The Dorchester

Dorchester *Collection*

MEETINGS & EVENTS MENUS

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The Dorchester

Dorchester *Collection*

BREAKFAST MENU

Our menus are modified each autumn. Throughout the year additional amendments may take place in line with market conditions. Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

Henry Brosi
Executive Chef

Our Menu contains allergens. If you suffer from any food allergies or intolerance,

please let a member of the Events Team know upon placing your order.

CONTINENTAL BREAKFAST £28.00 PER PERSON

Freshly squeezed orange juice and grapefruit juice

Granola shots with Greek yoghurt and fruit glaze
Fresh fruits

Croissants and breakfast rolls
Blueberry muffins and Danish pastries
Butter, jams and marmalade

Selection of charcuterie and cheese

Tea and coffee

ENGLISH BREAKFAST £34.00 PER PERSON

Freshly squeezed orange juice and grapefruit juice

Granola shots with Greek yogurt and fruit glaze
Fresh fruit

Scrambled eggs served with:
Smoked salmon and chives
Bacon
Beef sausages
Hash browns
Mushrooms
Grilled tomato

Croissants and breakfast rolls
Blueberry muffins and Danish pastries
Butter, jams and marmalade

Tea and coffee

BREAKFAST CANAPÉS

COLD

Mini Danish pastries

Mini muffins (chocolate chip, blueberry or raspberry)

Mini bagel with cream cheese and smoked salmon

Mini custard doughnuts with cinnamon sugar

Homemade bircher muesli with berry compote

Granola shots

Fruit skewers

Smoked salmon and cream cheese feuillentine

HOT

Ham and cheese croissants

Toasted bacon sandwiches

Mini sausage rolls

Mini egg rolls

Mini sausage in pancetta

Kedgeree (smoked haddock, rice and boiled eggs)

Eggs Benedict served on mini muffins

Poached quail's egg Florentine

Scrambled eggs with chive

Scrambled eggs with smoked salmon

Mini blueberry pancakes

Belgium waffles with raspberry compote

Cinnamon French toast

£3.75 per canapé minimum selection of 8 per person

BRUNCH £95.00 PER PERSON

Selection of rolls with butter, jams and marmalade

Bagels and croissant

Danish pastries and pain au chocolat

Platter of British farmhouse cheeses with homemade chutney

Selection of fruit yoghurts

Fresh fruit salad

Waldorf salad

Baby spinach and avocado salad

Caesar salad

Artichoke and wild mushroom salad

Tomato and red onion salad

Seared peppered tuna with citrus fruit

Scrambled eggs served with smoked salmon and chives

Omelettes with choice of fillings:

Ham, mushroom, cheese, pepper, onion or tomato

Fried eggs

Beef sausages

Grilled tomatoes

Grilled mushrooms

Hash browns

Sliders with cheese in brioche bun

Chef carved smoked salmon with traditional accompaniments

Chef carved rib of beef with mini Yorkshire pudding, roast potatoes, onion gravy and horseradish cream

Mini pancakes with maple syrup

Mini waffles with blueberry compote

Doughnuts and muffins

Freshly squeezed orange, grapefruit and apple juice

Tea and coffee

STATIONS

SMOOTHIE STATION — £14.50 PER PERSON

Your choice of 2 of the following:

Mango

Banana

Raspberry

Vanilla and strawberry

PANCAKE STATION — £18.00 PER PERSON

Pancakes served with:

Berries, bananas and maple syrup

EGG STATION — £16.00 PER PERSON

Omelettes with choice of fillings:

Ham, mushroom, cheese, pepper, onion or tomato

Scrambled eggs

Fried eggs

SMOKED SALMON AND BAGEL STATION — £18.00 PER PERSON

Fresh bagels served with:

Cream cheese

Smoked salmon

YOGHURT STATION — £15.00 PER PERSON

Selection of fruit yoghurts

Greek yoghurts served with:

Granola, dried fruits, nuts and honey comb

A selection of fresh fruits and berries

INDIVIDUAL BREAKFAST ENHANCEMENTS

Prices are per person unless indicated otherwise

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Selection of whole fruits	£6.00
Selection of berries	£12.00
Selection of freshly sliced exotic fruit	£17.00
Choice of cereals	£7.00
Smoothie shot glass selection	£9.50
Bakery basket, *to include*: Breakfast rolls Danish pastries Croissants Pains au chocolat Blueberry muffins	£18.00
Platter of sliced cheeses	£19.00
Platter of assorted cold meats	£21.00
Smoked salmon	£25.00

Freshly squeezed orange juice	£32.00 per litre jug
Freshly squeezed exotic juices:	£50.00 per litre jug

Fresh lemonade

Orange

Pineapple

Mango

Grapefruit

Apple

Cranberry

Passion fruit

Watermelon

Tomato

Carrot

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AFTERNOON TEA MENU

For over 80 years, The Dorchester has enjoyed the enviable reputation of serving one of the finest Afternoon Tea experiences in the country.

Our teas have been carefully chosen from some of the finest estates in the world and all have been ethically sourced for your additional enjoyment.

"There is no trouble so great or grave that cannot be much diminished by a nice cup of tea"
- Bernard-Paul Heroux

"Great love affairs start with Champagne and end with tisane"
- Honoré de Balzac

Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.

