



THE DORCHESTER

DORCHESTER COLLECTION

NEIL ELLIS WINE DINNER AT CHEF'S TABLE

Dinner with paired wines hosted by culinary director Martyn Neil and Warren Ellis from Neil Ellis Wines.

Thursday, May 16, 2024

Canapé reception with Cap Classique 2011 at 7pm in The Wine Vault before dinner in Chef's Table.

STARTER

Portland scallop ceviche, avocado, heritage tomatoes, white asparagus,
trout roe and basil

Amica Sauvignon Blanc 2018

MIDDLE COURSE

Roast sea bass, langoustine and almond brioche crust, sauce à la nage

Whitehall Chardonnay 2020

MAIN COURSE

Kentish rack of new season lamb, Jersey Royal potatoes with seaweed butter

Green Egg grilled cucumber, spring onion, artichokes and morels

Cabernet Sauvignon 2020 and Webb Ellis 2013

DESSERT

Passion fruit cheesecake with tropical sorbet

Noble Late Harvest 2016

£175 PER PERSON
PLUS 15% SERVICE CHARGE

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