pickle

Bacon roll

Cheddar and pickled walnut quiche

Cheese toasties

Mushroom arancini

Cheese pizzette

Macaroni and cheese

Steak and mustard mayonnaise wrap



LATE NIGHT

Selection of 2 £24 per person

Additional items £12

Minimum 10 guests

BREAKFAST
AND BRUNCH

COFFEE BREAKS
AND
TABLE SNACKING

BUFFETS AND
WORKING LUNCHES

CANAPÉS, FOOD
STATIONS AND
TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

FOOD STATIONS

Food stations and trolleys can be added to enhance canapé and bowl food menus
Minimum 30 guests

TROLLEY SERVICE

CAESAR SALAD	£25
Truffle chicken, romaine lettuce, croutons, Caesar dressing, anchovies, Parmesan	
STEAK TARTARE	£34
Shallots, gherkins, rye crumb, tarragon emulsion	
DOSA	£25
Traditional Indian pancakes with lamb, chicken and vegetarian fillings	
5J JABUGO HAM	£32
<i>Minimum 80 guests</i> Carved Jabugo ham	
SEASONAL RISOTTO	£25
Select one of: Cep and chestnut, pumpkin and sage, Milanese tomato and basil or broad bean, pea and truffle	
PAD THAI	£25
Stir-fried rice noodles, peanuts, prawn, vegetables	
SMOKED SALMON	£25
Gravadlax smoked salmon Blinis, crème fraîche	
SUSHI	£35
Selection of hand-cut sushi rolls California vegetable roll, tuna crab, tempura prawn roll, salmon and avocado, ginger, soy dressing, wasabi	
OYSTERS	£35
Rock oysters on ice Soda bread, shallot vinegar capers, Tabasco sauce	
CHEESE TROLLEY	£26
British cheese selection Crackers, chutney, walnuts and grapes	

ROAST	£55
Roast rib and sirloin of beef Roast chicken Roast celeriac Yorkshire puddings Sage and onion stuffing Roast vegetables Roasting jus	
SPANISH	£45
Padrón pepper Anchovies boquerones Pan con tomate Ensalada de pulpo Croquetas de jamón Patatas bravas <i>Charcuterie selection:</i> Alejandro chorizo velita, Senorio acorn fed Iberico morcilla, Salchichon, Bellota Iberico <i>Cheese selection</i> Tetilla, Mahón, Manchego, Picos blue, Monte Enebro	
SEAFOOD	£60
Rock oysters, shallot vinegar Mediterranean prawns, tomato and horseradish Cornish crab, crème fraîche and lemon Langoustine with orange and fennel Scallop ceviche Severn & Wye smoked salmon Herring with potato dill and mustard Smoked eel Crayfish, Marie Rose sauce	

STATIONS

ITALIAN	£60
Rosemary and olive focaccia Pan carousel grissini Aged balsamic olive oil, tapenade Pumpkin and sage gnocchi Strozzapreti cacio e pepe Milanese risotto with ossobuco <i>Antipasti selection:</i> Grilled Mediterranean vegetables Parma ham, salami, coppa Tricolore salad Warm prawns, grilled baby squid, olive, lemon and tomato Tuscan panzanella salad <i>Pizza</i> Margherita: San Marzano tomato, mozzarella, basil Truffle: smoked mozzarella, Parmesan, truffle	
INDIAN	£45
Poppadums Pickles, mango chutney, raita Park lane papdi chaat Sea bass achari tikka Chicken makhani Lamb biryani Paneer navratan korma Dal tadka Aloo do pyaza Jeera rice Naan bread	

BREAKFAST
AND BRUNCH

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CANAPÉS, FOOD
STATIONS AND
TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

FOOD STATIONS AND TROLLEYS

Food stations and trolleys can be added to enhance canapé and bowl food menus
Minimum 30 guests