THE DORCHESTER AFTERNOON TEA £49.00 PER PERSON

A selection of finger sandwiches:
Cucumber with cream cheese on caraway seed bread
Egg mayonnaise with shiso cress on white bread
Chicken with wholegrain mustard mayonnaise on basil bread
Smoked salmon on granary bread

Warm raisin and plain scones from our bakery
served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of French pastries

English breakfast tea

THE DORCHESTER CHAMPAGNE AFTERNOON TEA £63.00 PER PERSON

A glass of Laurent-Perrier Brut NV

A selection of finger sandwiches:
Cucumber with cream cheese on caraway seed bread
Egg mayonnaise with shiso cress on white bread
Chicken with wholegrain mustard mayonnaise on basil bread
Smoked salmon on granary bread

Warm raisin and plain scones from our bakery
served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of French pastries

English breakfast tea

The Dorchester

Dorchester *Collection*

DINNER MENUS

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For a pre-selected three course lunch or dinner menu, please choose three starters, main courses and desserts. A supplement of £20.00 per person will be added to the menu price, based on the higher priced menu items.
Choices are to be confirmed 72 hours prior to the event.

Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items for each course. A supplement of £40.00 per person will be added to the menu price, based on the higher priced main course item.
Choices are to be confirmed 72 hours prior to the event.

Our menus are modified on a yearly basis. Throughout the year additional amendments may take place in line with market conditions. Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

Henry Brosi
Executive Chef

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PRE-DINNER CANAPÉS

MENU 1 — £22.00 PER PERSON

Vegetable spring rolls with green tomato jam (V)

Thai style chicken salad in a rice paper roll

Duck confit with orange marmalade

Smoked aubergine caviar on a pita crisp (V)

Prawn tempura with sweet chilli sauce

Glazed goats' cheese bonbon (V)

MENU 2 — £30.00 PER PERSON

Tomato, basil and mozzarella in a black sesame cone (V)

Roasted fig with prosciutto and mascarpone

Lobster tail with curry mayonnaise on sourdough

Fennel and sea bass on brioche

Roasted fillet of beef with morel sauce

Saffron and parmesan arancini (V)

MENU 3 — £35.00 PER PERSON

Crab and avocado with chilli and lime on sourdough

Goats' cheese with fig on a ficelle (V)

Foie gras with muscat jelly on poilane crisp

Scallops with cauliflower puree, champagne nage

Lobster risotto with truffle

Roast wagu beef with artichoke ragout

Amaretto pumpkin ravioli with saffron nage (V)

PLATED DINNER

STARTERS

"XO" glazed tilapia, crunchy papaya salad with wasabi dressing	£18.00
Rillette of smoked mackerel and stuffed baby cucumber, Lavosh crisp	£18.00
Chicken and ham hock terrine, black mushroom trumpet and leek	£18.00
Twice baked cheese soufflé, marinated green beans and shallot puree (V)	£18.00
Tarte fine of king oyster mushroom and glazed brie, cep vinaigrette (V)	£18.00
Oven baked tomato, puff pastry, herb oil, goats' cheese (V)	£18.00
Salad of Jerusalem artichoke, tender stem broccoli, beetroot, salsify, young leaf (V)	£18.00

Marinated Creole spiced salmon, mango salsa, ginger and chilli		£21.00
Sea bream with tomato fondue, aubergine puree and dry black olive		£21.00
Fish cake, "paella" dressing with chorizo		£20.00
Ballotine of duck, cep vinaigrette, green beans and asparagus salad		£25.00
Seared scallops with celeriac and apple puree, beignet of black pudding		£27.00
Halibut with tender stem broccoli, salsify sauce vierge		£29.00
Valley smokehouse salmon, keta caviar and sweet mustard		£28.00
Green Asparagus with	*Poached egg and hollandaise (V)*	*£21.00*
	Or	
	Deep fried hens egg with parmesan (V)	*£23.00*
	Or	
	Truffle mousseline and king oyster mushroom (V)	*£25.00*
	Or	
	Crayfish tails beignet and nantua sauce	£28.00

INTERMEDIATES

New forest mushroom soup with chive cream	£13.00
Parsley velouté and poached quail's egg	£11.00
Parsnip soup with Morecambe Bay shrimps and brown butter	£13.00
Celeriac soup with truffle dressing	£11.00
Tomato risotto with smoked paprika and pepper vinaigrette	£16.00
Chilli prawns with cos lettuce, garlic crouton, shallot, tomato	£24.00

MAIN COURSES

Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce	£43.00
Sea bream with mash potato, ragout of mussel, crème fraîche and chives	£43.00
Braised pork belly with mash potato, buttered cabbage, crushed apple	£43.00
Pressed shoulder of lamb, black olive jus, mash potato	£43.00
Pot-roast, corn-fed chicken, leek and potato pie, seasonal vegetables	£43.00
Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V)	£43.00
Warm presse of grilled vegetables, goat's cheese beignet, saffron foam (V)	£43.00
Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V)	£43.00
Vegetarian "Wellington", truffle mash, seasonal vegetables (V)	£43.00

