

A waiter in a blue uniform is holding a silver tray. On the tray is a tall, clear glass containing a layered dessert: a yellow base, a thick white foam, and a small garnish of white cream and purple flowers on top. A white textured napkin is folded and placed next to the glass. The background is dark and out of focus, with some greenery visible on the left.

Event menus 2022

The Dorchester
Dorchester Collection

Breakfast and brunch

Tea and coffee breaks

Buffets and working lunches

Afternoon tea

Canapés, food stations
and late nights

Plated lunch and dinners

The Penthouse and Pavilion

Wine and drinks

Breakfast

Breakfast can be served plated or as a buffet (minimum of 15 guests for a buffet)
Prices shown are per person

Continental

£36

- Freshly-squeezed juice
(orange, grapefruit, green)
- Granola shots with Greek yoghurt and fruit coulis
Sliced seasonal fruit
- Croissants, breakfast rolls, muffins, Danish pastries
Butter, jam and marmalade
- Neal’s Yard British cheese selection
London Smoke & Cure meat selection
- Tea, coffee and herbal infusions

English

£45

- Freshly-squeezed juice
(orange, grapefruit, green)
- Granola shots with Greek yoghurt and fruit coulis
Sliced seasonal fruit
- Scrambled egg
Bacon
Cumberland pork sausage
Hash browns
Mushrooms
Grilled tomatoes
- Croissants, breakfast rolls, muffins, Danish pastries
Butter, jam and marmalade
- Tea, coffee and herbal infusions

Wellness alternative

- Replace any single breakfast item with one of the following:*
Freshly-pressed carrot, orange & ginger
- Chia seed pudding with coconut yoghurt, pomegranate,
organic honey, banana and omega seeds
- Coconut yoghurt parfait with mango and lemongrass
- Rye bread
- Vegan pastry selection
- Peanut butter, almond butter, sugar-free preserves
- Replace cooked English breakfast:*
Turmeric scrambled tofu with kale, shimeji mushroom,
coriander and alfalfa sprouts
- Kale and egg-white frittata, crushed avocado, sourdough
- Crushed avocado on sourdough

Breakfast bites

Selection of five: £40 per person (minimum 25 guests)
Additional items: £6 per item per person

Cold

- Danish pastries
- Sweet muffins
- Bagels, cream cheese, smoked salmon
- Custard doughnuts, cinnamon sugar
- Homemade bircher muesli, berry compote
- Smoked salmon and cream cheese feuilletine
- Bresaola on charcoal sourdough with pickles
- Crushed avocado, pomegranate, sourdough
- Cocoa quinoa porridge, ginger and nut crumble
- Chia seed pudding with coconut yoghurt and pomegranate
- Tropical fruit, chestnut honey and vanilla shots

Warm

- Blueberry pancakes
- Belgian waffles, raspberry compote
- Cinnamon French toast
- Cumberland and apple sausage roll
- Alsace bacon and sundried tomato lattice
- Poached eggs, chorizo, crispy bacon, potato rösti
- Bacon and egg muffins
- Ham and cheese croissants
- Kedgerree
- Poached quail egg Florentine
- Quail egg Benedict
- Shakshuka
- Breakfast taco
- Kale and egg-white frittata
- Tomato, mozzarella lattice
- Vegetarian sausage roll
- Vegan sausage roll
- Chilli and turmeric scramble tofu

International breakfast

All breakfasts include freshly-squeezed juice
Tea, coffee and herbal infusions
Tropical sliced fruits

Japanese £50

- White miso soup, tofu, green onions
- Natto beans
- Pickled vegetables
- Pan-fried salmon or cod
- Steamed spinach, bonito flakes
- Eggs with teriyaki sauce

Indian £50

- Medu vada
- Masala uttapam, coconut chutney
- Upma, mixed nuts
- Aloo paratha, pickles, yoghurt
- Pav bhaji
- Dorset fruit yoghurt
- Masala chai

Malaysian £50

- Chicken congee
- Traditional condiments:
- Fried ginger, garlic, shallots, chilli paste
- Nasi lemak
- Mee goreng
- Cakoi
- Chicken curry
- Roti canai
- Potato roti

Jug of fresh juice

- Orange juice
- Grapefruit
- Cloudy apple
- Still lemonade
- Carrot & ginger

Jug of Exotic fruit juice

- Pineapple
- Mango
- Watermelon
- Pomegranate
- Lychee

Mineral water (750ml bottles)

- Decantae still mineral water
- Decantae sparkling mineral water

Breakfast stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoked salmon and bagel station 25

Smoked salmon
Freshly-baked bagels
Cream cheese

Granola and yoghurt station 15

The Dorchester gluten-free granola
Greek yoghurt, coconut yoghurt

Seeds: sunflower, pumpkin, chia, linseed, flaxseed
Nuts: almonds, Brazils, walnuts, hazelnuts, pecans
Fruit: dates, apricots, cranberries, goji berries, raisins
Toppings: maple syrup, honey, fruit coulis

Omelette station 20

Egg-white and traditional omelette made to order
Selection of vegetables, ham, chorizo, bacon,
shredded chicken, cheese

Crêpes and waffles 20

Crêpes and waffles made to order

Sauces: chocolate, berry, passion fruit,
salted caramel, maple syrup

Toppings: nuts, fruit, berries, whipped cream,
chocolate hazelnut spread, sliced toffee banana,
kumquat confit

Drinks stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoothies and juice 14

Your choice of four of the following:

Smoothies: mango lassi, strawberry & banana, tropical,
coconut & banana (v), green, triple berry, green tea matcha

Juices: green juice, fresh lemonade, orange, pineapple,
mango, grapefruit, apple, cranberry, watermelon,
tomato, carrot & apple, orange/lemon/ginger

NutriBullet station 25

Selection of fruit and vegetables to create individual
drinks and smoothies
(Served with your choice of three pre-made juices or smoothies)

Fresh lemonade bar 14

Traditional
Pink raspberry
Elderflower
Blueberry



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All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

Brunch buffet

£125 per person , based on 1.5hrs service
Additional stations available in food station menus

Bread and pastries

- Selection of freshly-baked bread and rolls
- Selection of bagels
- Extra-large pretzels
- Croissants, mini Danish pastries
- Mini sweet muffin selection
- Butter, jam and marmalade

Cutting sausage roll selection

- Cumberland, apple & black pudding
- Chicken, trumpet mushroom & truffle
- Spiced potato, black mustard & green peas

Charcuterie and cheese

- Neal’s Yard British cheese selection
- London Smoke & Cure meat selection
- Crackers, chutney, walnuts and grapes

Salad and appetizers

- Waldorf salad
- Park Salad
- Caesar salad
- Seared peppered tuna, citrus fruit
- Dressed crab cocktail
- Heirloom tomato, rocket leaves, buffalo mozzarella
- Chicken pie
- Curry-spiced lamb pie

Live omelette station

- Egg-white and whole egg omelette station
- Ham, mushroom, cheese, pepper, onion, tomato

Desserts

- Mini doughnuts: rubarb and custard, lemon curd, banoffee pie
- Mini pancakes, maple syrup
- Lemon tart
- Fresh fruit salad
- Bread and butter pudding

Drinks

- Tea, coffee and herbal infusions

Smoothies:

- Mango, banana, raspberry, papaya

Juices:

- Green juice, fresh lemonade, orange, pineapple, mango, grapefruit, apple, cranberry, watermelon, tomato, carrot

A la carte selection

Choice of 2 of the following available a la carte for guests:

- Smoked haddock kedgerree

Two free-range scrambled eggs, bacon, sausage, hash browns, sautéed mushrooms, roasted vine tomatoes

Acai Bowl; blended mixed berries, Greek yoghurt, sliced banana, almonds, chia seeds, granola, shredded coconut

Belgium Waffles, Alsace bacon, crispy duck or chicken, maple glaze

Crushed avocado, poached eggs, pomegranate, coriander and sourdough bread

Blue lobster casserole: Blue lobster, Malden cured salmon, Isle of Mull cheese, lemon hollandaise (£15 *supplement*)

Caviar scrambled eggs, oak-smoked salmon, chives and caviar (*Market price*)

French toast, confit citrus, seasonal berries, Canadian apple syrup, whipped cream

Buttermilk pancakes, salted caramel toffee banana, Tonka bean clotted cream

Belgian waffles, confit pear, Bramley apple and pecan nuts, caramel sauce, vanilla clotted cream

Eggs Benedict

Plated brunch

£75 per person

Choice of Bloody Mary or Mimosa or freshly-squeezed juice (orange, grapefruit, green) *(One glass only)*

Selection of breakfast pastries

Sharing option

Choice of two platters

Cumberland and apple sausage roll

Chicken sausage roll

Vegetarian sausage roll

Sliced fruit platter

Charcuterie platter *(£5 supplement)*

Cheese platter *(£10 supplement)*

Beignet

Blueberry pancakes

Belgian waffles, raspberry compote

Cinnamon French toast

Plated main selection

Select three options per course to include a vegetarian option.

The per person choices need to be advised seven days in advance.

For A La Carte on the day £10 per person supplement

Smoked haddock kedgerree

Two free-range scrambled eggs, bacon, sausage, hash browns, sautéed mushrooms, roasted vine tomatoes

Acai bowl; blended mixed berries, Greek yoghurt, sliced banana, almonds, chia seeds, granola, shredded coconut

Belgium waffles, Alsace bacon, crispy duck or chicken, maple glaze

Crushed avocado, poached eggs, pomegranate, coriander and sourdough bread

Blue lobster casserole: Blue lobster, Malden cured salmon, Isle of Mull cheese, lemon hollandaise *(£15 supplement)*

Caviar scrambled eggs, oak-smoked salmon, chives and caviar *(Market price)*

French toast, confit citrus, seasonal berries, Canadian apple syrup, whipped cream

Buttermilk pancakes, salted caramel toffee banana, Tonka bean clotted cream

Belgian waffles, confit pear, Bramley apple and pecan nuts, caramel sauce, vanilla clotted cream

Eggs Benedict

Desserts

Chef's selection of sweets

Tea, coffee and herbal infusions



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Coffee breaks

£14 per person, including biscuits and your choice of one of the following dishes

