

# *The Promenade*

## *Christmas Day Lunch Menu*

*Welcome glass of Veuve Clicquot Yellow Label Brut, NV*

### *canapés*

Langoustine and crab tartlet, Marie Rose

Pistachio trees, dates, blue cheese ✓

Venison, horseradish, sorrel

### *amuse bouche*

Severn & Wye smoked salmon

*Royal Oscietra caviar, buckwheat blinis and pine cream*

### *first course*

Cornish lobster pithivier

*Samphire and sauce Murray*

Portland scallops

*Seabeet, pomegranate and orange almond*

Foie gras ballotine

*Pistachio, Tokaji jelly, gingerbread purée and golden raisin*

Truffled Waterloo cheese ✓

*Jerusalem artichoke, hazelnut and fig*

### *main course*

Roast Norfolk Bronze turkey and Gressingham goose

*Chipolatas wrapped in bacon, sage, and chestnut stuffing with cranberry sauce*

*Button Brussels sprouts, carrots, glazed chestnuts*

Beef Wellington

*Madeira jus, Jerusalem artichoke purée, heritage carrots and wild mushrooms*

Fillet of Scottish halibut

*Fondant potato, roast onion, salsify, rosemary and lemon nage*

Hen-of-the-wood ✓

*Roast celeriac, sage and onion gnocchi, cep sauce*

### *for the table*

Roast potatoes, glazed parsnips and braised red cabbage

### *dessert*

The Dorchester Christmas pudding

*Brandy sauce*

Chestnut and blackcurrant

*Vanilla cream, candied chestnut and meringue*

✓ vegetarian (v) vegan \* gluten-free

*Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.*

*The Promenade*  
*New Year's Eve Dinner*  
*canapés and champagne*

Quail egg, lemon cream, caviar ✓  
Crab and langoustine tart  
Ballotine of foie gras, brioche, sauternes  
Gruyère gougères ✓

*first courses*

Steak tartare  
Lobster cocktail

*second courses*

Egg yolk ravioli, Royal Oscietra caviar, cream  
Scallop, fennel, lemon, bottarga

*main courses*

Grilled Dover sole, brown shrimp, salsify  
Tournedos rossini

*sides for the table*

Gratin Daupinois, spinach with crispy shallot,  
miso-roasted heritage carrots ✓

*pre-dessert*

Mandarin sorbet  
*Citrus compote*

*dessert*

Cherry and vanilla Baked Alaska

*cheese course*

Vacherin Mont d'Or, fruit bread, grapes, walnuts

*£585 per person*

*With a specially curated wine flight, carefully selected by our Head of Wines Matteo Furlan*

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