Sirloin of beef, mushroom and spinach en croute, green beans, carrots	£55.00
Braised beef, aligot potato with Chantenay carrots and parsley	£48.00
Breast of guinea fowl, gratin of macaroni with Gruyère cheese, buttered spinach	£48.00
Beef Wellington, seasonal vegetables, truffle jus	£60.00
Fillet of beef, pomme berny, marrow crusted onion galette, sauce Diane	£58.00
Rib eye steak with parsley, shallot and caper salad, roast ratte potato	£58.00
Cannon of lamb, cumin spiced aubergine caviar, goats' cheese, tomato and basil jus	£55.00
Curry salted halibut with crushed potato, asparagus and broad bean emulsion	£65.00
Pan-fried fillet of cod, beluga lentils, parsnip purée, fondant potato and bacon	£52.00
Herb coated hake, creamed saffron potato, fennel, samphire and crab bisque	£50.00
Roast sea bass with celeriac, spinach, clam chowder	£58.00
Honey roast duck, braised red cabbage and sausage roll, celeriac purée, port sauce	£48.00

DESSERTS

Hazelnut fondant with coffee ice cream and gold leaf	£18.00
Raspberry cheesecake with lemon sorbet and seasonal berries	£15.00
Chocolate caramel tart, salted caramel ice cream and honeycomb	£15.00
Flaming brûlée with sorbet or ice cream	£18.00

Pistachio brûlée with cherry Sorbet
Or
Vanilla brûlée with chocolate ice cream
Or
Coffee brûlée with caramel ice cream
Or
Gingerbread spice with mandarin sorbet

Frozen strawberry soufflé, chilled berry soup and honey cress	£18.00
Mint and blackcurrant bavaroise, yoghurt sorbet	£15.00
Caramel peanut bar, peanut ice cream and toffee sauce	£15.00
Strawberries, meringue, basil sorbet and balsamic reduction	£18.00
Marble cheesecake, mango sorbet cannelloni and raspberry coulis	£15.00
Chocolate biscuit, chestnut chocolate mousse, mandarin sorbet	£15.00
Flaming "baked Alaska", vanilla chocolate ice cream	£20.00
Chocolate lavender tart, sugar arch and apricot sorbet	£15.00
The Dorchester bread and butter pudding, blood orange sorbet	£15.00
Sweet & salted tourron pine nuts ice cream	£15.00
Warm apple strudel, chantilly cream and vanilla ice cream	£15.00
Almond short bread peach brûlée, red currant jelly, peach Champagne sorbet	£15.00

Duo of desserts – choose a combination of any two desserts	£20.00
Trio of desserts – choose a combination of any three desserts	£25.00

Due & trio served with your choice of ice cream or sorbet

CHEESE

Served with a selection of breads, crackers, chutney and grapes

Individual selection of 4	£25.00 price per person
Sharing platter of 4 (for 10 guests)	£200.00 price per platter

BUFFET

ITALIAN **£90.00 PER PERSON**

Maximum 60 guests

……

SALADS "BAR"

Romaine, rocket, mesclun, mache, treviso

Dressed crab, smoked salmon, marinated prawns,

Roast chicken breast

Croutons, roast butternut squash, tomatoes, green beans,

(SUPPLEMENT £20.00)

With native lobster

SOUP

Tuscan bean soup

Wild mushroom soup, porcini oil

Freshly baked bread rolls and butter

HOT SELECTION

Salt baked wild sea bass with fennel, tomato and herbs

Served with salsa verde, sauce choron, tartar sauce

DESSERTS

Tiramisu

Ricotta tart

Panna cotta

Hazelnut diva on frangelico biscuit base

SPANISH £82.00 PER PERSON

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SALADS AND APPETIZERS

Selection of Spanish cheese

Pan y tomate – tomato confit on toasted sourdough bread

Tomato and green salad

Lomo chorizo and leg of Jabugo ham

COLD TAPAS

To include olives, roasted vegetables and tapenade

HOT TAPAS

To include fish croquettes with aioli dip, meatballs with tomato dip and chorizo with beans

LIVE STATION

Paella live cooking station

DESSERTS

Churros spicy with chocolate sauce

Crème catalane

Sangria sorbet in mini cone

Lemon kirsch syrup, summer fruit salad

CUBAN

£82.00 PER PERSON

Maximum 60 guests

SALADS AND APPETIZERS

Ceviche of diver scallops, shrimp, snapper, octopus, lime juice, tomato and cilantro

Cuban green salad with tomatoes and black beans

Jalapeno spiced king prawns with papaya and watercress salad

Red salsa and warm tortilla chips

HOT SELECTION

Cuban mojo chicken with warm mango-avocado salsa

Grilled red snapper, charred pineapple salsa, Cuban polenta with peppers and tomatoes

CARVING STATION

Cuban Lechon Asado – slow roasted pork rump

SIDES

Traditional Cuban black beans with rice

Plantain crisps with fresh tomato cilantro salsa

Honey glazed sweet potato with lime and cilantro

Orange rice

Garbanzo bean stew

DESSERTS

Cuban banana rum custard tart with vanilla bean ice cream

Coconut delight

Chocolate cigars

Mojito sorbet in mini basil cones

WORLD CUISINE **£76.00 PER PERSON**

…….....**SALADS AND APPETIZERS (please select four of the following)**

Smoked trout and beetroot with sour cream

Thai beef salad

Assorted sushi roll and makimono with condiments

Vietnamese spring rolls with crab meat and spicy basil

Selection of cold cuts with condiments and cheese straws

Char-grilled asparagus, courgettes and pepper

Bean, pancetta and bocconcini salad

Rocket leaves and parmesan

Mediterranean salad with crumbled feta cheese, extra virgin olive oil

Pickled garden vegetables with lemon chicken

Baby romaine lettuce and Mesclun salad

Loach Duart smoked salmon with lemon and capers (£5.00 supplement)