Additional items: £6 per item, per person and supplement

Breakfast	Supplement	Sweet
Selection of morning pastries		Cranberry and oatmeal granola bar
Mini bagels, cream cheese, smoked salmon		Lemon and raspberry choux buns
Ham and cheese croissants		Carrot cake, cream cheese frosting
Bacon baps	1	Raspberry Bakewell slice
Poached quail egg Florentine		Chocolate brownies, orange ganache
Quail egg Benedict		Dressed scones with clotted cream and strawberry jam
Blueberry pancakes		Peanut butter cookie sandwiches
Belgian waffles, raspberry compote		Macarons
Crushed avocado, pomegranate, sourdough		Lemon drizzle cake
Cocoa quinoa porridge, ginger and nut crumble		Strawberries and cream
Chia seed pudding with coconut yoghurt and pomegranate		Churros with Verona milk chocolate
Tropical fruit, chestnut honey and vanilla shots		
Cumberland and apple sausage roll		
Vegetarian sausage roll		
Alsace bacon and sun dried tomato lattice		
Tomato, mozzarella lattice		
Bacon and egg muffins	1	
Poached eggs, chorizo, crispy bacon, potato rösti		
Chilli and turmeric scrambled tofu		
Kale and egg white muffin		
Savoury		
Houmous, baba ghanoush, pita crisps		
Parmesan & wild mushroom puffs		
Smoked ricotta and heirloom tomato bagels		
Coronation chicken pies		
Mini croque monsieurs		
Heirloom tomato and goats' curd tarte fine, black olive brittle		
Cassava and banana chips		
		Wellbeing
		Coconut yoghurt parfait with mango and lemongrass
		Vegetable crudités, rose harissa, houmous
		Tropical fruit skewers
		Chia seed pudding with coconut yoghurt and pomegranate
		Peanut crunch protein balls
		Gluten-free beetroot brownies
		Sugar-free banana and date bread
		Kale and egg-white muffin

Table snacks

Prices shown are per person

(minimum ten guests)

Table bowls	<i>Per person</i>
<i>Selection of two of the following, per four hours</i>	10
<i>Additional bowls</i>	5
Popcorn	
Jellied sweet selection	
Sweet, salty and spice nut mix	
Chocolate-coated fruit	
Yoghurt-coated fruit	
Chocolate-coated nuts	
Chocolate confectionery selection	
Pretzels	
Beef biltong and jerky (£2 supplement)	
Fruit	<i>Per person</i>
Selection of whole fruit	6
Sliced fruit platters	12
Bowls of seasonal berries	15
Platters	<i>Per person</i>
Neal's Yard British cheese selection	28
<i>Selection of four</i>	
London Smoke & Cure meat selection	28
<i>Selection of four</i>	
Biscuits	<i>Per person</i>
<i>Three hour rolling service</i>	
Tea, coffee and homemade biscuits	8

Coffee break stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoked salmon and bagel station	30
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Smoked salmon
Freshly-baked bagels
Cream cheese

Granola and yoghurt station	18
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The Dorchester gluten-free granola
Greek yoghurt, coconut yoghurt
Seeds: sunflower, pumpkin, chia, linseed, flaxseed
Nuts: almonds, Brazils, walnuts, hazelnuts, pecans
Fruit: dates, apricots, cranberries, goji berries, raisins
Toppings: maple syrup, honey, fruit coulis

Omelette station	24
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Egg-white and traditional omelette made to order
Selection of vegetables, ham, chorizo, bacon,
shredded chicken, cheese

Crêpes and waffles	24
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Crêpes and waffles made to order
Sauces: chocolate, berry, passion fruit,
salted caramel, maple syrup
Toppings: nuts, fruit, berries, whipped cream,
chocolate hazelnut spread, sliced toffee banana,
kumquat confit

Drinks stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoothies and juice	18
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Your choice of four of the following:
Smoothies: mango lassie, strawberry & banana, tropical,
coconut & banana (v), green, triple berry, green tea matcha
Juices: green juice, fresh lemonade, orange, pineapple,
mango, grapefruit, apple, cranberry, watermelon,
tomato, carrot & apple, orange/lemon/ginger

NutriBullet station	30
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Selection of fruit and vegetables to create individual
drinks and smoothies
(Served with your choice of three pre-made juices or smoothies)

Fresh lemonade bar	18
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Traditional
Pink raspberry
Elderflower
Blueberry

Individual drinks

Prices shown are per jug or bottle

Jug of fresh juice	40
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Orange juice
Grapefruit
Cloudy apple
Still lemonade
Carrot & ginger

Jug of Exotic fruit juice	50
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Pineapple
Mango
Watermelon
Pomegranate
Lychee

Soft drinks (200ml bottles)	
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Coca-Cola	6
Diet Coke	6
Tonic water	6
Slimline tonic	6
Ginger ale	6
Bitter lemon	6
Soda water	6

Mineral water (750ml bottles)	
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Decantae still mineral water	7
Decantae sparkling mineral water	7

Buffet

£125 per person (minimum 15 guests)
Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Salad and appetisers

Select four of the following:
 Lemongrass and lime tuna ceviche
 Hamachi tartare, mango and wasabi salsa
 Brown crab salad, Buddha lemon confit
 Oak-smoked salmon, Bramley apple salad
 Gala pie, Yorkshire chutney, young pickled vegetables
 Charcuterie selection
 Scotch egg
 Cumberland sausage, black pudding and apple sausage roll

Vegetarian

Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
 Chargrilled leeks, wild mushrooms, mimosa dressing
 Heirloom tomato, basil and apple salad
 Green asparagus, Stilton, watercress, hazelnuts
 Burrata and heirloom tomato salad, black olive crumble
 Endives and spring green salad, pomegranate, omega seeds
 Balsamic and herb grilled vegetables, micro rocket

Dressings

All included
 Extra virgin olive oil, balsamic vinegar, Kale and baby spinach pesto, French dressing, honey mustard, Cider vinegar and turmeric

Toppings

All included
 Confit tomato, Peruvian olive mix, Lilliput capers, verbena harissa, grain mustard, omega seeds, croutons, cornichons, crispy shallots

Hot selection

Select three of the following:
 Cottage pie, truffle mash
 Braised beef, forest mushrooms, caramelised onion jus
 Pulled beef burgers, Isle of Mull cheddar, BBQ relish
 Black pepper beef, mushrooms, green onions
 Corn-fed chicken and Portobello mushroom pie
 Cajun chicken sliders, avocado, baby gem lettuce
 Butter chicken masala, saffron rice
 Teriyaki chicken brochette, spring onion and golden sesame seeds
 Crispy cod, hot garlic, green onions
 Miso cod, baby aubergine, turnips, crispy kale
 Crispy prawns, black yuzu mustard
 Dorchester Biryani (*choice of chicken or lamb*)
 Thai red duck and pineapple curry
 Thai green chicken and pea aubergine curry

Vegetarian

New Forest mushroom Wellington, herb sour cream
 Wok-fried vegetables, oyster sauce, Chinese chives
 Vegetarian-style lightly curried tandoori vegetables
 Singapore-style noodles, smoked tofu, bean sprouts
 Truffled mac & cheese
 Sundried tomato & Kalamata olive pasta
 Bean & lentil cassoulet with black garlic
 Thai green vegetable & silken tofu curry

Sides

Select two of the following:
 Herb crushed new potatoes
 Clotted cream mashed potatoes
 Dauphinoise potatoes
 Steamed jasmine rice
 Egg fried rice, green onions
 Wok fried noodles
 Roasted heritage vegetables
 Tenderstem broccoli with garlic and almond
 Buttered greens
 French fries
 Sweet potato wedges

Buffet continued

£125 per person (minimum 15 guests)
Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Live stations

- Select one of the following:
- Chef carved rib of beef (£10 supplement)
Yorkshire puddings, onion gravy, horseradish cream
 - Indian dosa
Indian pancakes with traditional lamb, chicken or vegetarian fillings
 - Risotto
Your choice of seasonal risotto prepared in Parmesan wheel
 - Paella
Seafood or vegetarian
 - Pad Thai
Vegetable, chicken or prawns
 - Ramen noodle
Chicken, pork, tofu or vegetables
 - Middle Eastern kebab and wraps
Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush
 - Papdi chaat
Traditional Indian street food delicacy

Desserts

- Select three of the following:
- Rhubarb and ginger crumble, vanilla custard
 - Lemon meringue pie
 - Peanut caramel bars
 - Chocolate fudge brownie, salted caramel ganache
 - Raspberry and white chocolate lollipops
 - Amarena cherry and almond tarts
 - Selection of macarons
 - Fig and mascarpone slice
 - Chocolate and sour cherry torte
 - Baileys chocolate lollipops

Infused water

- Select two of the following:
- Cucumber and mint
 - Kiwi, apple and lime
 - Blueberry and cinnamon
 - Fennel, apple and orange
 - Roasted cumin, coriander and honey
 - Coconut, lychee and rose

Additional stations can be found on page 29



Set buffets

£125 per person (minimum 30 guests)

Spanish

Salad and appetisers

- Selection of Spanish cheeses
- Tomato and young green salad
- Lomo chorizo
- Leg of Jabugo ham

Live station

- Seafood paella: Squid, monkfish, prawns and scallops
- Vegetable paella

Tapas

- Mixed marinated olives
- Roasted Mediterranean vegetables
- Olive tapenade
- Fish croquettes, aioli dip
- Meatballs, tomato sauce
- Chorizo and bean stew
- Pisto ratatouille
- Patatas bravas
- Spanish omelette
- Padron peppers, smoked paprika salt
- Anchovies de san antonio

Desserts

- Select three of the following:*
- Crema Catalana
- Summer fruit salad, sangria syrup
- Passion fruit and mango cheesecake
- Tarta de Santiago

Cuban

Salad and appetisers

- Diver scallops, shrimp, snapper and octopus ceviche
- Cuban green salad with tomatoes and black beans
- Jalapeño spiced king prawns, papaya, watercress salad
- Red salsa and warm tortilla chips

Carving station

- Cuban Lechon Asado (slow-roasted pork rump)
- Salt-baked celeriac

Sides

- Traditional Cuban black bean rice
- Plantain crisps, tomato and cilantro salsa
- Honey-glazed sweet potatoes
- Orange rice
- Garbanzo bean stew

Hot selection

- Cuban mojo chicken, mango and avocado
- Grilled red snapper, charred pineapple, Cuban polenta

Desserts

- Select three of the following:*
- Dulce de leche ice cream cones
- Pistachio turrón
- Tahitian vanilla rice pudding
- Raspberry and almond custard

Italian

Salad and appetisers

- Tuscan panzanella salad
- Italian seasonal leaves
- Grilled octopus, blood orange, bronze fennel
- Heirloom tomatoes, Burrata, black olive crumble
- Seasonal aranchini
- Cutting focaccia
- Tomato bruschetta
- Antipasti

Soup

- Italian vegetable

Hot selection

- Salt-baked wild sea bass, fennel, tomato and herbs
- Salsa verde, sauce choron, lime mayonnaise
- Spinach and smoked chicken ravioli
- Ossobuco, porcini mushrooms

Live station

- Your choice of seasonal risotto prepared in Parmesan wheel

Desserts

- Select three of the following:*
- Tiramisu
- Lemon and basil panna cotta
- Panettone affogato
- Panforte

The Dorchester salad bar

£90 per person (minimum 30 guests)

Salad bar

Build your own salad

Bases:

