

# SAMPLE VALENTINE'S DINNER

## *a selection of canapés*

Oscietra caviar blinis, crème fraîche

Foie gras ballotine, pistachio, rubarb

Oyster, apple, lemon and egg horseradish

Quail egg tartlet with lemon and sorrel

Vegetable rice paper and ponzu roll, avocado,  
ponzu mayonnaise ✓

## *starters*

*Choice of:*

Burrata ✓

*Truffle, candied beetroot, artichoke,  
walnuts*

Crisp duck egg

*Tuna tartare*

Portland roast scallops

*Fennel, blood orange,  
pickled radicchio*

## *main courses*

*Choice of:*

Sole rosettes  
*Toasted buckwheat, charred cucumber  
almonds and verjus*

Cornish lobster  
*Parmesan gnocchi, sea beet  
with sauce Américaine*

Fillet of Aberdeen Angus  
*Mousseline potatoes, beetroot,  
horseradish gratin*

Butternut squash goats' cheese Wellington ✓  
*Baby vegetables and nantais sauce*

## *dessert*

*Choice of:*

Valentine's pavlova for sharing  
*Grapefruit compote, yoghurt Chantilly,  
raspberry sorbet*

The Dorchester signature chocolate  
*68% dark chocolate crémeux, malt ice cream*

Tahitian vanilla mille-feuille  
*Sea-salted caramel, vanilla milk jam*

Coconut rice pudding (v)  
*Caramelised pineapple, puffed wild rice,  
pineapple sorbet*

*£185 per person*

✓ vegetarian (v) vegan

*Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.*

*A discretionary 15% service charge will be added to your bill. All prices include VAT.*

The Dorchester has long been a treasured British landmark - and in honour of this, our art collection showcases pieces by artists based in the UK.

Each one of the artworks on our walls has its own story to tell. We invite you to discover them with our art guide: scan the QR code below to find out more.