DRESSINGS AND CONDIMENTS

Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

SOUPS (please select one of the following)

Crab bisque infused with ginger

Roasted cherry tomato and red pepper

Roasted pumpkin with honey and sage

Sweet corn soup with minced chicken

Freshly baked bread rolls and butter

HOT SELECTION (please select three of the following)

Seared salmon with saffron, mussel cream

Sweet and sour prawns with pineapple

Grilled tilapia in mild curry, coconut gravy

Cod with beans and chorizo

Garlic roasted breast of chicken with tarragon jus

Roulade of chicken with sundried tomato, basil and garlic cream

Yakitori chicken skewer

Soy glazed chicken with spring onions

Navarin of lamb

Malaysian lamb curry with potato

Rump of lamb with coriander and cumin

Roasted loin of pork with prune jus

Wok fried beef with black pepper sauce

Braised shoulder of beef, bacon, button mushroom

Lasagne al forno

Roasted medallions of beef with mustard sauce (supplement £15)

Teriyaki tenderloin of beef with bean sprouts and sugar peas (supplement £15)

Vegetable moussaka (V)

Grilled asparagus and pea risotto (V)

Gnocchi with roast cauliflower and parsley veloute (V)

Vegetable lasagne (V)

Thai green vegetable curry (V)

HOT SIDES (please select two of the following)

Village style fried rice

Buttered garden vegetables

Potato and leek gratin

Hokkin mee

Dauphinoise potatoes

Roasted root vegetables

New potatoes with chive butter

Lemon leaf scented steamed rice

DESSERTS (please select three of the following)

Mint chocolate pyramid

Mango passion lollipop

Rustic apple tart

Strawberry Eton mess

Salted caramel, chocolate & raspberry éclair

Chocolate chestnut Mont Blanc

Lemon meringue tart

Peanut caramel delice

Tropeziennes

Bretanie shortbread raspberry mousse

Selection of fresh tropical fruit

LATE NIGHT BITES

SAVOURY

Bacon rolls

BBQ chicken wings

Spicy chicken wings

Mini mac and cheese (V)

Vegetable spring rolls with hoi sin dip (V)

Crispy Prawn with sweet chilli sauce

Mini sliders

Mini Cornish pasties (beef and vegetarian)

Chicken goujons and chips

Fish goujons and chips

Mini honey mustard glazed chipolata sausages

Wild mushroom and truffle arancini (V)

SWEET

Espresso tiramisu

Selection of crème brûlées

Mini chocolate tart

Orange chocolate cream shooter

Profiteroles with caramel

Chocolate lollipops

Mini ice cream

£24.00 per person for a selection of 3
£29.00 per person for a selection of 5
£45.00 per person for a selection of 8

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DELEGATE MENUS

Your Daily Delegate Package at The Dorchester includes:

- Arrival coffee break
- A mid-morning coffee break
- A mid-afternoon coffee break
- Your choice of three-course plated lunch **or** standing buffet lunch as follows**:**
    - World Cuisine
    - Spanish
    - Cuban
    - Italian (supplement of £15.00 per person)
- Conference pads, pencils and mints
- Room hire for the meeting room and the luncheon room

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Henry Brosi
Executive Chef

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TEA & COFFEE BREAKS

WELCOME REFRESHMENTS

……...

Selection of whole fruit

Cereal bars

Yoghurt station

Freshly squeezed orange juice

Tea and coffee

YOUR CHOICE OF ONE OF THE FOLLOWING :

Croissants, pain au chocolate, mini muffins and Danish pastries

Ham and cheese croissants

Toasted bacon sandwiches

Smoked salmon and cream cheese feuillentine

Fruit skewers

COFFEE BREAKS

…….... Freshly brewed coffee, selection of teas and herbal infusions,

Selection of three flavoured coffee syrups, sliced fresh lemon and fresh mint

Semi-skimmed, skimmed and soy milk

YOUR CHOICE OF TWO OF THE FOLLOWING AT EACH BREAK:

Hummus and baba ganoush with pita crisps

Homemade biscuits and cookies

Assorted afternoon tea cakes (fruit, chocolate, lemon or Madeira)

Chocolate brownies

Selection of home-made short breads

Cupcakes

Chocolate, custard and jam doughnuts

Pretzels

Seeds, nuts and dried fruit selection

Strawberries and cream

Assorted choux (lemon, raspberry, coffee or chocolate)

Dressed homemade scones with clotted cream and strawberry jam

Frozen yogurt with passion fruit or strawberry glaze

COFFEE BREAK ENHANCEMENTS £3.50 PER PERSON PER ITEM

Mini bagel with cream cheese and smoked salmon

Mini custard doughnuts with cinnamon sugar

Granola shots

Mini sausage rolls

Mini egg rolls

Mini sausage in pancetta

Kedgeree (smoked haddock, rice and boiled eggs)