Deli leaves, baby spinach, romaine lettuce, supergrain mix

Fruit and vegetables:

Select six of the following:

Heirloom tomatoes, grilled mushrooms, cucumber, broccoli, charcoal leeks, golden beetroot, heritage carrots, edamame, red onion, sweetcorn, sweet peppers, kale, mixed roast vegetables, fennel, radish, mango, pineapple, papaya, pomegranate

Deli Items:

Select six of the following:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo, quinoa, marinated artichoke, sundried tomatoes, marinated white beans, shaved Parmesan, blue cheese, houmous

Toppings:

Select eight of the following:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut, Kalamata olives, jalapeño, zatar, crispy shallots, basil, bee pollen, charcoal, walnuts

Dressings:

Extra virgin olive oil, balsamic vinegar, green pesto, French dressing, honey mustard, cider vinegar and turmeric, Caesar

Bread:

The Dorchester bread selection

Salad bars are accompanied with the following:

Soups

Select one of the following:

Leek and potato

Roast pumpkin

Cream of spinach

Roasted tomato and basil

Broccoli and Stilton

Roast pumpkin and coconut milk

Truffle mushroom and chestnut

Mulligatawny

Seasonal soups

Appetisers

Select three of the following:

Lemongrass and lime tuna ceviche

Hamachi tartare, mango and wasabi salsa

Oak-smoked salmon, Bramley apple salad

Scotch egg

Beef carpaccio

Sausage roll

Portland crab salad

Gala pie, Yorkshire chutney, young pickled vegetables

Charcuterie

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing

Burrata and heirloom tomato salad, black olive crumble

Balsamic and herb grilled vegetables, micro rocket

Vegan sausage roll

Chickpea and beetroot parfait

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue pie

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Amarena cherry and almond tarts

Hazelnut grand macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Raspberry posset

Rhubarb and custard trifle

Infused water

Select two of the following:

Cucumber and mint

Kiwi, apple and lime

Blueberry and cinnamon

Fennel, apple and orange

Roasted cumin, coriander and honey

Coconut, lychee and rose

Wellness substitutions

*Below is a selection of wellness items, these can be substituted or added to your selected buffet.
Substitutions must be made in corresponding sections
Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person*

Salads and appetisers

Select two of the following:
Roasted quinoa salad, grilled prawns, red peppers, sesame seeds
Green gazpacho
Superfood salad, omega seeds, organic nuts
Organic seasonal vegetable and herb broth
Garden salad with avocado, asparagus, pumpkin seeds, pomegranate dressing
Houmous, baba ghanoush, guacamole
Young vegetable crudities

Protein pot

(Can be substituted as salad and appetisers)
Egg and spinach
Quinoa, walnut, goats’ cheese, cranberry
Tuna, egg, green beans

Hot selection

Select three of the following:
Steamed salmon with kale
Wild sea bass, black quinoa, kale, pumpkin seed oil
Grilled chicken breast, green vegetables, satay sauce
Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, vegan pesto, creamed avocado
Olive oil fried tofu, wakame, miso broth, brown rice
Smoked black bean and English beetroot burgers
Mixed vegetable egg-white frittata

Desserts

Tropical fruit skewers
Chia seed pudding with coconut yoghurt and pomegranate
Gluten-free beetroot brownies
Citrus salad, yoghurt, toasted almonds
Raw dark chocolate mousse with coconut oil and mixed berries
Frozen yoghurts, sugar-free fruit coulis



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Working lunches

Minimum 5 guests, maximum 80 guests.
Food can be served as buffet or individually to the table. Ballroom option available please speak to your event manager.
Sandwich selection with vegetable crisps £28 per person. Sandwich selection with french fries £35 per person

Sandwiches

Select three of the following:

- Focaccia, bresola, rocket, shaved Parmesan
- French baguette, salami, mozzarella, butter lettuce, pesto
- Soft roll, roast beef, watercress, horseradish cream
- Yellow tandoori chicken, mango raita wrap
- Basil bread, chicken, wholegrain mustard mayonnaise
- Smoked salmon, chive cream cheese, granary bread
- Coronation chicken, sourdough
- Prawn cocktail, baby gem wrap
- Rye bread, salt beef, choucroute, gherkins, mustard mayonnaise
- Wholegrain wrap, lamb koftas, sweet chilli sauce
- Bagel, smoked salmon, cream cheese

Vegetarian

- Wholemeal bread, egg and green onion mayonnaise
- Caraway seed loaf, cucumber, watercress, cream cheese
- Sundried tomato bread, houmous, Mediterranean vegetables
- Falafel with beetroot houmous, apricot harissa wrap
- Josper aubergine, halloumi, pomegranate molasses wrap
- Charcoal bap, pulled jackfruit, banana blossom, date chutney
- 7-grain bread, Montgomery cheddar and pickle

Enhance your lunch with the following:
Supplement per selection per person

Soup

Select one of the following:

- Leek and potato
- Roasted tomato and basil
- Broccoli and Stilton
- Roast pumpkin and coconut milk
- Truffle mushroom and chestnut
- Mulligatawny
- Seasonal soup

Supplement
6

Salad and appetisers

Select two of the following:

- Tuna ceviche, lemongrass and lime
- Hamachi tartare, mango and wasabi salsa
- Brown crab salad, Buddha lemon confit
- Oak-smoked salmon, Bramley apple salad

Supplement
12

Vegetarian

- Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
- Chargrilled leek, wild mushrooms, truffle mimosa dressing
- Green asparagus, Stilton crumble, watercress, hazelnuts
- Burrata, heirloom tomato salad, black olive crumble
- Endives, spring green salad, pomegranate, omega seeds
- Balsamic and herb grilled vegetables, micro rocket

Platters

- Neal’s Yard British cheese selection
- London Smoke & Cure meat selection

Supplement per person per choice 25

Snack selection

Supplement per person per choice 8

- Pulled BBQ pork slider, Isle of Mull cheddar
- Beef sliders, Isle of Mull cheddar, tomato relish
- Sole goujons
- Wild mushroom and Parmesan puff
- Coronation chicken pies

Vegetarian

- Halloumi sliders, red onion chutney
- Truffle arancini, pecorino
- Red quinoa sliders, avocado, pomegranate relish

Dessert bites

Select one for £8

Select three for £20

- Macarons
- Chocolate fudge brownies
- Lemon meringue cones
- Apple crumble tart
- Passion fruit and mango choux buns
- Raspberry rose cheese cakes
- Afternoon tea pastries
- Assorted sliced cakes
- Carrot cake
- Fruit skewers
- Dressed scones

Bento boxes

£65 per person (maximum 100 guests)

Select one of the following menus:

Menu one

Alphonso mango, lemongrass and prawn salad
Stir-fried sprouting broccoli, asparagus, yuzu
Steam sea bass, ginger, soya, bok choy
Fresh watermelon, lychee, Thai basil

Menu two

Beef bresaola, pomelo, bitter leaves
Heirloom tomato, burrata, avocado salad, aged balsamic
Olive and caper pasta salad
Tiramisu

Menu three

Korean beef salad, glass noodles, kimchi
Crisp vegetable and tofu rice paper wrap, sweet chilli sauce
Teriyaki chicken, broccoli, almonds, golden sesame seed
Baked custard tart

Menu four

Aloo chana chaat, micro coriander
Papdi chaat, pomegranate, quinoa
Tandoori chicken, passion fruit raita
Almond and heritage carrot halwa tart, cinnamon clotted cream

Menu five

Smoked salmon with capers, cucumber, shallots and sour cream
Goats’ curd and caramelised pink onion tart, tomato jam
Asparagus, mimosa dressing
English strawberries, vanilla cream

Your choice of smoothie or fresh juice



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Daily delegate package

Meeting room

7am – 5pm, including setup and breakdown

- Room hire
- Wi-Fi for individual use
- Conference pads and pens
- One bottle of mineral water per person

Throughout your meeting

Served in coffee break area

- Whole fruit selection
- Homemade biscuits

- Coffee station:**
- Freshly-brewed coffee, selection of teas and herbal infusions
 - Selection of dairy and non dairy milk

Breaks and lunch

- Arrival breakfast
- Mid-morning break
- Lunch
- Afternoon break

Choice of one table snack

Additional selection can be added £5 per person per item

- Popcorn
- Jellied sweets
- Sweet, salt and spice nut mix
- Chocolate-coated fruit and nuts
- Chocolate confectionery selection
- Pretzels

Arrival breakfast

- Croissants, cutting Danish and mini muffins
- Whole seasonal fruit selection

Yoghurt and granola

- Greek yoghurt, granola, fresh berries, seasonal toppings

Juices

- Freshly-squeezed orange, grapefruit, green juice

With your choice of one of the following:

Savoury

- Ham and cheese croissants
- Mini bacon baps or mini egg baps
- Mini smoked salmon bagels, breakfast radish
- Poached quail egg, avocado, pomegranate, sourdough
- Poached eggs, chorizo, crispy bacon, potato rösti

Sweet

- Drop pancakes, forest berries, vanilla cream
- Belgian waffles, raspberry compote

Wellbeing breakfast

- Chilli and turmeric scrambled tofu
- Kale and egg-white frittata, crushed avocado, sourdough bread
- Cocoa quinoa porridge, ginger and nut crumble
- Chia pudding with coconut yoghurt and pomegranate

Coffee break

Your choice of two of the following per break:

Savoury

- Houmous, baba ghanoush, pita crisps
- Sundried tomato, pecorino and pesto brochette
- Wild mushroom and Parmesan puff
- Smoked ricotta and heirloom tomato bagels
- Coronation chicken pies
- Mini croque monsieurs
- Heirloom tomato and goats’ curd tarte fine, black olive brittle
- Cassava and banana chips
- Mini smoked salmon bagel

Sweet

- Cranberry and oatmeal granola bars
- Lemon and raspberry choux buns
- Carrot cake, cream cheese frosting
- Raspberry Bakewell slice
- Chocolate brownies, orange ganache
- Dressed scones with clotted cream and strawberry jam
- Lemon drizzle cake
- Strawberries and cream
- Chocolate profiteroles

Wellbeing

- Coconut yoghurt parfait with mango and lemongrass
- Vegetable crudité, rose harissa, houmous
- Tropical fruit skewers
- Chia pudding with coconut yoghurt and pomegranate
- Peanut protein balls
- Flourless beetroot brownies
- Sugar-free banana and date bread

Your choice from the following buffets

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Buffet includes mixed deli leaves and Dorchester bread selection

Salads and appetisers

Select three of the following:

- Brown crab salad, Buddha lemon confit
- Oak-smoked salmon, Bramley apple salad
- Gala pie, Yorkshire chutney, young pickled vegetables
- Salt beef, pickled purple baby onion, mustard mayonnaise
- Scotch egg
- Cumberland sausage, black pudding and apple sausage roll

