THANKSGIVING AT THE PROMENADE



on arrival

Jack Daniel's Bonded Tennessee cocktail Sweetcorn madeline, Oscietra caviar Truffle and beetroot tartlet ¥ Oat-crusted goats' cheese with quince ¥ Smoked paprika gougère ¥

starters

Crab cake, sea herbs, brown butter emulsion Salt-baked carrots, pomegranate, golden raisin, goats' curd Grilled shrimp, Bloody Mary, horseradish, celery salad Guinea hen salad, celeriac, pecan, beetroot

intermediate course

Clam chowder ^{or} Jerusalem artichoke velouté ✓

Choice of:

Roast seabass Lobster mac & cheese, sea beet, sauce Américaine

Cambridge Bronze turkey Apricot and pecan stuffing, cranberry sauce, crushed sweet potato, chipolatas, malted parsnips, kale

JD Bonded Tennessee braised ribs Miso pumpkin, charred onion, mousseline potato

Butternut squash and smoked Applewood Wellington (v) *Ceps, chestnut, burgundy jus*

for the table Succotash, heritage carrots, creamed leeks, pumpkin seeds $\mathbf {\mathbf Y}$



Caramel pie

Pumpkin pie

Blueberry cheesecake

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 $\left(v\right)$

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

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 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 🗸



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

Truffle cep mushroom pithivier Creamed spinach and roast cauliflower

sides for the table

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



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 v Seared venison, juniper, Tête de Moine



Cornish lobster Almond, quail egg and caviar cream

Portland scallop Sea beet, truffle and pine beurre blanc

Partridge Pear, golden raisins and Sauternes jus

> Pumpkin ravioli v Chestnut and sage

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 seabass Roast celeriac, crab and cinnamon Fleurette sauce

> Truffle cep mushroom pithivier ∨ Creamed spinach and roast cauliflower



The Dorchester Christmas pudding *Brandy sauce*

Spiced cheesecake Orange marmalade, mandarin sorbet

£185 per person

∀ vegetarian

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The Promenade Children's Christmas Day Menu

starters

Bocconcini snowball, melon 🗸

Tomato soup, Christmas cheese croutons v

Sole goujons, mayonnaise

main courses

Christmas tree pizza with tomato and mozzarella \vee

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 * 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



Quail egg barquette, romesco, sorrel¥

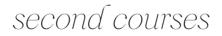
Imperial caviar choux

Venison, beetroot, blackcurrant, peppercorn



Norfolk chicken Ham hock terrine, golden raisin and pickled walnut

> Cornish crab and lobster Curried crème fraîche, mango



Truffle risotto (v)

Portland scallop, roast cauliflower, Oscietra caviar

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 \checkmark

pre-dessert

Mandarin sorbet Citrus compote

dessert

The Dorchester signature 68% chocolate mousse Hazelnut praline and vanilla caramel



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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The Promenade Children's New Year's Eve Menu

canapés

Mini pizzas 🗸

Vegetarian sushi rolls v

Cheddar cheese tart \checkmark

starters

Bocconcini, melon, Parma ham

Sole goujons, pea purée, ketchup, mayonnaise

main courses

Ravioli ricotta, tomato, sage 🗸

Roasted breast of chicken, mash potato, colourful carrots



Chocolate parfait with caramel sauce

Popcorn profiteroles

£135 per child



∀ vegetarian

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