

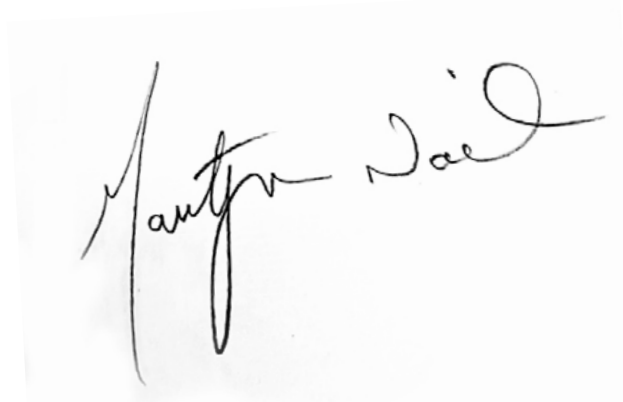
Chef's Table

SAMPLE BOXING DAY

THREE COURSE MENU

£425 PER PERSON

With a menu deliciously inspired by the festivities, in surroundings serenaded by the songs of the season, this unique twist on a London tradition will bring the best of The Dorchester to your afternoon.

A handwritten signature in black ink, reading 'Martyn Nail', is centered on a light gray rectangular background. The signature is written in a cursive, flowing style.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart Blanc de Blancs, NV

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FIRST COURSES

Lobster cannelloni, sauce Américaine with Armagnac
Burrata, blood orange, artichoke, toasted almonds ✓
Gravlax, pine crème fraîche, endives, pink peppercorn
Mushroom Madeira parfait, roast pistachios ✓

MAIN COURSES

Turkey and mushroom pie
Dover sole rosette, roast cabbage, caviar champagne sauce
Tournedos Rossini, cep mushrooms, salsify, Bordelaise jus
Roast celeriac, betroot walnut crust, spinach gnocchi, truffle purée ✓

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 crunch
Red wine poached pear, cinnamon ice cream

✓ vegetarian (v) vegan

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