DESSERTS

CAKE & FLOWERS PATISSERIE TROLLEY £40
Maximum 40 guests

Selection of patisseries from Cake & Flowers

CRÊPES SUZETTE £20
Flambéed crêpes, orange and lemon butter, Grand Marnier

DOUGHNUT TROLLEY £20
Freshly-baked with a selection of toppings and fillings

ETON MESS £20
Meringues, berries, cream, strawberry sorbet

TIRAMISU £20
Cake, coffee, mascarpone, chocolate

ICE CREAM SUNDAE ALASKA BAR £25
Homemade ice cream, toppings, blow-torched Italian meringues

BESPOKE CHOCOLATE FONDANT £22
Chocolate fondant, gourmet topping, sauces

SOFT SERVE ICE CREAM STATION £22
The Dorchester chocolate sauce, caramel sauce, red fruit coulis, pineapple jam, toasted nuts

THE DORCHESTER MINIATURE DESSERTS £22
Selection of mini desserts

CRÊPES £25
Crêpes made to order

SAUCES: chocolate, berry, passion fruit, salted caramel, maple syrup

TOPPINGS: chocolate hazelnut spread, nuts, fruit, berries, whipped cream, sliced toffee banana

CAVIAR BAR

THE CAVIARS

Beluga	MARKET PRICE
Imperial	MARKET PRICE
Oscietra	MARKET PRICE

TRADITIONAL ACCOMPANIMENTS:

Egg-white, egg yolk, chives, red onion, sour cream, blinis



BREAKFAST
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PRIVATE DINING

CANAPÉS AND DRINKS PACKAGES

The below packages will offer your guests unlimited service of the chosen package

Packages must be taken for the minimum number of hours specified

Packages are priced per person and all guests must be catered for

Drinks are served by the glass only

CANAPÉ RECEPTION

£48 per hour

Recommended lighter snack or pre-dinner

Maximum 1 hour

YOUR CHOICE OF:

3 hot canapés

3 cold canapés

CANAPÉS AND BOWL FOOD

£50 per hour

Suitable for lighter dinner

Minimum 2 hours

YOUR CHOICE OF:

3 cold canapés

3 hot canapés

2 bowls

PRE-DINNER RECEPTION PACKAGE

£22 per hour

Available pre-dinner only

Maximum 2 hours

House red and white wine

Asahi and Peroni beer

Milky Way mocktail

Still and sparkling mineral water

POST-DINNER PACKAGE ONE

£25 per hour

Minimum two hours

Available post-dinner only

House red and white wine

Asahi and Peroni beer

Soft drinks and orange juice

Still and sparkling mineral water

POST-DINNER PACKAGE TWO

£30 per hour

Minimum two hours

Available post-dinner only

House red and white wine

Asahi and Peroni beer

House spirits

Soft drinks and orange juice

Still and sparkling mineral water

COCKTAIL PARTY PACKAGE

£35 per hour

Minimum three hours

Choice of two cocktails (*excluding champagne cocktails*)

Choice of one mocktail

Red and white wine

Asahi and Peroni beer

House spirits

Soft drinks and orange juice

Still and sparkling mineral water

BREAKFAST
AND BRUNCH

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HOLFORD & ORCHID
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AND DINNER

PRIVATE DINING

LUNCH AND DINNER SPRING/SUMMER

Available April to September

SET DINING

Select one option and vegetarian option for each course
Three courses from £105 per person

PRE-SELECTED

Select three options including vegetarian for each course
Per person choice to be advised seven days prior
Three courses from £130 per person

CHOICE ON THE EVENING

Select three options including vegetarian for each course
Three courses from £175 per person, or a supplement
of £20 for starter, £30 for main or £20 for dessert
The highest priced menu will determine cost

FIRST COURSE

English asparagus, camomile cream, fresh peas and quail egg	£38
Cornish lobster cocktail with cucumber, apple, watercress and Marie Rose sauce	£38
Bull's heart tomato, goats' cheese, balsamic, black olives, peppered strawberry, almond and lemon thyme	£32
Pea velouté, celeriac remoulade, roast Portland scallop	£34
Salmon ceviche, lime, radish, crisp shallot, ponzu dressing	£34
Serrano ham, compressed Charentais melon, green peppercorn cream, London lettuce and nasturtium	£32
Seared sea bass, razor clam gratin, toasted fregola, leaf spinach and saffron beurre blanc	£38
Burrata, heritage tomatoes and basil	£32
Gazpacho, salt cracker, tuna, lemon and basil	£32