Eggs Benedict served on mini muffins

Poached quail's egg Florentine

Scrambled eggs with chive

Scrambled egg with smoked salmon

Mini blueberry pancakes

Belgian waffles with raspberry compote

Cinnamon French toast

Ciabatta toastie with semi-dried tomatoes, olives and artichokes

Orange shortbread

Caramel pecan tart

Flaming ice cream

BUFFET LUNCH

WORLD CUISINE

…….....**SALADS AND APPETIZERS (select four of the following)**

Smoked trout and beetroot with sour cream

Thai beef salad

Assorted sushi roll and makimono with condiments

Vietnamese spring rolls with crab meat and spicy basil

Selection of cold cuts with condiments and cheese straws

Char-grilled asparagus, courgettes and pepper

Bean, pancetta and bocconcini salad

Rocket leaves and parmesan

Mediterranean salad with crumbled feta cheese, extra virgin olive oil

Pickled garden vegetables with lemon chicken

Baby romaine lettuce and Mesclun salad

Loach Duart smoked salmon with lemon and capers (£5.00 supplement)

DRESSINGS AND CONDIMENTS

Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island

Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

SOUPS (select one of the following) served with freshly baked bread rolls and butter

Crab bisque infused with ginger

Roasted cherry tomato and red pepper

Roasted pumpkin with honey and sage

Sweet corn soup with minced chicken

HOT SELECTION (select three of the following)

Seared salmon with saffron, mussel cream

Sweet and sour prawns with pineapple

Grilled tilapia in mild curry, coconut gravy

Cod with beans and chorizo

Garlic roasted breast of chicken with tarragon jus

Roulade of chicken with sundried tomato, basil and garlic cream

Yakitori chicken skewer

Soy glazed chicken with spring onions

Navarin of lamb

Malaysian lamb curry with potato

Rump of lamb with coriander and cumin

Roasted loin of pork with prune jus

Wok fried beef with black pepper sauce

Braised shoulder of beef, bacon, button mushroom

Lasagne al forno

Roasted medallions of beef with mustard sauce (supplement £15)

Teriyaki tenderloin of beef with bean sprouts and sugar peas (supplement £15)

Vegetable moussaka (V)

Grilled asparagus and pea risotto (V)

Gnocchi with roast cauliflower and parsley veloute (V)

Vegetable lasagne (V)

Thai green vegetable curry (V)

HOT SIDES (select two of the following)

Village style fried rice

Buttered garden vegetables

Potato and leek gratin

Hokkin mee

Dauphinoise potatoes

Roasted root vegetables

New potatoes with chive butter

Lemon leaf scented steamed rice

DESSERTS (select three of the following)

Mint chocolate pyramid

Mango passion lollipop

Rustic apple tart

Strawberry Eton mess

Salted caramel, chocolate & raspberry éclair

Chocolate chestnut Mont Blanc

Lemon meringue tart

Peanut caramel delice

Tropeziennes

Bretanie shortbread raspberry mousse

Selection of fresh tropical fruit

SPANISH

SALADS AND APPETIZERS

Selection of Spanish cheese

Pan y tomate – tomato confit on toasted sourdough bread

Tomato and green salad

Lomo chorizo and leg of Jabugo ham

COLD TAPAS

To include olives, roasted vegetables and tapenade

HOT TAPAS

To include fish croquettes with aioli dip, meatballs with tomato dip and chorizo with beans

LIVE STATION

Paella live cooking station

DESSERTS

Churros with spicy chocolate sauce

Crème catalane

Sangria sorbet in mini cones

Lemon kirsch syrup, summer fruit salad

CUBAN

Maximum 60 guests

SALADS AND APPETIZERS

Ceviche of diver scallops, shrimp, snapper, octopus, lime juice, tomato and cilantro

Cuban green salad with tomatoes and black beans

Jalapeno spiced king prawns with papaya and watercress salad

Red salsa and warm tortilla chips

HOT SELECTION

Cuban mojo chicken with warm mango-avocado salsa

Grilled red snapper, charred pineapple salsa, Cuban polenta with peppers and tomatoes

CARVING STATION

Cuban Lechon Asado – slow roasted pork rump

SIDES

Traditional Cuban black beans with rice

Plantain crisps with fresh tomato cilantro salsa

Honey glazed sweet potato with lime and cilantro

Orange rice

Garbanzo bean stew

DESSERTS

Cuban banana rum custard tart with vanilla bean ice cream

Coconut delight

Chocolate cigars

Mojito sorbet in mini basil cones

ITALIAN

SUPPLEMENT £15.00 PER PERSON

Maximum 60 guests

…….....

