

DINNER

The Gift of Giving Christmas 2023

This Christmas we have chosen to support the Noah's Ark Children's Hospice as our dedicated charity partner across the hotel. With an installation of a magical Christmas tree and decorations at the hospice, as well as a festive afternoon tea, our aim is to give the carers, patients and families a magical and memorable Christmas as well as donating much needed funds to support them into 2024.

Throughout the festive period, we invite our guests to participate in our Gift of Giving for Noah's Ark exclusive Christmas raffle. Donate now to win one of an array of prizes ranging from afternoon tea at The Dorchester to a three night stay in a Suite.



We are here to enable those we support to enjoy life as children, rather than as patients; as families, not just as carers. Partnering with London NHS trusts, we have built a home, a community and an expert team to make that difference.



Scan the QR code
to enter the raffle.

FESTIVE SPECIALS

festive specials

canapés

26

Pistachio trees, goats' cheese and pear chutney ✓

Smoked salmon parcel with crab and caviar

Crisp goose rolls, spiced apple

Tempura prawns, Marie Rose sauce

first courses

Severn & Wye smoked salmon

Oscietra caviar, buckwheat blinis and pine cream

35

Cornish lobster pithivier

Samphire and sauce Murray

34

Portland scallops

Seabeet, pomegranate, orange and almond

32

Foie gras ballotine

*Pistachio, Tokaji jelly, gingerbread purée
and golden raisin*

32

Truffled Waterloo cheese ✓

Jerusalem artichoke, hazelnut and fig

28

main courses

Roast Norfolk Bronze turkey
*Chipolatas wrapped in bacon and chestnut
stuffing with cranberry sauce and turkey jus*
56

Roast Sika venison loin
*Ceps, spinach, gratin Daupinois,
chestnut and raspberry vinegar jus*
52

Hen-of-the-wood ✓
*Roast celeriac, sage and onion gnocchi,
cep sauce*
38

desserts

The Dorchester Christmas pudding
Brandy sauce
22

Chestnut and blackcurrant
Vanilla cream, candied chestnut and meringue
22

Poached pear almond tart
Almond cream, cinnamon ice cream and pear compote
22

Selected British farmhouse cheeses
Fig chutney, quince, fruit bread
32

✓ *vegetarian option* (v) *vegan or vegan option available on request.*

*Our menu contains allergens. If you suffer from a food allergy
or intolerance, please let a member of the restaurant team know on placing your order.*

*a selection
of canapés*

Quail egg barquettes ✓

Foie gras, pistachio, port jelly

Truffled wild mushroom tart ✓

Beetroot and goats' cheese wonton ✓

26

Market crudités with tarragon emulsion ✓

16

Lobster arancini and sauce murray

20

Truffle eclairs

16

starters

Cornish crab salad
Crème fraîche, quail egg, caviar, parsley oil
32

Smoked salmon
Soda bread, crème fraîche, beetroot
35

Tuna tartare
Lemon, endive and soy
32

Beetroot tartare ✓
Fig, buckler sorrel, tarragon emulsion, rye crumb
26

Burrata ✓
Truffle French beans, artichoke
28

Game terrine
Girolle, pickled walnut, grilled sourdough
32

Lobster cannelloni
Leaf spinach, sauce fleurette and truffle jus
34

soup

San Marzano tomato soup (v)
Burrata, olive, balsamic vinegar
22

Consommé of roast chicken
Spelt barley, root vegetables
24

Lobster bisque
Lobster tortellini, rock samphire
24

sandwiches

Club
*Chicken, bacon, tomato, egg, lettuce,
mayonnaise, french fries*
35

Toasted crab and avocado
Rye bread, crème fraîche, lemon, crisps
37

Park Lane burger
*Angus beef, cheese, tomato, smoked mayonnaise,
onion rings, hand-cut chips*
Vegan patty option available (v)
40

Truffle croque monsieur
Brioche, Dorrington ham, Gruyère, Parmesan
38

Open heritage tomato (v)
Grilled sourdough, vegan feta-style cheese, basil
32

main courses

fish and shellfish

Dover sole

Grilled or meunière, leaf spinach, new potatoes

68

Roast salmon

*Kholrabi purée, red quinoa, gremolata,
Chinese broccoli leaves*

42

Cornish lobster and crab risotto

Arborio rice, sauce Américaine

52

meat and poultry

Chicken and langoustine pie

Mousseline potato, carrots, kale, bacon

45

Veal Viennoise

Duck egg, capers, creamed spinach

47

Roast rack of lamb

Broccoli, pecorino, sweetbread, cobnuts, rosemary jus

52

Tournedos Aberdeen Angus beef

*Celeriac, horseradish, brioche crust,
Burgundy jus, beetroot, baby carrots*

52

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vegetables and grains

Spaghetti Basilico (v)
San Marzano tomato, basil

32

Hen-of-the-wood and chestnut risotto
Parmesan, girolle, cep sauce

34

Parmesan gnocchi
Pumpkin, sage, spinach

36

Roast cauliflower (v)
Lyonnais onion, chickpeas, red quinoa

38

pizza

Margherita pizza ✓
San Marzano tomato, mozzarella, basil

29

Truffle pizza ✓
Smoked mozzarella, shaved Périgord truffle

38

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grill

*All meat dishes will be served with seasonal grill
garnish and sauce bearnaise.*

Scottish salmon 180g	42
Whole lobster thermidor	85
Aberdeen Angus sirloin 280g	55
Rose veal loin 190g	62
Scottish halibut 180g	44
Chicken breast 170g	40
Aberdeen Angus fillet steak 200g	65
Lamb cutlets 180g	54

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side dishes

Green avocado salad (v)	12
Heritage tomatoes, artichoke and rocket (v)	12
Fine French beans ✓	12
Broccoli with almonds ✓	12
Roast heritage carrots with pumpkin seeds (v)	12
Brown rice (v)	12
Truffle and wild mushroom mac n' cheese	16
Dauphinoise potatoes ✓	12
Mashed potatoes ✓	12
New potatoes ✓	12
Hand-cut chips or french fries (v)	12
Truffle french fries (v)	16

sauces

Red wine jus, peppercorn, hollandaise ✓, béarnaise ✓	7
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desserts and cheese

Tahitian vanilla mille-feuille
Sea salted caramel, vanilla milk jam

22

Chestnut and blackcurrant
Vanilla cream, candied chestnut, meringue

22

Citrus Pavlova
Citrus fruit compote, blood orange granite

22

The Dorchester signature chocolate
68% dark chocolate crèmeux, cacao nib ice cream

22

Poached pear and almond tart
Almond cream, pear compote, cinnamon ice cream

22

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

22

Old Tom crêpe
London gin, grapefruit, Madagascan vanilla ice cream

38

Selected British farmhouse cheeses
Fig chutney, quince, fruit bread

32

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*A discretionary 15% service charge will be added to your bill.
All prices include VAT.*