

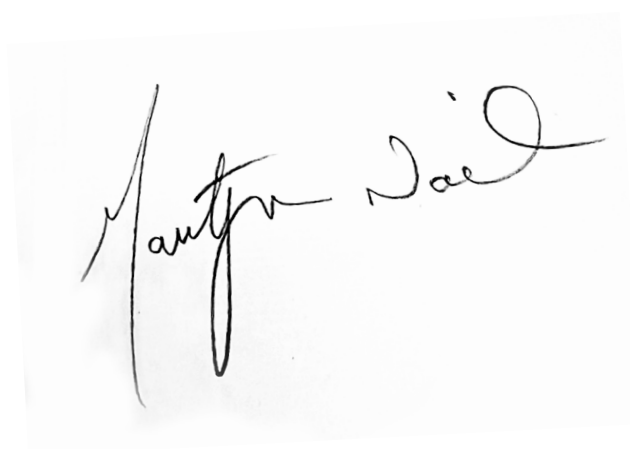
Chef's Table

NEW YEAR'S EVE 2026 DINNER

SIX COURSE SAMPLE MENU

£775 PER PERSON

A night filled with warmth, laughter, and anticipation.
For me, the menu is designed to complement the spirit of conviviality.
To spark conversation, create memories, and mark the turning
of the year with something truly special.
It's about more than just food, it's about the shared joy of the occasion

A handwritten signature in black ink on a light background. The signature is written in a cursive, flowing style. The first part of the signature is a large, stylized 'M' that loops around. The second part is 'artyn Nail', with 'artyn' in a cursive script and 'Nail' in a more upright, slightly cursive font.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

CANAPÉS

Quail egg, lemon cream, sorrel, gold leaf

Seared beef, Oscietra caviar

Oyster tempura, Bloody Mary ketchup

FIRST COURSES

Tuna tartare, radish ponzu, mayonnaise

Burrata di Puglia, smoked beetroot, truffle

Chicken liver parfait, Pedro Ximénez jelly, toasted brioche

Roast Portland scallop, finger lime, roast cauliflower, sea aster

SECOND COURSES

Lobster pithivier, ginger, cardamom, sauce Américaine

Yorkshire partridge risotto, charred onion, glazed fig

Butternut squash and sage ravioli, brown butter, Pecorino Romano

Roast chicken consommé, gnocchi, wild mushrooms, tarragon

MAIN COURSES

Dover sole rosette, Oscietra caviar, champagne sauce, sea beet, roast celeriac

Loin of venison, potato terrine, roast cabbage, Sauce Grand Veneur

Veal Viennoise, truffle tagliolini, roasted cep mushrooms

Roast cauliflower, spinach, tahini, pomegranate

PRE-DESSERT

Champagne granita, pear jelly

DESSERT

The Dorchester signature sourdough chocolate crèmeux,

Caramel sponge, rum icecream

CHEESE COURSE

Brie de Meaux with truffle

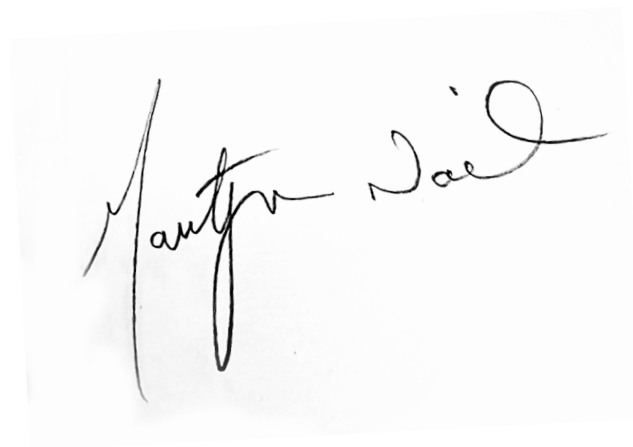
Chef's Table

VEGAN NEW YEAR'S EVE 2026 DINNER

SIX COURSE SAMPLE MENU

£775 PER PERSON

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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

CANAPÉS

Cherry tomato, olive, basil
Turnip wonton, lemon, sorrel
Asparagus wrapped in brown bread

FIRST COURSES

Beetroot salad, whipped vegan-style feta cheese, hazelnuts, watercress

SECOND COURSES

Butternut squash risotto, artichoke, girolle mushrooms, sage

MAIN COURSES

Miso-roasted aubergine, Hen of the Woods mushrooms, spinach purée

PRE-DESSERT

Champagne granita, pear jelly

DESSERT

The Dorchester signature sourdough chocolate crémeux,
Caramel sponge, rum ice cream

CHEESE COURSE

Smoked Applewood and truffle rarebit