

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', 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

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

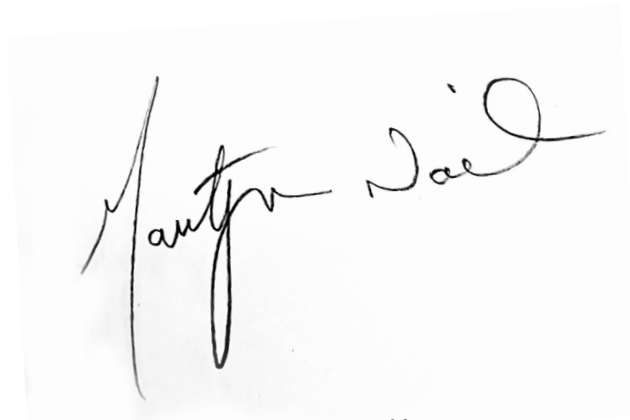
Our menu contains allergens. If you have any food allergies or intolerances, please let a member of the team know when making your reservation. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

Chef's Table

CHRISTMAS DAY LUNCH

£475 PER PERSON

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Culinary Director at The Dorchester

Chef's Table

Welcome glass of 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

Seared venison, beetroot, blackcurrant, horseradish

Lobster cannelloni, sauce Américaine with armagnac

Burrata di Puglia, blood orange, artichoke, toasted almonds ✓

Portland scallops, capers, roast cauliflower, sea aster, golden raisins

Beetroot tartare, tarragon emulsion, pomegranate seeds, crispy shallots ✓

MAIN COURSES

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, blackberry, walnut crust, spinach gnocchi, truffle purée ✓

Butternut squash and sage risotto, chestnuts, burgundy jus ✓

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 praline and vanilla caramel

Stilton and Eccles cake

✓ vegetarian (v) vegan

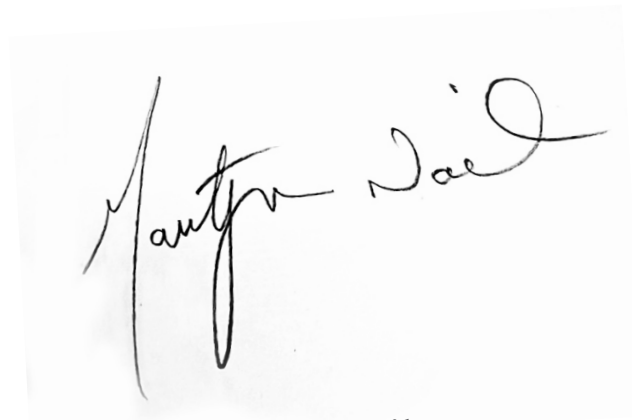
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Chef's Table

VEGAN CHRISTMAS DAY LUNCH

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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart Blanc de Blancs, NV

CANAPÉS

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartar

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, parsnip, sprouts, heritage carrots, chestnuts and red cabbage

DESSERTS

The Dorchester Christmas pudding, brandy sauce

Coconut rice pudding caramelised pineapple, puffed wild rice, pineapple sorbet

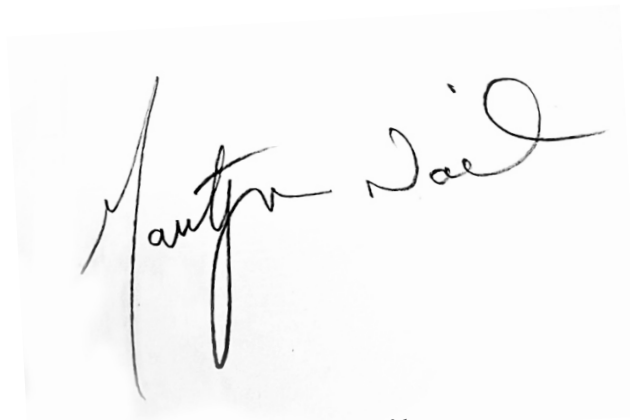
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CHRISTMAS DAY DINNER

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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

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Lobster cannelloni, sauce Américaine with armagnac

Burrata di Puglia, blood orange, artichoke, toasted almonds ✓

Portland scallops, capers, roast cauliflower, sea aster, golden raisins

Beetroot tartare, tarragon emulsion, pomegranate seeds, crispy shallots ✓

MAIN COURSES

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, blackberry, walnut crust, spinach gnocchi, truffle purée ✓

Butternut squash and sage risotto, chestnuts, burgundy jus ✓

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 praline and vanilla caramel

