

# 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 ✓

*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 ✓  
*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

✓ *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.*

# 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

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# 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 ✓

*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 ✓  
*Creamed spinach and roast cauliflower*

## *desserts*

The Dorchester Christmas pudding  
*Brandy sauce*

Spiced cheesecake  
*Orange marmalade, mandarin sorbet*

£185 per person

✓ *vegetarian*

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please let a member of the restaurant team know on placing your order.*

# *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

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# 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, 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 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

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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 ✓

*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

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