

CHRISTMAS DAY 2024

Welcome glass of Veuve Clicquot
Yellow Label, Brut, NV

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 scallops, sea beet, truffle and pine beurre blanc
Partridge, pear, golden raisins and 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
Filet of Aberdeen Angus, parsnip purée, ox cheek beignet and Burgundy jus
Wild seabass roast celeriac, crab and cinnamon Fleurette sauce
Truffle cep mushroom pithivier, creamed spinach and roast cauliflower

SIDES FOR THE TABLE

Roast potatoes, parsnips, sprouts, heritage carrots, chestnuts and red cabbage

DESSERTS

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

CHILDREN'S CHRISTMAS DAY MENU 2024

STARTERS

Bocconcini snowball, melon ✓
Tomato soup, Christmas cheese croutons ✓
Sole goujons, mayonnaise

MAIN COURSES

Christmas tree pizza with tomato and mozzarella ✓
Turkey, stuffing, pigs in blankets, roast potatoes, carrots
Salmon, mashed potato, broccoli, cheese sauce ✓

DESSERT

Christmas tree brownie
Vanilla ice cream and caramel
Gingerbread man
Cinnamon ice cream and cherry compote

✓ vegetarian (v) vegan

£135 PER CHILD PLUS 15% SERVICE CHARGE

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