INTERMEDIATE COURSE

Elderflower sorbet with champagne	£20
Whipped Golden Cross goats' cheese, watermelon, avocado, tomatoes and olive oil	£22
Cornish turbot, dill, pink grapefruit, hazelnuts and Maltaise sauce	£28
Langoustine and crab ravioli, tomato and basil compote	£26
Roast Norfolk quail risotto, seared foie gras, asparagus and truffle	£28

THESE DISHES CAN BE CREATED AS FIRST COURSES, PLEASE SPEAK WITH YOUR EVENT MANAGER

MAIN COURSE

Roast Scottish halibut, wood-roasted romanescos, spinach, hazelnut, hasselback potato, Nantaise parsley oil	£55
Rosettes of sole meunière, Jerusalem artichokes, roast broccoli, spelt barley and lemon nage	£56
Atlantic cod tempura, tartar sauce, crushed new potatoes, lemon-scented courgette ribbons	£51
Hoisin glazed salmon, fennel and celeriac purée, bok choy, red quinoa, orange-braised turnip, soy buerre blanc	£55
Corn-fed chicken breast, tarragon jus, parmesan, gnocchi, peas and Datterini tomatoes	£51
Roast Kentish lamb loin, lemon thyme jus, fondant potato, pea purée and charred spring onion	£56
Aberdeen Angus tournedos, asparagus, beetroot, broad beans, ox cheek and Burgundy jus	£59
Rose veal loin, lemon and garlic roasting jus, potato mille-feuille, globe artichoke Florentine	£61
Corn-fed chicken breast with champagne sauce, crushed new potatoes, broad beans, tomato, tarragon	£51
Braised lamb shoulder, herb crumb, crushed Jersey Royal potatoes, roast Little Gem lettuce and mint	£51
Braised Jacob short rib, mushroom and nettle pithivier, dauphinoise potato, Burgundy jus	£51

VEGETARIAN MAIN COURSE

Butternut squash and goats' cheese Wellington mousseline potato, courgette purée, roast tomatoes, peas and broad beans	£55
Roast cauliflower, tahini, dukka, roast shallot, hen-of-the-woods mushroom and spelt barley	£51
Tempura courgette flower, smoked tomato and saffron risotto	£51
Truffle ricotta tortellini with roast celeriac	£51
VEGAN	
Confit aubergine, bulgur wheat, pea purée, asparagus, mint and basil	£51
Heritage tomato and pesto tart, fine French beans and artichokes	£51
Asparagus and pea risotto, pine nuts, basil, mint, chilli and lemon oil	£51
Pumpkin tortellini, butternut squash purée, spinach, tomato and basil compote	£51

BREAKFAST
AND BRUNCH

COFFEE BREAKS
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CANAPÉS, FOOD
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TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

LUNCH AND DINNER SPRING/SUMMER

Available April to September

DESSERT

Pistachio crémeux and strawberry sorbet	£22
Black Forest, chocolate crémeux, cherry compote and kirsch Chantilly cream	£22
Raspberry Eton mess, vanilla cream, raspberry compote and meringue	£22
Vanilla mille-feuille, Tahitian vanilla diplomat cream, salted caramel and vanilla ice cream	£22
Coconut panna cotta, tropical fruits and tropical fruit sorbet	£22
Pecan and banoffee choux, pecan praline, caramelised banana and Dulcey chocolate	£22
Citrus cheesecake, yuzu, crème fraîche and ice cream	£22
British cheese selection	£25



BREAKFAST
AND BRUNCH

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CANAPÉS, FOOD
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BALLROOM AND
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PLATED LUNCH
AND DINNER

PRIVATE DINING

DRINKS

CONTACT

LUNCH AND DINNER AUTUMN/WINTER

Available October to March

SET DINING

Select one option and vegetarian option for each course
Three courses from £105 per person

PRE-SELECTED

Select three options including vegetarian for each course
Per person choice to be advised seven days prior
Three courses from £130 per person

