



THE
DORCHESTER

DORCHESTER COLLECTION

CHRISTMAS DAY LUNCH
SAMPLE MENU

Friday, December 25, 2025

£435 per person

WELCOME GLASS OF CHAMPAGNE

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 *(choice of)*

Severn & Wye smoked salmon, blinis, prawns, Marie Rose sauce
Venison tartare, juniper berries, fig, horseradish
King oyster carpaccio, truffle remoulade ✓

FIRST COURSES *(choice of)*

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

Roasted Portland scallop
Truffle tortellini, sea beet, Jerusalem artichoke

✓ 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.

MAIN COURSES *(choice of)*

Cambridge Bronze turkey

Chipolatas wrapped in bacon, chestnut stuffing, cranberry sauce and 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 *(choice of)*

The Dorchester Christmas pudding

Brandy sauce

Christmas Yule log

Mandarin and lightly spiced cinnamon

Stilton and Eccles cake

Montgomery cheddar

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THE
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CHRISTMAS DAY LUNCH
SAMPLE VEGAN MENU

Friday, December 25, 2026

£435 per person

WELCOME GLASS OF CHAMPAGNE

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 COURSES

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, parsnips, brussels sprouts, heritage carrots,
chestnuts, red cabbage

DESSERTS *(choice of)*

The Dorchester Christmas pudding
Brandy sauce

Christmas yule log
Mandarin and lightly spiced cinnamon

Mulled cherry Eccles cake
Okinawa sugar

