

CHRISTMAS DAY LUNCH

Christmas Day 2025

Sample menu

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

£475 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 2025

Sample menu

Welcome glass of 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 course

Beetroot tartare

Tarragon emulsion, pomegranate seeds, crispy shallots

main course

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

£475 per person

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CHRISTMAS DAY DINNER

Christmas Day 2025

Sample menu

Welcome glass of R de Ruinart Brut, 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

£275 per person

✓ vegetarian

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VEGAN CHRISTMAS DAY DINNER

Christmas Day 2025

Sample menu

Welcome glass of R de Ruinart Brut, NV

canapés

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartare

amuse-bouche

Mushroom Madeira parfait, roast pistachios

first course

Beetroot tartare

Tarragon emulsion, pomegranate seeds, crispy shallots

main course

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

£275 per person

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NEW YEAR'S EVE DINNER

New Year's Eve 2025

Sample menu

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

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

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,

last salad of 2025 ♥

pre-dessert

Mandarin sorbet

Citrus compote

dessert

The Dorchester signature 68% chocolate mousse

Hazelnut praline, vanilla caramel

cheese course

Vacherin Mont d'Or, fruit bread, grapes, walnuts

£655 per person

With a specially curated wine flight, carefully selected

by our Head of Wines Matteo Furlan

♥ *vegetarian*

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VEGAN NEW YEAR'S EVE DINNER

New Year's Eve 2025

Sample menu

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

Cherry tomato, olive, basil

Turnip wonton, lemon, sorrel

Aubergine and tamarind flatbread

Asparagus wrapped in brown bread

first course

Beetroot salad

Whipped vegan feta cheese, hazelnuts, watercress

second course

Butternut squash risotto

Artichoke, girolle mushrooms, sage

main course

Miso-roasted aubergine

Hen of the Woods mushrooms, spinach purée

sides for the table

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

pre-dessert

Mandarin sorbet

Citrus compote

dessert

The Dorchester signature 68% chocolate mousse

Vanilla caramel, cocoa nibs praline

cheese course

Smoked Applewood rarebit

£655 per person

*With a specially curated wine flight, carefully selected
by our Head of Wines Matteo Furlan*

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or intolerance, please let a member of the restaurant team know on placing your order.*

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