Vegetarian

- Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
- Chargrilled leeks, wild mushrooms, mimosa dressing
- Heirloom tomato, basil and apple salad
- Green asparagus, Stilton, watercress, hazelnuts
- Burrata and heirloom tomato salad, black olive crumble
- Endives and spring green salad, pomegranate, omega seeds
- Balsamic and herb grilled vegetables, micro rocket
- Tomato gazpacho
- Seasonal vegetable soup
- Miso soup

Dressing

All included

- Extra virgin olive oil, balsamic vinegar, kale and baby spinach
- pesto, French dressing, honey mustard, cider vinegar and turmeric

Toppings

All included

- Confit tomato, Peruvian olive mix, Lilliput capers, verbena
- harissa, grain mustard, omega seeds, croutons, cornichons,
- crispy shallots

Hot selection

Select two of the following:

- Cottage pie, truffle mash
- Braised beef, forest mushrooms, caramelised onion jus
- Pulled beef burgers, Isle of Mull cheddar, BBQ relish
- Black pepper beef, mushrooms, green onions
- Corn-fed chicken and Portobello mushroom pie
- Cajun chicken sliders, avocado, baby gem lettuce
- Butter chicken masala, saffron rice
- Teriyaki chicken brochette, spring onion and golden sesame seeds
- Crispy cod, hot garlic, green onions
- Miso cod, baby aubergine, turnips, crispy kale
- Crispy prawns, black yuzu mustard
- The Dorchester Biryani (*chicken or lamb*)
- Thai red duck and pineapple curry
- Thai green chicken and pea aubergine curry

Vegetarian

- New Forest mushroom Wellington, herb sour cream
- Wok-fried vegetables, oyster sauce, Chinese chives
- Lightly curried tandoori vegetables
- Singapore-style noodles, smoked tofu, bean sprouts
- Truffled mac & cheese
- Sundried tomato and Kalamata olive pasta
- Bean and lentil cassoulet with black garlic
- Thai green vegetable and silken tofu curry

Sides

Select two of the following:

- Herb crushed new potatoes
- Clotted cream mashed potatoes
- Dauphinoise potatoes
- Steamed Jasmin rice
- Egg fried rice, green onions
- Wok fried noodles
- Roasted heritage vegetables
- Tenderstem broccoli with garlic & almond
- Buttered greens
- French fries
- Sweet potato wedges



Your choice from the following buffets continued

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Buffet includes mixed deli leaves and Dorchester bread selection

Live station

Select one of the following:

Indian dosa

Indian pancakes with traditional lamb, chicken or vegetarian fillings

Risotto

Your choice of seasonal risotto prepared in Parmesan wheel

Paella

Seafood or vegetarian

Pad Thai

Vegetable, chicken or prawns

Middle Eastern kebab and wraps

Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush

Papdi chaat

Traditional Indian street food delicacy

Ramen noodle

Chicken, pork, tofu or vegetables

Carvery (£10 supplement)

Chef carved rib of beef

Yorkshire puddings, onion gravy, horseradish cream

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue pie

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Raspberry and white chocolate lollipops

Amarena cherry and almond tarts

Selection of macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Additional stations can be found on page 29

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Working lunches

*Minimum five guest, maximum 80 guests.
Food can be served as buffet or individually to the table. Ballroom option available please speak to your event manager.*

Sandwiches

Select three of the following:

- Focaccia, bresola, rocket, shaved Parmesan
- French baguette, salami, mozzarella, butter lettuce, pesto
- Soft roll, roast beef, watercress, horseradish cream
- Yellow tandoori chicken, mango raita wrap
- Basil bread, chicken, wholegrain mustard mayonnaise
- Smoked salmon, chive cream cheese, granary bread
- Coronation chicken, sourdough
- Prawn cocktail, baby gem wrap
- Rye bread, salt beef, choucroute, gherkins, mustard mayonnaise
- Wholegrain wrap, lamb koftas, sweet chilli sauce
- Bagel, smoked salmon, cream cheese

Vegetarian

- Wholemeal bread, egg and green onion mayonnaise
- Caraway seed loaf, cucumber, watercress, cream cheese
- Sundried tomato bread, houmous, Mediterranean vegetables
- Falafel with beetroot houmouus, apricot harissa wrap
- Josper aubergine, halloumi, pomegranate molasses wrap
- Charcoal bap, pulled jackfruit, banana blossom, date chutney
- 7-grain bread, Montgomery cheddar and pickle

Enhance your lunch with the following:

Soup

Select one of the following:

- Leek and potato
- Roasted tomato and basil
- Broccoli and Stilton
- Roast pumpkin and coconut milk
- Truffle mushroom and chestnut
- Mulligatawny
- Seasonal soups

Salad and appetisers

Select two of the following:

- Tuna ceviche, lemongrass and lime
- Hamachi tartare, mango and wasabi salsa
- Brown crab salad, Buddha lemon confit
- Oak-smoked salmon, Bramley apple salad

Vegetarian

- Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
- Chargrilled leek, wild mushrooms, truffle mimosa dressing
- Green asparagus, Stilton crumble, watercress, hazelnuts
- Burrata, heirloom tomato salad, black olive crumble
- Endives, spring green salad, pomegranate, omega seeds
- Balsamic and herb grilled vegetables, micro rocket

Platters

Select one of the following:

- Neal’s Yard British cheese selection
- London Smoke & Cure meat selection

Snack selection

Select two of the following:

- Pulled BBQ pork slider, Isle of Mull cheddar
- Beef sliders, Isle of Mull cheddar, tomato relish
- Sole goujons
- Wild mushroom and Parmesan puff
- Coronation chicken pies

Vegetarian

- Halloumi sliders, red onion chutney
- Truffle arancini, pecorino
- Red quinoa sliders, avocado, pomegranate relish

Dessert bites

Select three of the following

- Macarons
- Chocolate fudge brownies
- Lemon meringue cones
- Apple crumble tart
- Passion fruit and mango choux buns
- Raspberry rose cheese cakes
- Afternoon tea pastries
- Assorted sliced cakes
- Carrot cake
- Fruit skewers
- Dressed scones

Bento boxes

Maximum 100 guests

Select one of the following menus:

Menu one

Alphonso mango, lemongrass and prawn salad
Stir-fried sprouting broccoli, asparagus, yuzu
Steam sea bass, ginger, soya, bok choy
Fresh watermelon, lychee, Thai basil

Menu two

Beef bresaola, pomelo, bitter leaves
Heirloom tomato, burrata, avocado salad, aged balsamic
Olive and caper pasta salad
Tiramisu

Menu three

Korean beef salad, glass noodles, kimchi
Crisp vegetable and tofu rice paper wrap, sweet chilli sauce
Teriyaki chicken, broccoli, almonds, golden sesame seed
Baked custard tart

Menu four

Aloo chana chaat, micro coriander
Papdi chaat, pomegranate, quinoa
Tandoori chicken, passion fruit raita
Almond and heritage carrot halwa tart, cinnamon clotted cream

Menu five

Smoked salmon with capers, cucumber, shallots and sour cream
Goats’ curd and caramelised pink onion tart, tomato jam
Asparagus, mimosa dressing
English strawberries, vanilla cream

Your choice of smoothie or fresh juice



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The Dorchester salad bar

Minimum 30 guests

Salad bar

Build your own salad

Bases:

Deli leaves, baby spinach, romaine lettuce, supergrain mix

Fruit and vegetables:

Select six of the following:

Heirloom tomatoes, grilled mushrooms, cucumber, broccoli, charcoal leeks, golden beetroot, heritage carrots, edamame, red onion, sweetcorn, sweet peppers, kale, mixed roast vegetables, fennel, radish, mango, pineapple, papaya, pomegranate

Deli Items:

Select six of the following:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo, quinoa, marinated artichoke, sundried tomatoes, marinated white beans, shaved Parmesan, blue cheese, houmous

Toppings:

Select eight of the following:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut, Kalamata olives, jalapeño, zatar, crispy shallots, basil, bee pollen, charcoal, walnuts

Dressings:

Extra virgin olive oil, balsamic vinegar, green pesto, French dressing, honey mustard, cider vinegar and turmeric, Caesar

Bread:

The Dorchester bread selection

Salad bars are accompanied with the following:

Soups

Select one of the following:

Leek and potato

Roast pumpkin

Cream of spinach

Roasted tomato and basil

Broccoli and Stilton

Roast pumpkin and coconut milk

Truffle mushroom and chestnut

Mulligatawny

Seasonal soups

Appetisers

Select three of the following:

Lemongrass and lime tuna ceviche

Hamachi tartare, mango and wasabi salsa

Oak-smoked salmon, Bramley apple salad

Scotch egg

Beef carpaccio

Sausage roll

Portland crab salad

Gala pie, Yorkshire chutney, young pickled vegetables

Charcuterie

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing

Burrata and heirloom tomato salad, black olive crumble

Balsamic and herb grilled vegetables, micro rocket

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue pie

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Amarena cherry and almond tarts

Hazelnut grand macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Raspberry posset

Rhubarb and custard trifle

Infused water

Select two of the following:

Cucumber and mint

Kiwi, apple and lime

Blueberry and cinnamon

Fennel, apple and orange

Roasted cumin, coriander and honey

Coconut, lychée and rose

Wellness substitutions

*Below is a selection of wellness items, these can be substituted or added to your selected buffet.
Substitutions must be made in corresponding sections
Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person*

Salads and appetisers

Select two of the following:
Roasted quinoa salad, grilled prawns, red peppers, sesame seeds
Green gazpacho
Superfood salad, omega seeds, organic nuts
Organic seasonal vegetable and herb broth
Garden salad with avocado, asparagus, pumpkin seeds, pomegranate dressing
Houmous, baba ghanoush, guacamole
Young vegetable crudities

Protein pot

(Can be substituted as salad and appetisers)
Egg and spinach
Quinoa, walnut, goats’ cheese, cranberry
Tuna, egg, green beans

Hot selection

Select three of the following:
Steamed salmon with kale
Wild sea bass, black quinoa, kale, pumpkin seed oil
Grilled chicken breast, green vegetables, satay sauce
Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, vegan pesto, creamed avocado
Olive oil fried tofu, wakame, miso broth, brown rice
Smoked black bean and English beetroot burgers
Mixed vegetable egg-white frittata

Desserts

Tropical fruit skewers
Chia seed pudding with coconut yoghurt and pomegranate
Gluten-free beetroot brownies
Citrus salad, yoghurt, toasted almonds
Raw dark chocolate mousse with coconut oil and mixed berries
Frozen yoghurts, sugar-free fruit coulis



