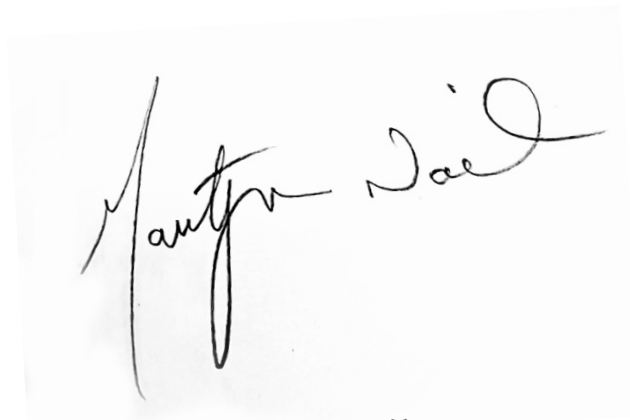


Chef's Table

CHRISTMAS DAY LUNCH

£475 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 on a light background. The signature is written in a cursive style and reads "Martyn Nail".

Martyn Nail
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

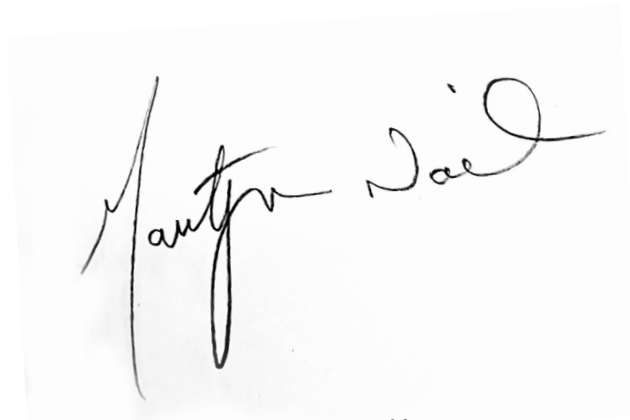
Our menu contains allergens. If you have any food allergies or intolerances, please let a member of the team know when making your reservation. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

Chef's Table

VEGAN CHRISTMAS DAY LUNCH

£475 PER PERSON

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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

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

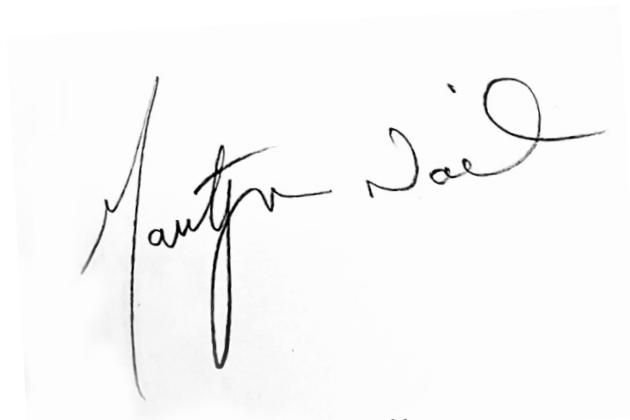
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Chef's Table

CHRISTMAS DAY DINNER

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Martyn Nail
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

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MAIN COURSES

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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

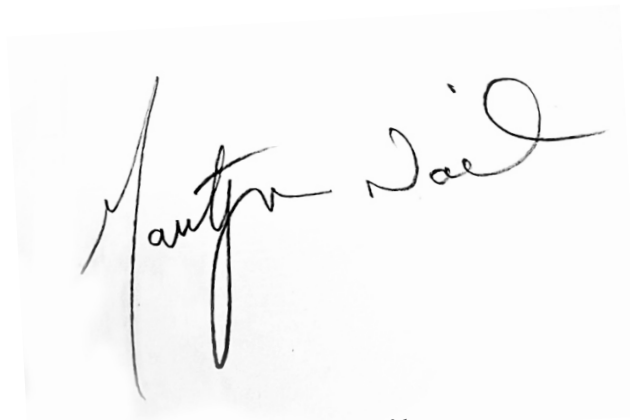
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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

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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

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

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