



THE
DORCHESTER

DORCHESTER COLLECTION

CHRISTMAS DAY LUNCH MENU

Thursday, December 25, 2025

£435 per person

£510 per person with wine pairing

WELCOME GLASS OF CHAMPAGNE

Ruinart Blanc de Blancs, NV

CANAPÉS

Langoustine cocktail tart
Quail egg and truffle barquette ✓
Goose liver and cherry Pain d'Épices

AMUSE BOUCHE

Gravlax, pine crème fraîche, endives, pink peppercorn
Gressingham goose, mulled apple, watercress
Mushroom Madeira parfait, roast pistachios ✓

FIRST COURSES *(choice of)*

Seared venison
beetroot, blackcurrant, horseradish

Lobster cannelloni
Sauce Américaine with Armagnac

Burrata di Puglia ✓
blood orange, artichoke, toasted almonds

Roasted Portland scallop
brown shrimp, sea aster, citrus hollandaise

Beetroot tartare ✓
tarragon emulsion, pomegranate seeds, crispy shallots

✓ Vegetarian

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 service charge of 15% will be added to your bill. All prices include VAT.

MAIN COURSES *(choice of)*

Cambridge Bronze turkey and roast goose
Chipolatas wrapped in bacon, chestnut stuffing, cranberry sauce and roasting jus

Dover sole rosette
Roast cabbage, caviar champagne sauce

Beef Wellington
Cep mushrooms, salsify, Bordelaise jus

Roast celeriac ✓
Beetroot, walnut crust, spinach gnocchi, truffle purée

Butternut squash and sage risotto ✓
Chestnuts, Burgundy jus

SIDES FOR THE TABLE

Roast potatoes
Parsnips
Brussels sprouts
Heritage carrots
Chestnuts
Red cabbage

DESSERTS

The Dorchester Christmas pudding
Brandy sauce

Christmas Yule log
Hazelnut praline and vanilla caramel

Stilton and Eccles cake

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CHRISTMAS DAY LUNCH MENU
VEGAN MENU

Thursday, December 25, 2025

£435 per person

£510 per person with wine pairing

WELCOME GLASS OF CHAMPAGNE

Ruinart Blanc de Blancs, NV

CANAPÉS

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartare

AMUSE BOUCHE

Mushroom Madeira parfait, roast pistachios

FIRST COURSES

Beetroot tartare

tarragon emulsion, pomegranate seeds, crispy shallots

MAIN COURSES

Roast celeriac

blackberry, walnut crust, spinach gnocchi, truffle purée

SIDES FOR THE TABLE

Roast potatoes

Parsnips

Brussels sprouts

Heritage carrots

Chestnuts

Red cabbage

DESSERTS

The Dorchester Christmas pudding

Brandy sauce

Coconut rice pudding

Caramelised pineapple, puffed wild rice, pineapple sorbet

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CHRISTMAS DAY LUNCH MENU
CHILDREN'S MENU

Thursday, December 25, 2025

£145 per child



CANAPÉS

Reindeer tart
Parmesan arancini

FIRST COURSES

Melon snowflakes, berries, mango coulis
Christmas tree pasta, tomato, basil
Mozarella and Serrano ham bocconcini

MAIN COURSES

Snowman pizza
The North Pole 'fish fingers' with elf ketchup
Turkey, pigs in blankets, snowdrift mashed potatoes, Rudolph's carrots

DESSERTS

Gingerbread man ice cream sandwich



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