

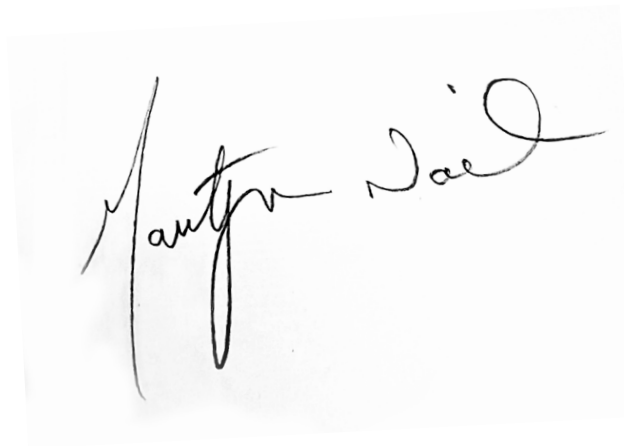
Chef's Table

CHRISTMAS DAY LUNCH

THREE COURSE MENU

£650 PER PERSON

There's nothing like Christmas at The Dorchester.
The moment I walk in, I'm wrapped in its timeless elegance, crackers
perfectly placed, lights glowing like candle flames, and the scent
of pine and something baking just out of sight.
Christmas here is more than beautiful, it's heartfelt and most
of all, it's food that says you're cared for.

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' and the third part is 'Nail'.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

CANAPÉS

Chicken liver parfait mince pie, Sauternes raisins
Beetroot wonton, smoked trout, Oscietra caviar
Cornish crab, Armagnac, burnt orange, nutmeg and truffle remoulade

AMUSE-BOUCHE

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

FIRST COURSES

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 scallops, truffle tortellini, sea beet, Jerusalem artichoke

MAIN COURSES

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

The Dorchester Christmas pudding, brandy sauce
Christmas yule log, mandarin, lightly spiced cinnamon
Stilton and Eccles cake, Montgomery cheddar

✓ vegetarian (v) vegan

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

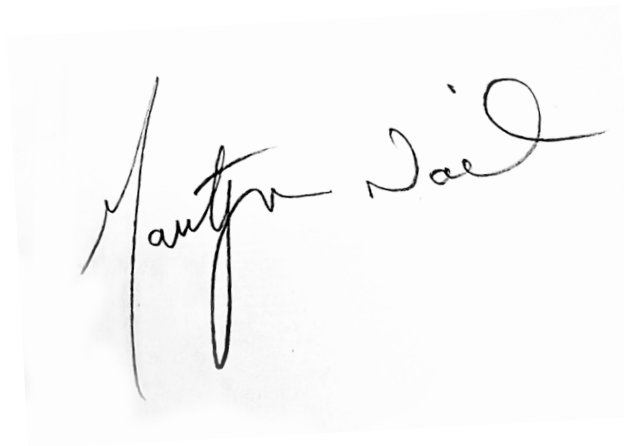
Chef's Table

VEGAN CHRISTMAS DAY LUNCH

THREE COURSE MENU

£650 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

Chestnut and roast cep mushroom parfait

Beetroot wonton, lovage and roast shallots

Asparagus, walnut and 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, parsnip, sprouts, heritage carrots, chestnuts and red cabbage

DESSERTS

The Dorchester Christmas pudding, brandy sauce

Christmas yule log, mandarin and lightly spiced cinnamon

Mulled cherry, Eccles cake