CHOICE ON THE EVENING

Select three options including vegetarian for each course
Three courses from £175 per person, or a supplement
of £20 for starter, £30 for main or £20 for dessert
The highest priced menu will determine cost

FIRST COURSE

Severn & Wye smoked salmon, radish, endive, avocado and citrus dressing	£32
Portland Sea scallops, roast cauliflower, champagne and caviar cream	£34
Cornish lobster open ravioli, samphire and sauce Américaine	£38
Roast rare Aberdeen Angus beef, tarragon emulsion and pickled walnut	£32
Seared sea bass, soy, mushroom and ginger broth	£34
Duck and foie gras pithivier, beetroot and blackberry sherry vinegar dressing	£36
Cauliflower velouté, roast shrimp and chilli	£32
Burrata, heritage tomatoes and basil	£32
Wild mushroom and truffle tortellini, Marsala and shaved chestnut	£32
Butternut squash salad, truffle celeriac remoulade, glazed figs and endive	£32

INTERMEDIATE COURSE

Shellfish bisque with Cornish crab toast	£24
Cep and chestnut risotto	£26
Ricotta and spinach ravioli, sage cream	£24
Truffle and celeriac velouté	£22
Turbot fillet with truffle and champagne sauce	£28
Roast duck breast, turnip, orange and watercress	£28
Apple sorbet with Calvados	£20

MAIN COURSE

Roast Scottish salmon, razor clam, sweetcorn chowder, sea beet and celeriac	£51
Sole meunière rosettes, crushed potatoes, artichoke, wild mushrooms, merlot and parsley jus	£56
Roast halibut fillet, truffle mousseline potato, spinach, lobster pithivier, sauce Américaine	£59
Corn-fed chicken breast, jalousie braised leg, sage, onion, butternut squash and baby leek	£51
Roast Kent lamb rack, braised carrot, spinach, duchess potatoes and rosemary jus	£57
Tournedos of Aberdeen Angus, potato rösti, sauce forestière, glazed pumpkin, Maderia jus	£59
Venison loin, hazelnut, roast celeriac, charred onion, hotpot tourt and juniper sauce	£61
Corn-fed chicken breast, wild mushroom duxelle tart, béarnaise, celeriac purée, roast courgette, heritage carrots, Burgundy jus	£51
Aberdeen Angus short rib, hen-of-the-woods and spinach risotto, Bordelaise jus	£51
Slow-roasted lamb shoulder, fondant potato, heritage carrot, French style peas, garlic and rosemary jus	£51

VEGETARIAN MAIN COURSE

Goats' cheese, pumpkin and sage Wellington	£51
Beetroot and horseradish tart, celeriac purée, French beans, Burgundy jus	£51
Truffle ricotta tortellini, roast celeriac	£51

VEGAN

Spinach gnocchi, roast butternut squash, chestnuts, balsamic	£51
Roast hen-of-the-woods, miso-glazed celeriac, spinach, white bean olive cassoulet, lovage pesto	£51
Baked aubergine, courgette, tomato, smoked pepper, chickpea and tahini red quinoa	£51
Rigatoni Basilico, feta-style 'cheese', basil	£51
Pressed roots hotpot, cabbage, cep, lentils and applewood-smoked chive sauce	£51

BREAKFAST
AND BRUNCH

COFFEE BREAKS
AND
TABLE SNACKING

BUFFETS AND
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CANAPÉS, FOOD
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TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

THESE DISHES CAN BE CREATED AS FIRST COURSES, PLEASE SPEAK
WITH YOUR EVENT MANAGER

Our menus are modified seasonally in line with market conditions. If anyone in your party has a food allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

LUNCH AND DINNER AUTUMN/WINTER

Available October to March

DESSERT

The Dorchester 68% chocolate fondant, malt ice cream and cacao nib tuille	£22
Pear tarte tatin, spiced caramel with Calvados ice cream	£22
Vanilla mille-feuille, Tahitian vanilla diplomat cream, salted caramel and vanilla ice cream	£22
Raspberry and fig tart, fig compote, olive oil crèmeux with raspberry sorbet	£22
Pecan and banoffee choux, pecan praline, caramelised banana and Dulcey chocolate	£22
Black Forest, chocolate crèmeux, cherry compote and kirsch Chantilly cream	£22
Cinnamon and oat panna cotta, apple compote and oat streusel	£22
British cheese selection	£25



