

# Chef's Table

## CHRISTMAS EVE SAMPLE MENU

THREE COURSE MENU

£210 PER PERSON

There's nothing like Christmas at The Dorchester.  
The moment I walk in, I'm wrapped in its timeless elegance, crackers  
perfectly placed, lights glowing like candle flames, and the scent  
of pine and something baking just out of sight.  
Christmas here is more than beautiful, it's heartfelt and most  
of all, it's food that says you're cared for.

A handwritten signature in black ink, reading "Martyn Nail". The signature is written in a cursive, flowing style. The first name "Martyn" is written with a large, sweeping 'M' and the last name "Nail" is written with a large, sweeping 'N'.

Martyn Nail  
Culinary Director at The Dorchester

# Chef's Table

Welcome glass of Ruinart Blanc de Blancs, NV

## CHRISTMAS EVE SAMPLE MENU

THREE COURSE MENU  
£210 PER PERSON

### 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.