CHRISTMAS DAY LUNCH

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 v 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 and Burgundy jus

Wild sea bass Roast celeriac, crab and cinnamon fleurette sauce

Truffle cep mushroom pithivier \checkmark Creamed spinach and roast cauliflower

sides for the table

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

desserts

The Dorchester Christmas pudding *Brandy sauce*

Christmas Yule log
Hazelnut praline and vanilla caramel

Stilton and Eccles cake

£455 per person

Ƴ vegetarian

VEGAN CHRISTMAS DAY LUNCH

Christmas Day 2024

Welcome glass of Veuve Clicquot Yellow Label, Brut, NV

canapés

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartar

amuse-bouche

Jerusalem artichoke royal, beetroot carpaccio, port and sorrel

first course

Pumpkin tortellini, chestnut and sage

main course

Truffle cep mushroom pithivier
Creamed spinach and roast cauliflower

sides for the table

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

desserts

The Dorchester Christmas pudding

Brandy sauce

Coconut rice pudding
Caramelised pineapple, puffed wild rice, pineapple sorbet

£455 per person

CHRISTMAS DAY DINNER

Christmas Day 2024

canapés

Smoked trout, turnip parsley, Oscietra caviar

Golden Cross goats' cheese, burnt orange, pistachio

Seared venison, juniper, Tête de Moine

first courses

Cornish lobster

Almond, quail egg and caviar cream

Portland scallop Sea beet, truffle and beurre blanc

Partridge Pear, golden raisins and Sauternes jus

Pumpkin ravioli *Y Chestnut and sage*

main courses

Cambridge bronze turkey
Chipolatas wrapped in bacon, chestnut stuffing,
cranberry sauce and roasting jus

Fillet of Aberdeen Angus
Parsnip purée, ox cheek beignet and Burgundy jus

Wild sea bass
Roast celeriac, crab and cinnamon fleurette sauce

Truffle cep mushroom pithivier \checkmark Creamed spinach and roast cauliflower

desserts

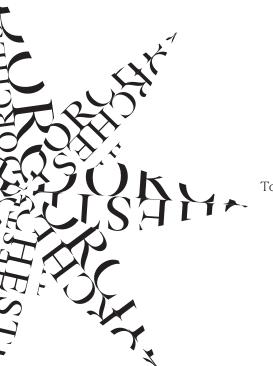
The Dorchester Christmas pudding *Brandy sauce*

Spiced cheesecake

Orange marmalade, mandarin sorbet

£185 per person

The Promenade Children's Christmas Day Menu



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

£135 per child

♥ vegetarian (v) vegan * gluten-free

NEW YEAR'S EVE DINNER

New Year's Eve 2024

Welcome glass of Veuve Clicquot Yellow Label Brut, NV

canapés and champagne

Quail egg barquette, romesco sauce, sorrely

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 mushroom pithivier and bordelaise jus

sides for the table

Gratin dauphinoise potatoes, spinach with crispy 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

£650 per person

With a specially curated wine flight, carefully selected by our Head of Wines Matteo Furlan

✓ vegetarian

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

The Promenade Children's New Year's Eve Menu

canapés

Mini pizzas ✓

Vegetarian sushi rolls 🗸

Cheddar cheese tart v

starters

Bocconcini, melon, Parma ham

Sole goujons, pea purée, ketchup, mayonnaise

main courses

Ravioli ricotta, tomato, sage 🗸

Roasted breast of chicken, mashed potato, colourful carrots

desserts

Chocolate parfait with caramel sauce

Popcorn profiteroles

£135 per child

✓ vegetarian

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.