BREAKFAST
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NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

PRIVATE DINING SPRING/SUMMER

Chef's selection four course menu £145 per person
Chef's selection four course menu, including canapés, £175 per person

CANAPÉS

Whipped Ragstone goats' cheese, apple and pickled walnut

Cherry tomato and olive tapenade

Quail egg and devilled lobster barquette

Beetroot wonton, smoked trout and horseradish

Kentish lamb, tamarind chutney, pomegranate and pistachio

MENU ONE

English asparagus, camomile cream, fresh peas and quail egg

Cornish turbot, dill, pink grapefruit, hazelnuts and Maltaise sauce

Roast Kentish lamb rack, rosemary jus, Jersey Royals, pea purée, heritage carrots and morel mushrooms

Coconut panna cotta, tropical fruits and tropical fruit sorbet

MENU TWO

Cornish lobster ajo blanco

Sea bass, clams, parsley, roast onion and rock samphire

Roast Le Dome duck breast, celeriac, charred cabbage, peppered cherries

Vanilla mille-feuille, Tahitian vanilla diplomat cream, salted caramel and vanilla ice cream

MENU THREE

Whipped Golden Cross goats' cheese, watermelon, avocado and tomatoes

Sole meuniere rosettes, broccoli, lemon nage

Black Forest, chocolate creméux, cherry compote and kirsch Chantilly cream

MENU FOUR

SUPPLEMENT

Classic seafood cocktail, avocado and quail egg

Scottish halibut, almond puree, tomato and basil compote

Aberdeen Angus beef Wellington, pea purée, broad beans, girolles, truffle jus, heritage carrots and fine French beans

Citrus cheesecake, yuzu, crème fraîche and ice cream

BREAKFAST
AND BRUNCH

COFFEE BREAKS
AND
TABLE SNACKING

BUFFETS AND
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CANAPÉS, FOOD
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TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

LUNCH AND DINNER SPRING/SUMMER

Available April to September

SET DINING

Select one option and vegetarian option for each course
Three courses from £120 per person

FIRST COURSE

SUPPLEMENT

Bull's heart tomato, goats' cheese, balsamic, almond black olive, peppered strawberry and lemon thyme

English asparagus, camomile cream, fresh peas and quail egg

Cornish lobster cocktail with cucumber, apple, watercress and Marie Rose sauce

£6

Pea velouté, celeriac remoulade, roast Portland scallop

£2

Salmon ceviche, lime, radish, crisp shallot, ponzu dressing

£2

Serrano ham, compressed Charentais melon, green peppercorn cream, London lettuce and nasturtium

Seared sea bass, razor clam gratin, toasted fregola, spinach and saffron beurre blanc

£6

Burrata, heritage tomatoes and basil

Gazpacho, salt cracker, tuna, lemon, basil

Sea bass, clams, parsley, roast onion and rock samphire

£6

Scottish halibut, almond purée, tomato and basil compote

£6

INTERMEDIATE COURSE

Elderflower sorbet with champagne

£20

Whipped Golden Cross goats' cheese, watermelon, avocado, tomatoes and olive oil

£22

Cornish turbot, dill, pink grapefruit, hazelnuts and Maltaise sauce

£28

Langoustine and crab ravioli, tomato and basil compote

£26

Roast Norfolk quail risotto, seared foie gras, asparagus and truffle

£28

Cornish lobster ajo bianco

£32

THESE DISHES CAN BE CREATED AS FIRST COURSES, PLEASE SPEAK WITH YOUR EVENT MANAGER

PRE-SELECTED

Select three options including vegetarian for each course
Per person choice to be advised seven days prior
Three courses from £155 per person

MAIN COURSE

SUPPLEMENT

Roast Scottish halibut, wood-roast red pepper, romanesco, spinach, hazelnut hasselback potato, Nantaise parsley oil