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Afternoon tea

£75 per person.
£95 per person, including a glass of Veuve Clicquot

Sandwiches

Free range egg and Montgomery cheddar with green onion chives on caraway bread
Norfolk Angus Pastrami, Hertfordshire watercress and grain mustard mayonnaise on whole meal bread
Mild smoked salmon with Dorset wasabi and avocado mayo with lemon balm on malted grain bread
Kent baby cucumber and apple minted cream cheese on brown bread
Red Cornish roasted chicken with sage and onion stuffing with mustard mayo served on onion bread

Scones

Warm raisin and plain scones
Homemade strawberry jam, seasonal jam, Cornish clotted cream

Pastries

Selection of French pastries

Teas

English breakfast, jasmine, Earl Grey, peppermint, fruit tea

High chai

£95 per person

Pani puri with pomegranate

Savoury

Chicken tikka with green chilli mayo wrap
Dhokla with masala paneer, date chutney
Dal Vada, tamarind, coriander
Chickpea & potato burger, spiced fig chutney
Spice aloo, artichoke & mint stuffed capsicum

Live papdi chaat

Sweet

White chocolate and laddu cheesecake, pistachios
Spiced carrot halwa tart, cinnamon clotted cream
Laddu lollipop, fig chutney
Alphonso mango & saffron choux

Espresso iced coffee or mini falooda



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Canapés

Pre-dinner: Selection of 6, service of 6 per person, £33 per person (minimum 10 guests)
Reception: Selection of 5, service of 10 per person, £55 per person (minimum 10 guests, recommended for two hours of food service)
Additional items: £6 per person per item

Fish and shellfish

Cold	Supplement
Salmon and lemon thyme choux, fennel jam	
Bloody Mary shots, oyster tartare, celery	
Smoked salmon cornetto, sour cream, keta caviar	
Tuna tartare, tobiko caviar, yuzu	
Squid ink macaron, vodka cream cheese	
Hamachi ceviche, Peruvian chill and finger lime, tapioca crisp	
Chilli and lime crab, avocado, sourdough bread	
Smoked salmon blinis, lemon balm sour cream, keta caviar	
English berry caviar tart, yuzu cream	5

Hot

Portland brown crab croquettes, celeriac and apple remoulade	
Spicy tuna and potato croquettes, mild curry ketchup	
Diver scallop with green mango and coriander, brown butter	
Blue lobster and lentil dumplings, coconut chutney	
Scottish langoustine tempura, wasabi mayonnaise	2.50
Parma ham wrapped halibut, champagne nage	
Portland seafood vol-au-vent	

Dessert canapé and bowl food options can be found on pages 26 and 27

Food station options can be found on page 18

Canapé and food station packages can be found on pages 28 and 29

Meat

Cold
Goosnargh Peking duck and red amaranth rice paper wrap
Vietnamese chicken summer roll
Aged Black Angus beef tartare, anchovy mayonnaise
Wagyu pastrami, basil pesto, sourdough
Coronation chicken, bromley apple puff
Chicken liver parfait, crispy bacon, prune ketchup
Salt beef tartare, wild mushrooms, plum compote

Hot

Cumberland, black pudding and apple sausage roll
Venison and fig shammi kebab
Chicken tikka kati roll, mint chutney
Pulled pork crouquet, chipotle chilli relish
Keema lamb puff, date and clove chutney
Aged beef satay, coconut and satay mayonnaise
Slow-cooked short rib and ale patties, mushroom ketchup
Spiced salt marsh lamb, Alphonso mango and coriander salsa
Slow-cooked venison and pistachio galouti, spicy plum chutney
Crispy duck foie gras wonton, truffle jus
Pan seared dry aged beef, smoked eel glaze, pork floss

Vegetarian

Cold
Maldon sea salt and Thai chilli spiced silken tofu
Young vegetables and edamame, cocoa cone, Cornish sea salt
Tomato, basil and mozzarella, black sesame cone
Goats’ curd and fig, Stichelton cheese shortbread
Pomegranate and pomelo sev puri, tamarind chutney
Corn taco, beetroot houmous, black olive crumble, micro cress
Roast cauliflower and coconut cream cheese choux, tomato jam
Heritage beetroot tartare, Dorset wasabi cream, crispy capers
Quails egg tart, Yorkshire chutney

Hot

Truffle arancini, pecorino
Smoked ricotta and caponata, lemon blinis,
Crispy pumpkin and sage raviolo
Parmesan and truffle tarte fine
Turmeric paneer and potato tikka, black mustard date chutney
Parmigiano-Reggiano and thyme Madeleine
Saffron and parmasan arancini
Wild mushroom vol-au-vent

Enhance your canapé with one of the following options, per person per canapé

Fresh black truffle (market price)
Beluga £58
Imperial £22
Oscietra £21

Bowl food and finger food

Bowl food reception: Selection of three, service of six per person £50 (minimum ten guests, recommended for two hours of food service)
Additional bowls: £10 per person per item, can be added to canapé reception

Fish and shellfish

	<i>Supplement</i>
Seared peppered tuna, citrus fruit	
Salmon confit, chimichurri dressing	
Citrus marinated octopus salad	
Sole goujons, chips, tartar sauce	
Sweet and sour tiger prawns	
Fritto misto, Sicilian lemon mayonnaise	
Roasted sea bass, Goan curry foam	
Dressed crab cocktail	
Blue lobster, orange jelly, citrus curd, micro salad	4
Cornish seafood biryani	3
Lobster risotto	2

Meat

	<i>Supplement</i>
Coronation chicken pies	
Chicken Caesar salad	
Beef sliders, Isle of Mull cheddar, tomato relish	
Short rib corn cake, pomelo relish	
Mini bangers and mash, red onion gravy	
Steak and Stilton pies	
Thai red chicken curry with jasmine rice	
Chicken shawarma, lamb shawarma	
Mini shepherd’s pies	
Chicken Biryani	
Pulled smoked BBQ pork slider, Isle of Mull cheddar	
Lamb shawarma wraps, rose harissa	
Veal cheek ragu, penne pasta	
Wagyu sliders, Lincolnshire onion relish	8

Vegetarian

	<i>Supplement</i>
Park salad	
Heirloom tomato, rocket, burrata	
Halloumi sliders, red onion chutney	
Sage and pumpkin ravioli	
Salted potato and manchego croquettes, lemon aioli	
Amaretto and pumpkin ravioli, saffron nage	
Thai green vegetable curry with jasmine rice	
Seasonal risotto	
Marinated pepper, olive and artichoke mini pizza	
Truffle mac n cheese	
Red quinoa sliders, crushed avocado, pomegranate relish	
Risotto with black truffle oil	2

Sweet

Sweet bowl

Apple crumble tart, vanilla custard
Snickers bar, salted peanuts
Cherry almond tart, kirsch Chantilly
Sticky toffee pudding cake, caramel cream
Redcurrant Amaretto bar
Black Forest gâteau
Roasted apricots, almond crumble, apricot compote
Banoffee pie
Blueberry and lemon Eton mess
Lemon meringue pie

Sweet canapés

(Can be selected as part of canapé menu or £5 per person per item)

Chocolate fudge brownies, salted caramel ganache
Macarons
Passion fruit and mango choux buns
The Dorchester egg <i>(mango jelly, coconut and lemongrass foam)</i>
Raspberry rose cheesecake
Selection of chocolate lollipops
Cranberry, chocolate pecan cake

Enhance your canapé with one of the following options, per person per canapé

Fresh black truffle <i>(market price)</i>
Beluga £58
Imperial £22
Oscietra £21

Canapé options can be found on page 26
Food station options can be found on page 18
Canapé and food station packages can be found on pages 28 and 29

Canapé packages

The below packages will offer your guests unlimited service of your chosen canapes. Packages must be taken for a minimum of two hours and all guests must be catered for. Additional selection may be added for £7 per person per hour. Complementary drinks packages can be found on page 44.

Canapé reception £30 per hour

Recommended lighter snack or pre-dinner

- Your choice of:
4 hot canapes
4 cold canapés

Canapés and bowl food £40 per hour

Suitable for lighter dinner

- Your choice of:
4 cold canapes
2 hot canapes
3 bowls

Canapés, bowl food and food stations £70 per hour

Suitable for substantial dinner

- Your choice of:
2 cold canapes
2 hot canapes
2 bowls
1 small food station
1 large food station

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Food stations

Choice of two large and three small food stations, 1.5 hours service: £135 per person (selection of bread included). Additional stations: £42 per large station and £25 per small station
Stations can be added to canapé receptions. Minimum 25 guests

Large savoury stations

Deli selection

- Freshly-baked bagels, pretzels and rye bread
- Oak-smoked salmon
- Choice of pulled pork or pulled chicken
- Salt beef
- Grilled vegetables
- Tomatoes, butter lettuce, red onion, gherkins, pickled onions
- Selection of mustards, horseradish and cream cheese

Charcuterie and cheese

- Neal’s Yard British cheese selection
- London Smoke & Cure meat selection
- Crackers, chutneys, walnuts and grapes

Salad and tarts

- Gala pie, Yorkshire chutney, young pickled vegetables
- Feta, red onion and Swiss chard tart
- Salt-baked celeriac, smoked red chicory, ricotta and pine nuts
- Mixed leaves
- Heirloom tomato, basil and apple salad
- Oak-smoked salmon, Bramley apple salad
- Crudités with houmous
- Leek and wild mushroom quiche

Salads

- Green asparagus, Stilton, watercress, hazelnuts
- Park salad
- Brown crab salad, Buddha lemon confit
- Burrata and heirloom tomato salad, black olive crumble
- Chicken or avocado Caesar salad
- Prawn cocktail
- Lemongrass and lime tuna ceviche

Salmon

- Chef carved smoked salmon
- Salmon gravadlax
- Gin and tonic marinated salmon
- Ginger marinated salmon
- Beetroot marinated salmon
- (Served with blinis, wholemeal bread, cream cheese, cornichons, breakfast radish, horseradish cream)

British

- Chef carved rib of beef
- Chef carved Norfolk Black Leg chicken
- Yorkshire puddings, roast potatoes, seasonal vegetables
- Onion gravy, horseradish cream
- Sole goujons, chips, tartare sauce

Seafood

- Shellfish:** tiger prawns, scallop ceviche, dressed Cromer crab, steamed Scottish lobster
- Fish:** dressed salmon, tuna sashimi, smoked mackerel, smoked eel
- Marinated salmon:** gin and tonic, ginger, beetroot
- Sauces:** Marie Rose, horseradish, cocktail sauce, lemon mayonnaise

Supplement

9

8

30

Indian

- Fish amritsari
- Aloo papdi chat
- Lamb rogan josh
- Butter chicken curry
- Vegetable biryani
- Tarka dhal
- Aloo jeera
- Pilau rice
- Mini poppadoms, naan bread, pickles and chutneys