Stilton and Eccles cake

✓ vegetarian (v) vegan

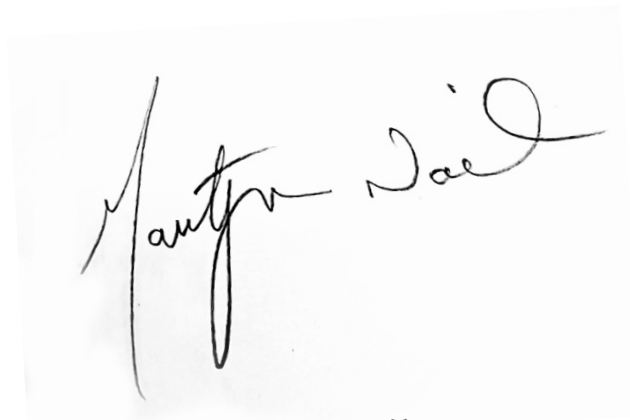
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CANAPÉS

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Turnip parsley wonton

Applewood scone, carrot tartar

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, parsnip, sprouts, heritage carrots, chestnuts and red cabbage

DESSERTS

The Dorchester Christmas pudding, brandy sauce

Coconut rice pudding caramelised pineapple, puffed wild rice, pineapple sorbet

✓ vegetarian (v) vegan

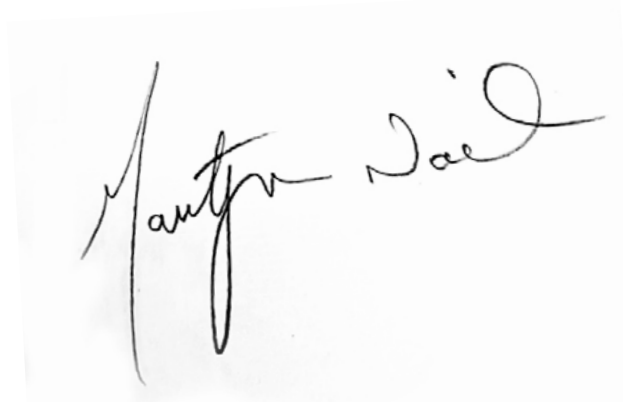
Chef's Table

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.

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Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart Blanc de Blancs, NV

SAMPLE BOXING DAY

THREE COURSE MENU

£425 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

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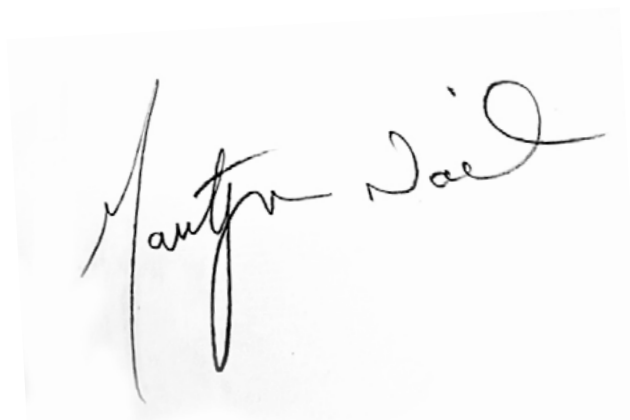
Chef's Table

NEW YEARS EVE LUNCH

SEVEN COURSE SAMPLE MENU

£600 PER PERSON

A night filled with warmth, laughter, and anticipation.
For me, the menu is designed to complement the spirit of conviviality.
To spark conversation, create memories, and mark the turning
of the year with something truly special.
It's about more than just food, it's about the shared joy of the occasion

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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart, Rosé, NV

CANAPÉS

Chicken liver parfait, sauce forestière toasted brioche
Portland scallop tart, finger lime, trout roe caviar
Whipped Golden Cross goats' cheese, turnip, lovage, shallot sablé ✓

FIRST COURSES

Severn & Wye smoked salmon terrine, dill, horseradish
Tuna tartare soya, citrus, avocado, endive
Seafood cocktail, lobster, crab, langoustine
Tea-smoked duck, burnt orange, endive
Beetroot salad, Tête de Moine, hazelnuts, watercress ✓

SECOND COURSES

Turbot Véronique, Champagne sauce, grapes
Caviar linguine, Oscietra caviar, crème fraîche
Butternut squash risotto, artichoke, girolle mushrooms, sage ✓
Grilled quail, pomegranate, pistachios, preserved lemon

MAIN COURSES

Cornish sea bass, jerusalem artichoke purée, ginger, soy broth
Truffle chicken, roast sweetcorn purée, cavolo nero
Fillet of Aberdeen Angus tournedos Rossini, brioche, foie gras, truffle
Aged Comté twice-baked soufflé, wild mushrooms, salsify, walnut vinaigrette ✓
Miso-roasted aubergine, Hen of the Woods mushrooms, spinach purée ✓

SIDES FOR THE TABLE

Truffle french fries, roast cabbage with parsley and shallot, the last salad of 2025 ✓