SALAD "BAR"

Romaine, rocket, mesclun, mache, treviso

Dressed crab, smoked salmon, marinated prawns,

Roast chicken breast

Croutons, roast butternut squash, tomatoes, green beans,

SOUP

Tuscan bean soup

Wild mushroom soup, porcini oil

Freshly baked bread rolls and butter

HOT SELECTION

Salt baked wild sea bass with fennel, tomato and herbs

Served with salsa verde, sauce choron, tartar sauce

DESSERTS

Tiramisu

Ricotta tart

Panna cotta

Hazelnut diva on frangelico biscuit base

PLATED LUNCH

STARTERS

Please select one of the following

……

"XO" glazed tilapia, crunchy papaya salad with wasabi dressing

Parfait of chicken liver with grape and golden raisin chutney, brioche tete

Rillette of smoked mackerel and stuffed baby cucumber, Lavosh crisp

Chicken and ham hock terrine, black trumpet mushroom and leek

Twice baked cheese soufflé, marinated green beans and shallot puree (V)

Tarte fine of king oyster mushrooms and glazed brie, cep vinaigrette (V)

Oven baked tomato, puff pastry and herb oil, goat cheese (V)

Salad of Jerusalem artichoke, tender stem broccoli, beetroot, salsify, young leaf (V)

MAIN COURSES

Please select one of the following

……

Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce

Black bream with mash potato, ragout of mussel, crème fraîche and chives

Braised pork belly with mash potato, buttered cabbage, crushed apple

Pressed shoulder of lamb, black olive jus, mash potato

Pot-roast, corn-fed chicken, leek and potato pie, seasonal vegetables

Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V)

Warm presse of grilled vegetables, goat cheese beignet, saffron foam (V)

Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V)

Vegetarian "Wellington", truffle mash, seasonal vegetables (V)

DESSERTS

Please select one of the following

……

Chocolate caramel tart, salted caramel ice cream and honeycomb

Mint and blackcurrant bavaroise, yoghurt sorbet

Caramel peanut bar, peanut ice cream and toffee sauce

Marble cheesecake, mango sorbet cannelloni and raspberry coulis

Chocolate biscuit, chestnut chocolate mousse, mandarin sorbet

The Dorchester bread and butter pudding, blood orange sorbet

The Dorchester

Dorchester *Collection*

PENTHOUSE & PAVILION MENUS

For a set lunch or dinner menu, please choose one starter, main and dessert course. Your chosen menu will be priced at £75.00 per person for lunch and £85.00 per person for dinner.

For a pre-selected three course lunch or dinner menu, please choose three starters, main courses and desserts. Your chosen menu will be priced from £90.00 for luncheon and £105.00 for dinner per person. Choices are to be confirmed 72 hours prior to the event.

Please select any of the intermediate dishes to create a four course menu. Each of these dishes are individually priced.

Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items from each course to include a vegetarian option. This menu will be priced at £140.00. In addition, Chef Brosi will prepare an amuse bouche and pre-dessert palate cleanser with his compliments, for the complete gastronomic experience.

Executive Chef
Henry Brosi

Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.

Starters

Selection A

Warm salad of smoked eel with horseradish, smoked eel and potato pie

Grilled mackerel with pickled spring vegetables, mesculin mix

Steamed green asparagus, fried hen's egg and parmesan foam

Baby squid stuffed with feta cheese and chorizo, sweet English peas and lemon grass emulsion

Selection B (£10.00 supplement)

Braised pork belly with Dublin bay prawn, apple and cider

Roasted quail breast with stuffed leg, crispy quail egg

Lemon sole with pickled grapes and Véronique sauce

Tartine of crab, lime mayonnaise, oyster beignet

Selection C (£15.00 supplement)

Ravioli of langoustine, Savoy cabbage and shellfish nage

Slow cooked Norfolk lobster, broccoli purée and crab tortellini

Pan-seared diver scallops with fennel purée, red mullet and coriander, citrus emulsion

John Dory on tomato and basil risotto, scallop wonton, saffron and fennel consomme

Intermediate

Watercress soup with granny smith purée £6.00

Ganzpacho Andaluz £6.00

New forest mushroom soup with chive cream £10.00

Roasted salmon with sorrel and lemon balm beurre blanc £22.00

Marinated black cod with spring onions and mustard-su-miso £28.00

Pearl barley risotto, caramelized baby onions and black truffle cream £14.00

Main Courses

Selection A

Ballotine of guinea fowl stuffed with herbs and truffle and fondant potato

Roasted pigeon, celeriac confit with wild mushrooms and crispy leg roll

Saddle of wild rabbit with rabbit tortelli, black trompette, salsify

Casterbridge rib-eye steak, bone marrow flan, hand cut chips, sauce choron

Selection B (£20.00 supplement)

Pan fried red mullet with dauphinoise potato and red mullet soup

Lamb noissette coated in herbs, tomato and pepper confit, olive sauce

Slow cooked fillet of beef, aligot potatoes, braised cheek with cabbage leaves, red wine jus

Sirloin of beef, two ways, artichoke puree and black olive jus

Selection C (£25.00 supplement)

Roasted fillet of halibut, shellfish ravioli, cockles and lemon grass nage

Rose veal cutlet, sweetbreads, gratin of macaroni, girolles and broad beans

Beef à la ficelle, spring vegetables and horseradish gnocchi

Pan fried John Dory with chorizo risotto, radicchio purée

Desserts

Flourless sponge with banana parfait and passion sorbet

Caramelised chocolate mousse with caramel crisp and granny smith sorbet

Vanilla pannacotta with sesame tuille, kiwi and yoghurt sauce with a mango sorbet

Hazelnut fondant with white coffee ice cream

Texture of a pineapple and coconut on a pistachio base

Blueberry financier with milk ice cream

Baked Cheese cake and sour cherry sorbet

Strawberry pavalova and strawberry coulis with strawberry sorbet

The Dorchester

Dorchester *Collection*

Private Events Wine List

Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served at by our chef.