Supplement

Deluxe Indian

10

- Mini dahi vada, tamarind chutney
- Pineapple and date, kachumber
- Papdi chaat with green mango and pomegranate
- Lamb biryani
- Green tandoori baby chicken
- Spiced lamb cutlets
- Steamed jasmine rice
- Mini poppadoms, naan bread, pickles and chutneys
- Cornish Seafood Biryani

Italian

- Tuscan panzanella salad
- Italian seasonal leaves
- Grilled octopus, blood orange, bronze fennel salad
- Burrata and heirloom tomato salad, black olive crumble
- Spicy fregola, clams, mussels and prawns
- Ossobuco Milanese, porcini mushrooms
- Wild mushroom pasta
- Seasonal risotto prepared in Parmesan wheel

Large savoury stations

Middle Eastern

Houmous
Tabbouleh
Fattoush with pomegranate
Cheese sambousek, falafel, kibbeh
Lamb kabsa
Shish taouk
Lamb kofta
Spicy lamb cutlet
Flatbreads, picked vegetables, olives
Rose harrisa

Oriental

Steamed dim sum selection
Thai seafood salad with peanuts
Green papaya and mango kimchi
Ahi tuna, seaweed and sea lettuce
Goosnargh Peking duck rice paper wrap
Crispy chicken, black mushroom and bamboo shoots
Prawn tempura, hot garlic sauce
Wok-fried rice
XO sauce, peanuts, roasted sesame seeds, fried shallots, soy sauce, prawn crackers

American

Hot dogs
Vegetable sliders, cheddar, tomato relish
Corn fritters
Mac & cheese
Chicken Caesar salad
Mustard, ketchup and relishes
Turkey and bacon sliders, cheddar cheese, truffle
Slow roasted BBQ pulled rib of beef mayonnaise

Afternoon tea

Selection of finger sandwiches
Dressed scones
The Dorchester French pastries

Dessert bites

Macarons
Chocolate brownies, salted caramel ganache
Banoffee pie
Black Forest gâteau
Lemon meringue pie
Raspberry rose cheesecake
Chestnut and apple Mont Blanc
Passion fruit and mango choux buns

British puddings

Apple crumble tart, vanilla custard
Rhubarb and ginger crumble, vanilla custard
Lemon meringue cones
Eton mess
Sticky toffee pudding cake, caramel cream
Cherry almond tart
The Dorchester bread and butter pudding
Trifle

Chocolate indulgence

Chocolate fudge brownies, salted caramel ganache
Selection of chocolate lollipops
Snickers bar, salted peanuts
Chocolate and sour cherry torte
Bitter chocolate tart with blood orange
Cranberry milk chocolate bar
Chocolate praline mousse
Milk chocolate and orange truffles

Ice cream

Served in waffle cones and bowls
Choice of five flavours:

Ice cream:

Strawberry, chocolate, vanilla, cappuccino, salted caramel, almond, coffee, banana, pistachio, hazelnut, rum and raisin, coconut, peanut butter

Sorbets:

Lemon, mango, black cherry, mandarin, apricot, raspberry, blood orange

Frozen yoghurt:

Vanilla, mango, chocolate, strawberry

Choice of three sauces:

Chocolate, salted caramel, caramel, raspberry coulis, blueberry coulis, mango coulis, passion fruit, white chocolate

Toppings:

Sweet toppings (*choice of six*)

Mini marshmallows, honeycomb, chocolate brownies, cookies, granola, caramelised nuts, white and milk chocolate curls, chocolate krispies, mini Smarties, caramel popcorn, crunchy caramel balls, coconut, hazelnuts

Fresh fruit (*choice of two*)

Strawberries, blueberries, mango, raspberries, banana, kiwi

Luxury (*choice of one*)

Espresso shots, choice of liqueur shots, marinated cherries, chocolate truffles, large cookies

Small savoury stations

Indian dosa	<i>Supplement</i>
Southern Indian pancake, with lamb, chicken and potato fillings, traditional chutney; coconut, mint and coriander, tamarind chutney	
Risotto	
Your choice of seasonal risotto prepared in Parmesan wheel	
Thai curry	
Thai green chicken curry, Thai red vegetable curry, jasmine rice	
Ramen noodle	
Chicken, pork, tofu or vegetable	
Smoked salmon bagels	
Smoked salmon, cream cheese, bagels	
Middle Eastern kebab and wraps	
Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush	
Papdi chaat	
Traditional Indian street food delicacy	
Paella	
Seafood or vegetarian	
Oyster bar	10
Native and rock oyster on ice	
Soda bread, shallot vinegar	
Capers, shallot vinegar, tobacco, lemon, cocktail sauce, yuzu wasabi dressing, red wine vinegas, heritage raddish dressing	

Small dessert stations

Crêpes and waffles
Crêpes and waffles made to order
Sauces: maple syrupchocolate, berry, passion fruit, salted caramel, maple syrup
Toppings: chocolate hazelnut spread, nuts, fruit, berries, whipped cream, sliced toffee banana, kumquat confit
Crêpes Suzette
Flambéed pancakes with Grand Marnier, orange and butter
Cheese selection
Selection of four Neal’s Yard cheeses
Breads, crackers, chutneys, walnuts and grapes

Caviar bar

The caviars	<i>per 30g</i>
Beluga	350
Imperial	136
Oscietra	130
Traditional accompaniments:	
Egg-white, egg yolk, chives, red onion, sour cream, blinis	



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Late night bites

*Selection of two, tray-served for 45 minutes: £18 per person. Selection of three, tray-served for 45 minutes: £24 per person
Latest service 11pm. Additional items: £6 per person per item. Minimum 25 guests*

Fish and shellfish

Sole goujons, tartare sauce
Tempura prawns, sweet chilli dip
Mini smoked salmon bagels

Meat

Beef sliders, cheddar, tomato relish
Coronation chicken pies
Short rib corn cake, pomelo relish
Moroccan lamb koftas, Greek yoghurt
Steak and Stilton pies
Chicken shawarma wraps and lamb shawarma wraps
Mini hot dogs
Bacon baps
Mini Cornish pasties
Chicken goujons
Butter chicken curry, basmati rice
Keema lamb curry puff

Vegetarian

Mushroom risotto
Halloumi sliders, red onion chutney
Chickpea sev puri, tamarind yoghurt sauce
Spring rolls, sweet chilli jam
Arancini selection
Mac & cheese
Cheese toasties
Poppadoms with chutney
Mini pizzas
Paneer butter masala, basmati rice

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Lunch and dinner

<i>Set dining:</i> <i>Three courses £100 per person</i> <i>Four courses £115 per person</i>	<i>Pre-selected:</i> <i>Three-course meal £115 per person supplement</i> <i>Pre-selected per course £10 per person supplement</i>	<i>Choice on evening:</i> <i>Starter/intermediate £20 per person per course supplement</i> <i>Main course only £25 per person supplement</i> <i>Dessert only £15 per person supplement</i> <i>*not available in the Park Suite</i>
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A la carte dining : Select three options per course to include a vegetarian option.*
For pre-selected, the per person choices need to be advised seven days in advance.

Starters	Supplement	Vegetarian	Intermediate	Supplement
Meat and fish			Meat and fish	
Slow-roasted pork and sage tortellini, squash, sage butter		Wye Valley asparagus, poached egg, mimosa mayonnaise	Roast chicken raviolo, rainbow chard, truffle cream	
Duck leg croquette, beluga lentil ragu, pancetta		Burrata, sweet peas, broad beans, black olive crumb	Pan-fried duck foie gras, calvados-glazed apricots, toasted brioche	8
Chicken and wild mushroom ravioli, braised leeks ragu		Leek and Stichelton tart, pickled walnuts, chive vinaigrette	Tuna ceviche, furkikake seaweed mayo, tabiqo caviar	
Smoked salmon tartare, watermelon radish, Buddha lemon mayonnaise		Hafod cheddar soufflé, pickled vegetables, tomato jam	Diver scallops, cauliflower purée, maple dressing, Alsace bacon	8
Red miso-glazed cod, crisp Thai vegetables, yuzu dressing		Red quinoa, young vegetables, aubergine, coconut vinaigrette		
Yellow tandoori chicken, spiced aubergine, tamarind chilli		Heritage beetroot tartare, tomato gazpacho, balsamic pear		
Tea-smoked salmon timbale, Buddha lemon mayonnaise		Sweet pea and broad bean risotto, burrata, Kalamata olives		
Malden-cured salmon, potted shrimp and pomelo salad		Heirloom tomato papdi chaat, pomegranate, tamarind chutney		
Ahi tuna tartare, poached egg, asparagus, Cornish sea lettuce		Red onion and smoked ricotta tarte fine, bitter leaves, honey truffle		
Wasabi-marinated smoked salmon, Bramley apple, finger lime			Vegetarian	
Steamed sea bass, confit celeriac, tomato nage	4		Chestnut mushroom velouté, black trompette, truffle	
Portland crab, heirloom tomato, brown crab mayonnaise	5		Pink champagne and grapefruit sorbet	
Blue lobster risotto, lemon thyme, Pecorino Romano	10		Hibiscus granita, cranberry and vodka foam	
			Red wine poached endive risotto, taleggio, walnuts	
			Pumpkin velouté, black trompette, brioche	
			Courgette flowers, smoked ricotta, sweet peas, olive dressing	
			Romana-style gnocchi, San Marzano tomato fondue, pecorino cream	

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Lunch and dinner

Main dishes

Chicken	Supplement
Chicken breast, wild mushrooms, leek and chicken pie, thyme jus	
Chicken ballotine, olive oil mash, heritage vegetables, tarragon cream	
Yellow tandoori chicken, crushed saffron potatoes, coconut and curry leaf jus	
Grilled chicken breast, asparagus risotto	
Poached chicken, summer vegetables, Jersey Royals, lemon and rosemary broth	
Pan fried corn-fed chicken, basil mash, pea and morel ragu	

Fish	
Roast cod, cracked bulgur wheat, confit tomato, salsa verde	
Yuzu cod, soya fragrant rice, Tokyo turnip, furikake	
Roast sea bass, crushed Jersey Royals, lemon thyme and crab bisque	4
Poached saffron and parsley cod, lemon risotto, Parmesan nage	
Grilled salmon, Jersey Royals, young vegetables, lemon butter sauce	
Roast hake, pearl barley and sweet pea risotto, Parmesan foam	
Grilled halibut, roast cauliflower, caper and tomato vinaigrette	4

Beef	Supplement
Fillet of Hereford beef, confit potato, heritage vegetables, Burgundy jus	10
Sirloin of Hereford beef, mushroom and nettle pithivier, summer vegetables, morel reduction	
Braised Jacob rib, celeriac mash, wild mushrooms, red wine jus	
Fillet of Hereford beef, braised short rib ravioli, young vegetables, truffle jus	10
Salt beef raviolo, Provençal vegetables, parsley velouté	
Dry aged Beef Wellington, anna potatoes, heritage beetroot	10