PRE-DESSERT

Mandarin sorbet, citrus compote

DESSERT

The Dorchester signature 68% chocolate mousse
Hazelnut praline, vanilla caramel

✓ vegetarian (v) vegan

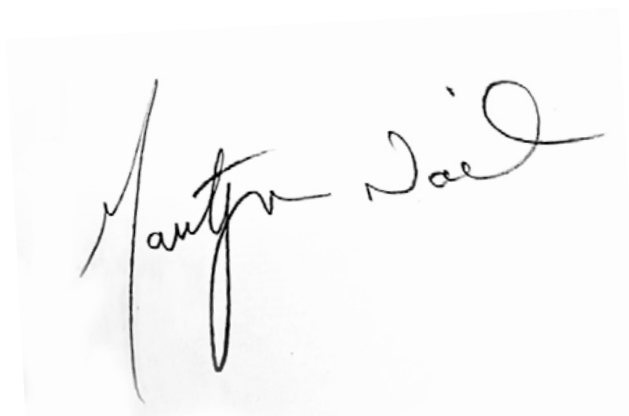
Chef's Table

VEGAN NEW YEARS EVE LUNCH

SEVEN COURSE SAMPLE MENU

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Chef's Table

Welcome glass of Ruinart, Rosé, NV

CANAPÉS

Cherry tomato, olive, basil
Turnip wonton, lemon, sorrel
Aubergine and tamarind flatbread
Asparagus wrapped in brown bread

FIRST COURSES

Beetroot salad, whipped vegan feta cheese, hazelnuts, watercress

SECOND COURSES

Butternut squash risotto, artichoke, girolle mushrooms, sage

MAIN COURSES

Miso-roasted aubergine, Hen of the Woods mushrooms, spinach purée

SIDES FOR THE TABLE

Truffle french fries, roast cabbage with parsley and shallot, the last salad of 2025 ✓

PRE-DESSERT

Mandarin sorbet, citrus compote

DESSERT

The Dorchester signature 68% chocolate mousse, vanilla caramel and cocoa nibs praline

CHEESE COURSE

Smoked Applewood rarebit

✓ vegetarian (v) vegan

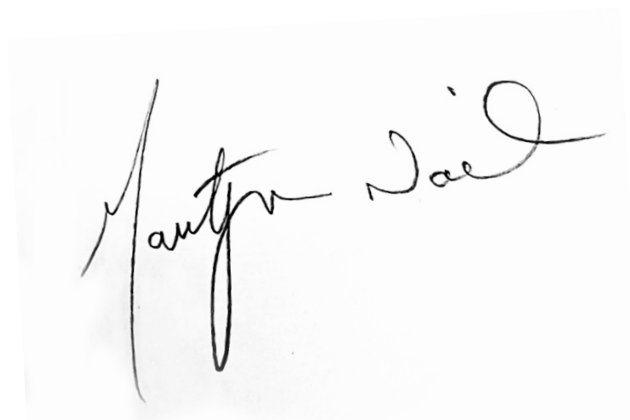
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Portland scallop tart, finger lime, trout roe caviar
Whipped Golden Cross goats' cheese, turnip, lovage, shallot sablé ✓

FIRST COURSES

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Tuna tartare soya, citrus, avocado, endive
Seafood cocktail, lobster, crab, langoustine
Tea-smoked duck, burnt orange, endive
Beetroot salad, Tête de Moine, hazelnuts, watercress ✓

SECOND COURSES

Turbot Véronique, Champagne sauce, grapes
Caviar linguine, Oscietra caviar, crème fraîche
Butternut squash risotto, artichoke, girolle mushrooms, sage ✓
Grilled quail, pomegranate, pistachios, preserved lemon

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PRE-DESSERT

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DESSERT

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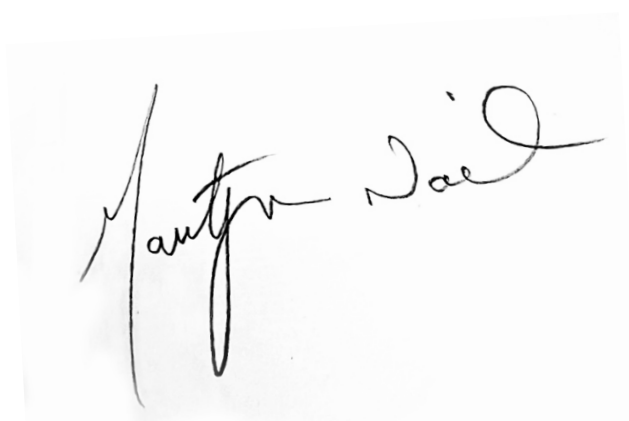
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Aubergine and tamarind flatbread
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SECOND COURSES

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MAIN COURSES

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