£4

Sole meunière rosettes, Jerusalem artichokes, roast broccoli, spelt barley and lemon nage

£5

Atlantic cod tempura, tartar sauce, crushed new potatoes, lemon-infused courgette ribbons

Hoisin glazed salmon, fennel and celeriac purée, bok choy, red quinoa, orange-braised turnip, soy buerre blanc

Corn-fed chicken breast, tarragon jus, parmesan, gnocchi, peas and Datterini tomatoes

Roast Kentish lamb loin, lemon thyme jus, fondant potato, pea purée and charred spring onion

£4

Aberdeen Angus tournedos, asparagus, beetroot, broad beans, ox cheek and Burgundy jus

£8

Rose veal loin, lemon and garlic roasting jus, potato mille-feuille, globe artichoke Florentine

£10

Braised lamb shoulder, herb crumb, mousseline potato, roast Little Gem lettuce and mint

Roast Kent lamb rack, morel mushroom, Jersey Royals, pea purée, heritage carrots, rosemary jus

£4

Braised Jacob short rib, mushroom and nettle pithivier, dauphinoise potato, Burgundy jus

Roast Le Dome duck breast, celeriac, charred cabbage, peppered cherries

£4

Aberdeen Angus beef Wellington, pea purée, broad beans, girolles, truffle jus, heritage carrots and fine French beans

£10

Corn-fed chicken breast, champagne sauce, new potatoes broad beans, tomato and tarragon

CHOICE ON THE EVENING

Select three options including vegetarian for each course
Three courses from £190 per person, or a supplement of £20 for starter, £30 for main or £20 for dessert
The highest priced menu will determine cost

VEGETARIAN

Butternut squash and goats' cheese Wellington mousseline potato, courgette purée, roast tomatoes, peas and broad beans

Roast cauliflower, tahini, dukka, roast shallot, hen-of-the-woods mushroom and spelt barley

Tempura courgette flower, smoked tomato and saffron risotto

Truffle ricotta tortellini with roast celeriac

VEGAN

Confit aubergine, bulgur wheat, pea purée, asparagus, mint and basil

Heritage tomato and pesto tart, fine French beans and artichokes

Asparagus and pea risotto, pine nuts, basil, mint, chilli and lemon oil

Pumpkin tortellini, butternut squash purée, spinach, tomato and basil compote

BREAKFAST
AND BRUNCH

COFFEE BREAKS
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CANAPÉS, FOOD
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TROLLEYS, LATE
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BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

LUNCH AND DINNER SPRING/SUMMER

Available April to September

DESSERT

SUPPLEMENT

Pistachio crémeux and strawberry sorbet

Black Forest, chocolate crémeux, cherry compote and kirsch Chantilly cream

Raspberry Eton mess, vanilla cream, raspberry compote and meringue

Vanilla mille-feuille, Tahitian vanilla diplomat cream, salted caramel and vanilla ice cream

Coconut panna cotta, tropical fruits and tropical fruit sorbet

Pecan and banoffee choux, pecan praline, caramelised banana and Dulcey chocolate

Citrus cheesecake, yuzu, crème fraîche and ice cream

British cheese selection

£3



BREAKFAST
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HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

PRIVATE DINING AUTUMN/WINTER

Chef's selection four course menu £145.00 per person
Chefs selection four course menu including canapés £175 per person

CANAPÉS

Smoked salmon and trout parcel on pumpernickel bread
King oyster mushroom carpaccio, celeriac,
truffle and pine nuts
Foie gras ballotine, pistachio and peach wine jelly
Seared beef with caraway, beetroot and tarragon
Crisp potato, shallots and Berkswell sheep's cheese

MENU ONE

Portland sea scallops, roast cauliflower,
champagne and caviar cream

Aberdeen Angus tournedos, potato rösti,
sauce forestière, glazed pumpkin,
Maderia jus

Vanilla mille-feuille, Tahitian vanilla
diplomat cream, salted caramel and
vanilla ice cream