Our larger Grill Room wine list is available if you would like more choices and we will endeavour to source any specific wines from our suppliers upon request.

We hope you enjoy your time at The Dorchester.

All prices quoted are for 75cl bottles unless otherwise stated

Please note that vintages may vary due to the limited production of several of our wines and prices are subject to alteration due to the currency exchange

Our wine contains allergens. For those that suffer from an allergy or intolerance, please let a member of staff know

Champagnes

Brut

9006 NV Laurent-Perrier, Brut £68.00

-This champagne is defined by a high proportion of chardonnay giving purity, freshness and elegance

4650 NV Charles Chevalier, Brut d'Honneur £76.00

-A rich style of champagne with flavours of toasted nuts and honey from a blend of pinot noir and chardonnay

4526 NV Lanson, Black Label Brut £80.00

4548 NV Billecart-Salmon, Brut Réserve £85.00

Rosé

4648 NV Lallier, Premier Cru Brut Rosé £75.00

-Pinot noir with a touch of chardonnay, this rosé is fresh and refined showing flavours of light summer berries

9063 NV Laurent-Perrier, Brut Rosé £110.00

9930 NV Billecart-Salmon, Brut Rosé £125.00

Vintage

4536 2004 Laurent Perrier, Vintage £95.00

-Exceptional weather in 2004 produced a great vintage. These grapes are sourced from Premier Cru vineyards

Sparkling

Brut

9070 2003 Nyetimber, Blanc des Blancs, Sussex £85.00

-100% Chardonnay grown on the chalk soil of Sussex. Regarded as one of England's best sparkling wines.

White Wines

Regional France

7620 2012 Bellefontaine Sauvignon Blanc, Vin de Pays d'Oc £34.00

7622 2012 Les Olivers Colombard, Côtes de Gascogne £38.00

-A fresh and citrus flavoured wine from a leading producer of classic varietals in Southern France

Alsace

7623 2012 Cave de Turckheim, Riesling Réserve £39.00

-Floral crisp and clean with a beautiful lime flavoured finish. A perfect match with seafood

Loire Valley

7624 2012 Sancerre 'la Clochette' J.J. Breton £48.00

7625 2012 Pouilly Fumé 'l'Ammonite', Domaine Maltaverne £56.00

-Classic Loire sauvignon, clean lemony and herbal with a fresh acidity and long flinty finish

3215 2010 Pouilly Fumé de Ladoucette £89.00

Burgundy

7640 2011 Chablis, B. Defaix £60.00

-Beautiful example of chardonnay grown on deep marine limestone soils, flavours of stone fruits and bread yeast

7617 2012 Pouilly-Fuissé 'Ters du Menhir', G. Morat £83.00

7619 2013 Chassagne-Montrachet, B. Moreau £95.00

-A firm, elegant and refined wine light complex combination of stone fruit and minerality

7737 2011 Puligny-Montrachet, F. Carillon £148.00

Austria

7973 2013 Domaine Wachau Gruner Veltliner, Wachau £43.00

Slovenia

10768 2013 Marjan Simcic, Pinot Griggio, Goriška Brda £55.00

Italian

7627 2012 Gavi 'La Battistina' Agricole la Battistina, Piedmont £54.00

-Grown on clay soils, the Cortese grape produces a dry, crisp wine with flavours of apple, lime and kiwi

3211 2012 Terlaner Classico, Cantina Terlano, Alto Adige £68.00

Spanish

7630 2012 Orballo Albariño, Bodegas la Val, Rias Biaxas £38.00

California

7637 2009 Byron Chardonnay, Santa Barbara County £52.00

- Honey, orange blossom, vanilla, hints of tangerine; the palate is crisp and concentrated with a balanced character

Chile

3153 2012 Santa Digna Chardonnay, Miguel Torres £39.00

New Zealand

7634 2013 Moko Sauvignon Blanc, Marlborough £46.00

-Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate and clean refreshing finish

52051 2010 Harwood Hall Sauvignon Blanc Marlborough New Zealand £65.00

South Africa

7631 2012 False Bay Chenin Blanc, Western Cape £38.00

7977 2013 Iona Sauvignon Blanc, Elgin £68.00

Red Wine

Regional France

5147 2012 Bellefontaine Merlot, Vin de Pays d'Oc £34.00

Burgundy

5143 2010 Bourgogne Pinot Noir, Domaine Guiton £56.00

5144 2009 Volnay 'les Petits Poisots', Domaine Guiton £83.00

-A soft and feminine, cherry and raspberry scented pinot noir with silky tannins and a long length

5445 2008 Chambolle-Musigny, Domaine Taupenot Merme £98.00

Bordeaux

5234 2011 Cadrans de Lassegue, Saint-Emilion £68.00

3453 2008 Château Fleur de Lisse, Saint-Emilion £57.00

5205 2009 Château Belgrave, 5ème Cru Classé, Haut-Médoc £98.00

-Classic cabernet/merlot from gravel soils, bold and elegant with blackcurrant, pencil graphite and cedar wood aromas

8266 2006 Château Montviel, Pomerol £145.00

5206 2010 Réserve de la Comtesse, Pauillac £155.00

3552 2009 La Réserve de Léoville Barton, Saint-Julien £98.00

55673 2006 Saint-Emilion Grand Cru, Château Lassègue £120.00

Rhône Valley

4003 2012 Côtes du Rhône, Domaine Martin £39.00

4004 2011 Crozes Hermitage, Domaine de la Ville Rouge Inspiration £55.00

5149 2010 Châteauneuf du Pape, Domaine Chante Cigale £75.00

-Rich, chocolate and raspberry scented wine, robust Autumnal flavours. Perfect for game and roast meats.