Lamb	
Salt marsh lamb, caponata, Anna potato	3
Braised lamb shoulder, dauphinoise potato, parsnip mousseline, seasonal vegetables	
Spring minted lamb, sweet peas, truffle mash, Marsala jus	3
Salt marsh lamb, lightly spiced heritage carrot, tomato and basil jus	3

Pork	
Roast pork belly, sautéed cabbage, potato dauphinoise, pear and cider jus	
Slow-cooked pork, smoked paprika and chorizo risotto, caramelised cider jus	

Vegetarian
Black rice risotto, salt-baked sweet potato, almond milk foam
Vegetarian wellington, anna potatoes, heritage beetroot
Truffle celeriac riceless risotto, Jerusalem artichoke, romanesco cauliflower
Sweet pea risotto, burrata, spiced rainbow beetroot
Truffle leek pie, creamed celeriac, truffle sauce
Goats' cheese and mint ravioli, confit tomato, balsamic pearls
Courgette flowers, truffled gnocchi, wild mushroom, olives
Wye Valley asparagus and Jerusalem artichokes, minted sweet pea cake, morel cream



Lunch and dinner

Dessert

- Snickers bar, salted peanuts, malted milk ice cream
- Black Forest mille-feuille, kirsch whipped ganache, sour cherry sorbet
- Morello cherry cheesecake, pistachio ice cream, caramelised pistachios
- Roasted apricot tart, almond crumble, blueberry lavender ice cream
- Salted caramel parfait, hazelnut crunch, milk chocolate ice cream
- Bitter chocolate tart, blood orange, salted caramel ice cream
- Blood orange and saffron panna cotta, yoghurt sorbet
- Yorkshire rhubarb tart, sweet ginger ice cream
- Chocolate fondant, vanilla ice cream
- Pear tarte tatin, Calvados ice cream
- The Dorchester Tiramisu
- Banoffee choux bun, Tahitian vanilla cream
- Sticky toffee pudding, milk ice cream

Fruit and cheese

- | | |
|--|-----|
| Individual selection of four cheeses | 28 |
| Sharing platter of four cheeses for ten guests | 190 |
| Individual sliced fruit plate | 18 |
| Sharing fruit platter for ten guests | 95 |

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The Penthouse and Pavilion

Set dining:
Three courses £150 per person
Four courses £170 per person
Selection of canapés £34 per person

All menus include:
Seasonal amuse-bouche, set starter, choice of three à la carte main course, pre-dessert, set dessert, tea, coffee and candy jars.

Choice on evening:
Starter/intermediate £15 per person per course supplement
Dessert only £10 per person supplement

Canapés	Supplement
Duck foie gras, spiced plum and ruby port jelly, brioche	
Blue lobster and honey mango charcoal choux	
Roasted cauliflower, honey truffle and black figs choux	
Squid ink macron, vodka cream cheese, caviar	
Parmesan tarte fine	
Langoustine taco, aioli	
Wagyu satay, eel glaze	2
Scallops ceviche, seaweed, truffle yuzu	
Sumac Salt Marsh lamb, Greek yogurt, pomegranate	
Tuna tartare, Cornish sea lettuce mayonnaise	
Balik salmon, English wasabi, caviar	
Truffle and ceps tarte fine, pecorino	
Salted baked celeriac and fig, charcoal sourdough	
Confit duck, rhubarb chutney, waffles	
Venison and black fig shami, date chutney	
Langoustine tempura, English wasabi mayonnaise	2

For the table
<i>A shared experience for the table, can be added to menu for supplement of £30 per person</i>
Seafood on ice
Ahi tuna, caviar, truffle yuzu
Blue lobster, Cornish sea lettuce, lobster broth
Portland crab and scallop salad, Buddha lemon
Native oyster, champagne glaze, caviar
Antipasti
Culatello, sweet melon, rocket
Octopus, pomegranate, radicchio
Vitello tonnato, bonito, young vegetable pickles
Seafood carpaccio, bronze fennel, capers, Italian parsley
Vegetarian antipasti
Heirloom tomatoes, truffle burrata, Kalamata olives
Salt-baked cauliflower, black figs, coconut cheese
Fennel ceviche, pomelo and lime oil
Beetroot tartare, grilled halloumi, balsamic cream

Starter
Meat and fish
Old Tom Gin cured salmon, bramley apple, finger lime, crème fraîche
Quail ravioli, parsley root, Marsala jus, pork floss
Blue lobster ceviche, yellow tomato, heritage radish
Yellowfin tuna tartare, quails egg, heritage radish, truffle yuzu
Cornish shellfish ravioli, seafood chowder, bottarga, hazelnut
Royal fillet salmon tartare, English wasabi cream, finger lime, salmon caviar
Portland brown crab salad, Buddha lemon marmalade
Truffle risotto, confit quail, Parmesan foam
Rhug Estate venison and fig ravioli, chervil root, Marsala jus, pistachio
Rabbit ragu tarte fine, watercress salad
Smoked duck and duck foie gras terrine, spiced plum chutney, sourdough crouton

Vegetarian
Leek & stilton coconut charcoal ravioli, parmesan foam
Confit mushroom tart, poached hen’s egg, truffle honey
Heirloom tomato tarte fine, goats’ curd, olive pesto
Heritage beetroot tartare, English wasabi, balsamic pearls
Truffle risotto, parmesan foam

**If you'll have vegetarian diners in your party, please let us know how many will be attending seven days in advance*

The Penthouse and Pavilion

Intermediate

Red Sicilian prawn linguini, cured tomato, green basil
Potato and leek velouté, sour cream, walnuts, caviar
Roast scallops, mild curry salt, truffle velouté
Chestnut mushroom velouté, black trumpet mushrooms, brioche
Cornish seafood risotto, bronze fennel, bottarga
Potimarron velouté, black trumpet mushroom, truffle brioche
Pan-fried duck foie gras, rhubarb chutney, brioche
Pink champagne and raspberry sorbet
Roast scallops, parsley root, New Forest mushroom ragout, Alsace bacon

Main

Dover sole Dugléré, saffron potato, San Marzano confit tomato
Roast wild seabass, langoustine and crab bisque, seasonal vegetables
Miso-glazed black cod, sprouting broccoli, Tokyo turnips, palm hearts, yuzu broth 5
Rhug Estate venison, potimarron, pickled beetroot, olive oil mash, Valrhona chocolate jus
Trio of Suffolk pork, spiced apricot, seasonal vegetables, Ana potatoes, sherry vinegar jus
Norfolk chicken, duck foie gras, Boulangère potatoes, morels
Fillet of Herefordshire beef, short-rib ravioli, celeriac puree, New Forest mushrooms, seasonal vegetables, truffle jus
Kagoshima Wagyu rib-eye, pommes Pont Neuf, choice of béarnaise sauce, chimichurri, pepper corn 40
Black Angus beef Wellington, truffle mashed potatoes, heritage vegetables, Bordelaise sauce
Salt marsh lamb, confit lamb rib, Jerusalem artichoke, smoked aubergine purée, pomegranate jus

Vegetarian

Cepe and celeriac Wellington, truffle mashed potatoes, heritage vegetables, mushroom jus
Roasted Romanesco cauliflower, charcoal grilled leek cannelloni, Stilton nage
Minted burrata ravioli, niçoise vegetables, Kalamata olive broth, salsa verde
Truffle and leek pathvia, creamed celeriac, truffle jus
Courgette flowers, spinach gnocchi, wild mushroom

Supplement



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The Penthouse and Pavilion

Trolley service

Enjoy the exciting theatre of trolley service by our world-renowned chefs. They will introduce the dishes and complete the final stage at the dinner table.

Starter and intermediate

- Seasonal risotto, Parmesan wheel
- Rhug Estate game pâté en croûte, Yorkshire chutney, sourdough toast
- Portland seafood, tomato and saffron fregola
- Norfolk Black Angus beef tartare, horseradish mayonnaise, caviar (*maximum 12 guests*)
- Red wine poached endive risotto, taleggio, walnut

Main

- All main courses served with family style seasonal vegetables*
- Black Angus beef Wellington, truffle mashed potatoes, Bordelaise sauce
- Côte de boeuf, braise short rib and mushroom tart
- Cornish turbot coulubiach, brown crab and scallops
- Salted baked wild sea bass, bronze fennel, lemon and caviar hollandaise
- Roasted truffle chicken, goose foie gars, morels
- Masala Salt Marsh lamb Wellington, maharaja golden biryani
- Truffle, cepe and celeriac Wellington, truffle mashed potatoes, mushroom jus
- Three bird roast of guinea fowl, quail and pigeon galantine, duck foie gras, confit cep risotto

Dessert

- Valrhona dark chocolate fondant, candied pistachio, pistachio ice cream
- Baked Alaska
- Flaming mango brûlée, yoghurt sorbet
- Caramelised Valrhona chocolate ganache, praline crunch, green apple sorbet
- Raspberry and lychee panna cotta
- Pistachio cake, ivory chocolate ganache, red berries, red berry sorbet
- Banana and lime parfait, bitter chocolate and caramel biscuit
- Cane sugar custard, spiced milk ganache, milk ice cream.
- Bitter chocolate cream, chocolate sable, Tonka bean ice cream



The Dorchester BBQ

125

- Monkfish and salmon kebab
- Salt marsh lamb cutlet
- Smoked belly pork
- Beef burgers
- Corn-fed chicken kebabs
- Cumberland sausages
- Pulled jackfruit and banana blossom burger
- King oyster mushroom and artichoke kebabs
- Soya and ginger salmon charcoal burgers

Accompaniments

Classic toppings:

Lettuce, tomato, cheddar, onions

Vegetables:

Corn on the cob, grilled balsamic red onion and baby aubergine, garlic and rosemary peppers, mushroom and courgette skewers

Dressings and bread:

Brioche buns, The Dorchester bread selection

Sauces and dressing:

Smoked BBQ, vinaigrette, chimichurri, choron sauce, olive oil, balsamic, tomato relish, piri piri, ketchup, mayonnaise

Salads

Choice of four:

- Thai seafood with glass noodle salad
- Caesar salad with avocado
- Pasta salad, Yorkshire ham and Kalamata olives
- Red quinoa, beetroot, roast heritage carrot salad
- Burrata and heritage tomato salad
- Mixed summer leaves
- Potato salad with bacon and chives
- Coleslaw, apple and fennel
- Brown crab cocktail
- Tomato gazpacho
- Watermelon feta and olives
- Italian parsley, coconut and tomato
- Park salad

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Desserts

Choice of four:

- Eton mess
- Summer pudding with Brogdale Farm berries
- Tropical fruit salad, elderflower and hibiscus
- Passion fruit macaron
- Watermelon and pomegranate ice lollies
- Brogdale Farm berries and vanilla ice cream
- Ice cream cones
- Ice cream tacos

