

The Promenade

Festive Menu

canapés

Pistachio trees, goat's 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
Oscieta caviar, buckwheat blinis and pine cream
Cornish lobster pithivier
Samphire and sauce Murray
Portland scallops
Seabeet, pomegranate and orange almond
Foie gras ballotine
Pistachio, Tokaji jelly, gingerbread purée and golden raisin
Truffled Waterloo cheese ✓
Jerusalem artichoke, hazelnut and fig

main courses

Norfolk Bronze turkey, truffle and chestnut pie
Roast parsnip, Brussels sprouts, pancetta
Roast Sika venison loin
Ceps, spinach, gratin daupinois, chestnut and raspberry vinegar jus
Fillet of Scottish halibut
Fondant potato, roast onion, salsify, rosemary and lemon nage
Hen-of-the-wood ✓
Roast celeriac, sage and onion gnocchi, cep sauce

desserts

The Dorchester Christmas pudding
Brandy sauce
Chestnut and blackcurrant
Vanilla cream, candied chestnut and meringue
Poached pear almond tart
Almond cream, cinnamon ice cream and pear compote

✓ vegetarian (v) vegan * gluten-free

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