Italian

5153 2010 Chianti Reserva, Baroncini '1489', Tuscany £36.00

5803 2011 Barbera d'Alba, Sovrana, Batasiolo Piedmont £65.00

5223 2001 Chianti Classico Riserva, Poggio Rosso, San Felice, Tuscany £88.00

5212 2009 Amarone della Valpolicella Classico, Tommasi, Veneto £120.00

Spanish

8254 2012 El Primero, Graciano/Garnacha, Aragon £36.00

5155 2006 Valencisco Reserva, Rioja £56.00

-Ripe blackberries, roast meats, liquorice, some spice and ripe, red berry fruit, cedary oak and smooth, fine tannins

USA

5160 2011 Byron Pinot Noir, Santa Barbara County £54.00

-Crushed strawberries and smoke. A seductive display of beautiful floral fruit typical of Santa Barbara Pinot Noir

3195 2010 Edmeades Zinfandel, Mendocino County £62.00

Chile

5161 2011 Emiliana 'Adobe' Carménère, Colchagua £36.00

-A dusty cherry stone nose, with rich black fruit, hints of spice and leafy characters

5162 2010 Emiliana Coyam, Colchagua £59.00

-Rich sumptuous morello cherries, mulberries and blackberries, vanilla, sweet spice with herbal and savoury hints.

Argentina

3540 2012 Trapiche Astica, Merlot/Malbec, Cuyo £34.00

4229 2009 Clos de la Los Siete, Mendoza £55.00

Australian

5158 2011 Soldiers Block Shiraz, Langhorne Creek £36.00

5159 2010 Yangarra Estate Mourvèdre, McLaren Vale £62.00

-Defined by the cool maritime slopes, produces a wine with a lush, dark, brambly fruit palate and savoury restraint.

South Africa

8255 2013 Iona Pinot Noir, Mister P, Elgin £54.00

Rosé

3192 2012 St Clair Pinot Rosé, New Zealand £48.00

10697 2013 Ajaccio Rosé, Cuvée Faustine, Comte Abbatucci £65.00

Dessert

3171 2009 Domaine de Grange Neuve, Monbazillac (50cl) £29.00

3126 2011 Elysium, Black Muscat Quady, California (37.5cl) £42.00

5554 2005 Late Bottled Vintage Port, Weiss and Krohn, Portugal £48.00

-Deep ruby colour with upfront aromas of black plums, spice and dried herbs, perfect for cheese or chocolate

51791 2008 Rietvallei Estate, Muscadel 1908 Reserve Old Vines, South Africa £68.00

Other Drinks

Aperitifs (per 50ml) £6.50
Campari, Cinzano Bianco, Dubonnet Red, Martini Rosso, Martini Dry, Martini Bianco, Pernod, Pimms No. 1

Sherry (per 50ml) £6.50
Tio Pepe, Harveys Bristol Cream

Port (per 75ml) £10.00
Grahams LBV, Fonseca Bin 27

	50 ml	*Bottle*
Cognac		
Hennessy Fine de Cognac	£11.50	£120.00
Hennessy XO	£25.00	£275.00
Remy Martin XO	£26.00	£290.00
Hine 1966 EVLC	£28.00	£324.00
Armagnac		
Janneau VSOP	£11.00	£120.00
Whisky		
Johnnie Walker Black	£9.00	£103.50
Chivas Regal	£9.00	£103.50
Jameson	£9.00	£103.50
Canadian Club	£9.00	£103.50
Jack Daniels	£9.00	£103.50
Glenfiddich	£10.50	£118.00
Wild Turkey	£10.00	£116.00
Gin		
Tanqueray	£9.00	£103.50
Bombay Sapphire	£10.00	£116.00
Vodka		
Stolichnaya	£9.00	£103.50
Absolute	£9.00	£103.50
Belvedere	£11.00	£120.00
Rum		
Bacardi	£9.00	£103.50
Myers Dark	£9.00	£103.50
Liqueurs	From £7.50	From £84.00

All aperitifs, digestifs, spirits and liqueurs can be served in 25ml

Beers
Selection of bottled beers from £6.50 bottle

Minerals and soft drinks		
Tonic, Slimline tonic, Ginger Ale, Bitter lemon	£2.50	125ml
Soda, Lemonade, Coca Cola, Diet Coke	£3.80	200ml
Mineral Water	£5.00	750ml bottle
Juices		
Fruit cup		£9.00
Freshly squeezed orange juice		£5.50 glass / £32.00 jug