Exchange any of the BBQ items for a supplement of £10 per person per item or add any of the below in your BBQ menu for a supplement at £15 per person per item

- Scottish lobster
- Jumbo tiger prawns
- Yellow tandoori sea bass
- Monkfish tail kebab
- Smoked paprika octopus
- Lemongrass and coriander squid
- Wagyu burgers



Ice cream bar

£18 supplement to BBQ or dinner

Served in waffle cones and bowls

Choice of five flavours

Ice cream

Strawberry, chocolate, vanilla, cappuccino, salted caramel, almond, coffee, banana, pistachio, hazelnut, rum and raisin coconut, peanut butter

Sorbets

Lemon, mango, black cherry, mandarin, apricot, raspberry, blood orange

Frozen yoghurt

Vanilla, mango, chocolate, strawberry

Sauces

Choice of three:

Chocolate, salted caramel, caramel, raspberry coulis, blueberry coulis, mango coulis, passion fruit, white chocolate

Toppings

Sweet

Choice of three:

Mini marshmallows, honeycomb, chocolate brownies, cookies, granola, caramelised nuts, white and milk chocolate curls, chocolate krispies, mini Smarties, caramel popcorn, crunchy caramel balls, coconut, hazelnuts

Fresh fruit

Choice of two:

Strawberries, blueberries, mango, raspberries, banana, kiwi

Luxury

Choice of one:

Espresso shots, choice of liqueur shots, marinated cherries, chocolate truffles, large cookies

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Wine and drinks

Champagne and sparkling

Brut

Veuve Clicquot Yellow Label Brut	NV	100
Henriot, Brut Souverain	NV	115
Bollinger, Special Cuvée	NV	180
Laurent-Perrier, Grand Siècle	NV	350

Rosé

Veuve Clicquot Rosé, Brut <i>(Minimum 10 bottle order/paid for)</i>	NV	140
Veuve Clicquot Rosé, Brut	NV	160
Louis Roederer, Cristal Rosé	<i>(Vintage available)</i>	1,800

Vintage

Veuve Clicquot Vintage Brut	<i>(Vintage available)</i>	225
Bollinger, La Grande Année	<i>(Vintage available)</i>	320
Dom Pérignon	<i>(Vintage available)</i>	450
Louis Roederer, Cristal	<i>(Vintage available)</i>	800

Sparkling

Rathfinny Classic Cuvée	2017	96
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Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served by our chef. A full wine list is available at The Grill at The Dorchester upon request. If you have a specific wine in mind, please let us know and we will do our best to source it from our suppliers. All prices quoted are for 75cl bottles unless otherwise stated.

Wine and drinks

White

Sauvignon Blanc/Vermentino, Les Oliviers Pays d’Oc, Languedoc-Roussillon, France	2020	42
Pecorino IGT, Terre di Chieti, Tor del Colle, Abruzzo, Italy	2020	43
Picpoul de Pinet, Caves de l’Ormarine, Duc de Morny, Languedoc-Roussillon, France	2020	47
974 Viognier, Chateau Pesquie, Ventoux, Rhone Valley, France	2020	54
Albarino, Orballo, Rias Baixas DO, Galicia, Spain	2020	58
Mas Carlot, Generations, Costieres de Nimes Blanc, Southern Rhone, France	2020	65
Sauvignon Blanc, Meltwater, Corofin, Marlborough, New Zealand	2018	68
Pinot Grigio, Kaltern, Sud Tirol DOC, Alto Adige, Italy	2018	70
Grüner-Veltliner, Sandgrube, Rainer Wess, Kremstal, Austria	2020	77
Chablis, Domaine du Chardonnay, Burgundy, France	2020	80
Nielson Chardonnay, Santa Barbara County, California, USA	2019	90

Red

IGT Primitivo, Montelusa, Puglia, Italy	2020	41
Merlot/Mourvedre, Les Oliviers, Vin de Pays d’Oc, Languedoc-Roussillon, France	2019	42
Montepulciano d’Abruzzo DOC, Riserva, Tor del Colle, Abruzzo, Italy	2016/17	45
Côtes du Rhône, Domaine Perrin, Rhône Valley, France	2018	51
Bobal, Passion, Bodega Sierra Norte, Utiel-Requena DO, Spain	2019	56
Quinta da Lagoalva, Castelao e Touriga, Tejo DOC, Portugal	2019	59
Chateau Argadens, Bordeaux Superieur, Bordeaux, France	2016	60
Bodegas Resalte, Lecco Robles, Ribera del Duero DO, Spain	2018	65
Malbec, Reserve, Hunuc, Domaine Bousquet, Mendoza, Argentina	2019	70
Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain	2015	73
Waterkloof Merlot, Circumstance, Stellenbosch, South Africa	2017	78
Barbera d’Alba, Mauro Molino, Piedmont, Italy	2020	81
Fleurie, Clos de la Roilette, Domaine Coudert	2020	89
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2016	108

Rosé

Bardolino Chiaretto Rosato ‘Organic’ R. Gorgo, Veneto, Italy	2020	60
Whispering Angel, Chateau d’Esclan, Côtes de Provence, France	2020	96
Whispering Angel, Chateau d’Esclan, Côtes de Provence, France (<i>Magnum</i>)	2020	199

Sweet and fortified

Domaine de Grange Neuve, Monbazillac (50cl)	2018	50
Graham’s Late Bottled Vintage, Douro, Portugal	2015	80

Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served by our chef. A full wine list is available at The Grill at The Dorchester upon request. If you have a specific wine in mind, please let us know and we will do our best to source it from our suppliers. All prices quoted are for 75cl bottles unless otherwise stated.

Wine and drinks

Cocktails	16	Jugs of fresh juice	40	Spirits	
The Bellini		Orange		Cognac and Armagnac	50ml
Prosecco, peach purée		Grapefruit		Hennessy VS	12
Coupe aux Fraise		Cloudy apple		Janneau VSOP	15
Marinated strawberries, champagne		Still lemonade		Rémy Martin XO	35
		Carrot and ginger		Hennessy XO	39
Flamingo		Jugs of exotic juice	50	Sherry	50ml
Absolute vodka, elderflower, pomegranate		Pineapple		Tio Pepe	6.50
Strawberry Mojito		Mango		Harveys Bristol Cream	6.50
Bacardi, mint, strawberries, strawberry syrup		Watermelon		Whiskey	50ml
Berry Mule		Pomegranate		Wild Turkey	11
Absolute vodka, creme de mure, ginger beer		Lychee		Johnnie Walker Black	12
		Soft drinks (200ml bottles)	6	Chivas Regal	12
Negroni		Coca-Cola		Jameson	12
Tanqueray gin, Campari, sweet vermouth		Diet Coke		Canadian Club	12
Moscow Mule		Tonic water		Jack Daniel's	12
Absolute vodka, fresh ginger, lime, ginger beer		Slimline tonic		Glenfiddich	12
Cucumber Tom Collins		Ginger ale		Oban 14 yrs	14
Dorchester Old Tom gin, cucumber, lemon, soda		Soda water		Oban Distillers Edition	21
				Johnnie Walker Blue	43
		Mineral water (750ml bottles)	7	Gin	50ml
		Decantae still mineral water		Tanqueray	12
		Decantae sparkling mineral water		Bombay Sapphire	12
Mocktails	10	Beer and cider		Hendrick's	13
Milky Way		Asahi	7	Vodka	50ml
Lychee, lemon, rose, lemongrass, soda water		Becks	8	Absolut	10
Bellini		Peroni	8	Stolichnaya	12
Peach purée, ginger ale		London Pride	8	Belvedere	12
Thai Lemonade		Guinness	8	Grey Goose	12
Lime, orgeat, ginger beer, coriander		Aspall Cyder	8	Rum	50ml
Watermelon and Cranberry Mojito	Watermelon, cranberry,			Bacardi	12
lime, soda water, mint				Myers's Dark	12
		Aperitifs	50ml	Port 75ml and liqueurs 50ml	
		Campari	6.50	Graham's LBV	11
		Cinzano Bianco	6.50	Fonseca Bin 27	11
		Dubonnet Red	6.50	Amaretto Disaronno	11
		Martini Rosso/Bianco/Dry	6.50	Baileys Irish Cream	11
		Pernod	6.50	Tia Maria	11
		Pimm's No. 1	6.50	Cointreau	11

If anyone in your party suffers from an allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

Packages

Pre-dinner reception package

*Unlimited consumption per person per hour
Served by the glass only, 100% of guests to be catered for.*

£20 per person per hour

- House red and white wine
- Asahi beer, Peroni beer
- Peach bellini
- Milky Way (mocktail)
- Still and sparkling mineral water

Post dinner package one

*Unlimited consumption per person per hour, minimum two hours
Served by the glass only, 100% of guests to be catered for.
Available post dinner only.*

£20 per person per hour

- House red and white wine
- Asahi beer, Peroni beer
- Soft drinks and orange juice
- Still and sparkling mineral water

Post dinner package two

*Unlimited consumption per person per hour, minimum two hours
Served by the glass only, 100% of guests to be catered for.
Available post dinner only.*

£35 per person per hour

- House red and white wine
- Asahi beer, Peroni beer
- House spirits
- Soft drinks and orange juice
- Still and sparkling mineral water

Cocktail party package

*Unlimited consumption per person per hour, minimum three hours
Served by the glass only, 100% of guests to be catered for.*

£30 per person per hour

- Choice of two cocktails
- Choice of one mocktail
- Red and white wine
- Asahi beer, Peroni beer
- House spirits
- Soft drinks and orange juice
- Still and sparkling mineral water



Drink stations

Stations are priced per drink and on consumption

Summer cocktails

16

Strawberry mojito
Lychee martini
Milky Way mocktail

Brunch

18

Bloody Mary
Mimosa
Freshly-pressed orange juice

Champagne

18

NV Veuve Clicquot Yellow Label Brut
Bellini
Coupe aux Fraise

G&T

16

Dorchester Old Tom gin, Tanqueray, Hendrick's
Tonic, lime, lemon, cucumber
Classic Negroni cocktail

Bloody Mary

16

Tomato juice
Vodkas: Stolichnaya, Absolut, Belvedere, Grey Goose
Served with Worcestershire sauce, Tabasco,
lemon and celery

Spritz

16

Prosecco
Aperol, Campari, St-Germain
Soda

Drink bars

Bars are priced per jug and on consumption

Pimm's

50

Classic Pimm's cocktail
Served with fresh strawberries, orange,
mint and cucumber

Iced tea

25

Coriander and grapefruit
Jasmine and peach black tea
Lemongrass and Manuka honey

Fresh lemonade

35

Traditional
Pink raspberry
Elderflower
Blueberry

Please note that vintages may vary due to the limited production of several of our wines and prices are subject to alteration due to the currency exchange. Our wine contains allergens. If anyone in your party suffers from an allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.



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