

THANKSGIVING AT THE PROMENADE

JACK DANIEL'S

BONDED

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 ✓

main courses

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 ✓

dessert

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 (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 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
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 pine 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 seabass
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, 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, mash potato, colourful carrots

desserts

Chocolate parfait with caramel sauce

Popcorn profiteroles

£135 per child

✓ vegetarian

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