

CHRISTMAS DAY LUNCH

Christmas Day 2026

(Sample menu)

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

Chicken liver parfait mince pie, Sauternes raisins

Beetroot wonton, smoked trout, Oscietra caviar

Cornish crab, Armagnac, burnt orange, nutmeg truffle
remoulade

amuse-bouche

Severn & Wye smoked salmon, blinis, prawns, Marie Rose sauce

Venison tartare, juniper berries, fig, horseradish

King oyster carpaccio, truffle remoulade ✓

first courses

Pressed partridge terrine

Foie gras, Serrano ham, mulled pears

Cornish lobster

Sea beet, roast celeriac, almond, cinnamon fleurette sauce

Burrata di Puglia ✓

Clementine, endive, pine nuts, salsify

Roast Portland scallops

Truffle tortellini, sea beet, Jerusalem artichoke

main courses

Cambridge Bronze turkey
*Chipolatas wrapped in bacon, chestnut stuffing,
cranberry sauce, roasting jus*

Charred halibut
Mousseline potatoes, salsify, pine scented verjus

Aberdeen Angus tournedos
*Cep mushrooms, spinach, chestnut
dauphinoise potatoes, Burgundy jus*

Roast hispi cabbage ✓
*Butternut squash and sage pithivier, parsnip
terrine, glazed chestnuts, Madeira 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
Mandarin, lightly spiced cinnamon

Stilton and Eccles cake
Montgomery cheddar

£500 per person

✓ *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.

VEGAN CHRISTMAS DAY LUNCH

Christmas Day 2026

(Sample menu)

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

Chestnut and roast cep mushroom parfait

Beetroot wonton, lovage, roast shallots

Asparagus, walnut, pine cream

amuse-bouche

King oyster carpaccio, truffle remoulade

Beetroot tartare, juniper berries, fig, horseradish

first courses

Glazed vegan-style feta cheese

Clementine, endive, pine nuts, salsify

Avocado and chickpea cocktail

Marie Rose sauce

main course

Roast hispi cabbage
*Butternut squash and sage pithivier, parsnip
terrine, glazed chestnuts, Madeira jus*

Smoked applewood gnocchi
Spinach purée, roast cauliflower, sage and onion cream

sides for the table

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

desserts

The Dorchester Christmas pudding
Brandy sauce

Christmas yule log
Mandarin, lightly spiced cinnamon

Mulled cherry Eccles cake
Okinawa sugar

£500 per person

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