British cheese selection

MENU TWO

Burrata, roast beetroot and lovage

Cornish lobster open ravioli, samphire
and sauce Américaine

Truffle Norfolk chicken, Madeira sauce,
fine French beans and mousseline
potatoes

Rum baba, coconut crisp, Chantilly cream

MENU THREE

Butternut squash salad, truffle celeriac
remoulade, glazed figs and endive

Scottish halibut, gnocchi, roast celeriac,
wild mushrooms, artichoke, cep sauce

Cinnamon and oat panna cotta, apple
compote and oat streusel

MENU FOUR

SUPPLEMENT £20
Classic seafood cocktail, avocado
and quail egg

Turbot fillet with truffle and champagne
sauce

Aberdeen Angus beef Wellington, red
wine jus, heritage carrots and fine French
beans

Raspberry and fig tart, fig compote, olive
oil crèmeux with raspberry sorbet

BREAKFAST
AND BRUNCH

COFFEE BREAKS
AND
TABLE SNACKING

BUFFETS AND
WORKING LUNCHES

CANAPÉS, FOOD
STATIONS AND
TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

LUNCH AND DINNER AUTUMN/WINTER

Available October to March

SET DINING

Select one option and vegetarian option for each course
Three courses from £120 per person

PRE-SELECTED

Select three options including vegetarian for each course
Per person choice to be advised seven days prior
Three courses from £155 per person

CHOICE ON THE EVENING

Select three options including vegetarian for each course
Three courses from £190 per person, or a supplement
of £20 for starter, £30 for main or £20 for dessert
The highest priced menu will determine cost

FIRST COURSE

SUPPLEMENT

Severn & Wye smoked salmon, radish, endive, avocado and citrus dressing	
Portland Sea scallops, roast cauliflower, champagne and caviar cream	£2
Cornish lobster open ravioli, samphire and sauce Américaine	£6
Roast rare Aberdeen Angus beef, tarragon emulsion and pickled walnut	
Seared sea bass, soy, mushroom and ginger broth	£2
Duck and foie gras pithivier, beetroot and blackberry sherry vinegar dressing	£4
Cauliflower velouté, roast shrimp and chilli	
Burrata, heritage tomatoes and basil	
Wild mushroom and truffle tortellini, Marsala and shaved chestnut	
Butternut squash salad, truffle celeriac remoulade, glazed figs and endive	
Burrata, roast beetroot and lovage	

INTERMEDIATE COURSE

Shellfish bisque with Cornish crab toast	£24
Cep and chestnut risotto	£26
Ricotta and spinach ravioli, sage cream	£24
Truffle and celeriac velouté	£22
Turbot fillet with truffle and champagne sauce	£28
Roast duck breast, turnip, orange and watercress	£28
Apple sorbet with Calvados	£20

MAIN COURSE

SUPPLEMENT

Roast Scottish salmon, razor clam, sweetcorn chowder, sea beet and celeriac	
Sole meunière Rosettes, crushed potatoes, artichoke, wild mushroom, merlot and parsley jus	£5
Roast halibut fillet, truffle mousseline potato, spinach, lobster pithivier, sauce Américaine	£8
Corn-fed chicken breast, jalousie braised leg, sage, onion, butternut squash and baby leek	
Roast Kent lamb rack, braised carrot, spinach, duchess potatoes and rosemary jus	£4
Aberdeen Angus tournedos, potato rösti, sauce forestière, glazed pumpkin, Maderia jus	£8
Venison loin, hazelnut, roast celeriac, charred onion, hotpot tourt and juniper sauce	£10
Corn-fed chicken breast, wild mushroom duxelle tart, béarnaise, celeriac purée, roast courgette, heritage carrots, Burgundy jus	
Aberdeen Angus short rib, hen-of-the-woods and spinach risotto, bordelaise jus	
Slow-roasted lamb shoulder, fondant potato, heritage carrot, French style peas, garlic rosemary jus	
Truffle Norfolk chicken, Maderia sauce, fine French beans and mousseline potatoes	
Scottish halibut, gnocchi, roast celeriac, wild mushroom artichoke, ceps	£4
Aberdeen Angus beef Wellington, pea purée, girolles, broad beans, carrots and fine French beans	£10

VEGETARIAN MAIN COURSE

Goats' cheese, pumpkin and sage Wellington
Beetroot and horseradish tart, celeriac purée, French beans, Burgundy jus
Truffle ricotta tortellini, roast celeriac

VEGAN

Spinach gnocchi, roast butternut squash, chestnuts, balsamic
Roast hen-of-the-woods, miso glazed celeriac, spinach, white bean olive cassoulet, lovage pesto
Baked aubergine, courgette, tomato and smoked pepper, chickpea and tahini red quinoa
Rigatoni Basilico, feta-style 'cheese', basil
Pressed roots hotpot, cabbage, cep, lentils and applewood-smoked chive sauce

BREAKFAST
AND BRUNCH

COFFEE BREAKS
AND
TABLE SNACKING

BUFFETS AND
WORKING LUNCHES

CANAPÉS, FOOD
STATIONS AND
TROLLEYS, LATE
NIGHT BITES

BALLROOM AND
HOLFORD & ORCHID
PLATED LUNCH
AND DINNER

PRIVATE DINING

THESE DISHES CAN BE CREATED AS FIRST COURSES,
PLEASE SPEAK WITH YOUR EVENT MANAGER

Our menus are modified seasonally in line with market conditions. If anyone in your party has a food allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

LUNCH AND DINNER AUTUMN/WINTER

Available October to March

DESSERT

SUPPLEMENT

The Dorchester 68% chocolate fondant, malt ice cream and cacao nib tuille

Pear tarte tatin, spiced caramel with Calvados ice cream

Vanilla mille-feuille, Tahitian vanilla diplomat cream, salted caramel and vanilla ice cream

Raspberry and fig tart, fig compote, olive oil crémeux with raspberry sorbet

Pecan and banoffee choux, pecan praline, caramelised banana and Dulcey chocolate

Black Forest, chocolate crémeux, cherry compote and kirsch Chantilly cream

Cinnamon and oat panna cotta, apple compote and oat streusel

British cheese selection

£3



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PRIVATE DINING

SHARING MENU

£245

Minimum ten people

STARTERS

Burrata, tomato and basil
Tuna tartare
Warm prawns with lemon and basil
Beef carpaccio
Scallop risotto

MAIN

Whole roast turbot with gremolata
Roast chicken
Côte du boeuf with béarnaise sauce

SIDES

Truffle fries
Fine French beans
Lobster mash
Green salad with avocado

DESSERTS

Apple tatin with puff pastry and caramel
Paris Brest with caramel and Piedmont hazelnut
Rum baba with Chantilly cream and tropical fruit
The Dorchester tiramisu

SUNDAY LUNCH

Choice of one option per course

Minimum ten people

STARTERS

Pea soup with langoustine, lemon dressed crab
Or
Smoked salmon, crème fraîche and blinis
Or
Tuna tartare

MAINS

Côte de boeuf with béarnaise sauce

Or

Salmon en croûte

Or

Roast celeriac and wild mushroom risotto

SIDES

Roast beef, Yorkshire pudding, roast potatoes, creamed leek, carrots, seasonal vegetables and horseradish

DESSERT TROLLEY

Selected British cheese board for the table
Strawberry and vanilla trifle
Bakewell tart, raspberry and Chantilly cream
Profiteroles, vanilla custard and chocolate sauce

£195

£145

SEASONAL TASTING MENU

£245

Minimum ten people

CANAPÉS

Picked turnip and smoked trout wonton
Foie gras, balsamic
Barquette of carrot tartare and tete de moine cheese
Gruyère gougères

AMUSE

Cornish crab tart

FIRST COURSE

Yorkshire grouse, pickled beetroot, blackberry, juniper and oat crumb

SECOND COURSE

Portland scallops, Oscietra caviar and roast cauliflower

MAIN COURSE

Aberdeen Angus tournedos, truffle jus, roast pumpkin, ox cheek and charred onion

PRE-DESSERT

Apple sorbet with Calvados

DESSERT

Raspberry and fig tart, fig compote, olive oil crèmeux, raspberry sorbet

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