starters

Severn & Wye smoked salmon
Blinis, prawns, Marie Rose sauce

Venison tartare
Juniper berries, fig, horseradish

Burrata di Puglia
Clementine, endive, pine nuts, salsify

mains

Cambridge Bronze turkey
Chipolatas wrapped in bacon, chestnut stuffing, cranberry sauce, roasting jus

Charred halibut
Mousseline potatoes, salsify, pine scented verjus

Roast hispi cabbage
Butternut squash and sage pithivier, parsnip terrine, glazed chestnuts, Madeira jus

desserts

The Dorchester Christmas pudding
Brandy sauce

Spiced fruit nougat parfait
Clementine ice cream

Chocolate bûche de Noël
Cherry, vanilla

three courses

£75 per person

vegetarian or vegan option available on request.

Our menus contain allergens. If you have any food allergies or dietary requirements, please inform a member of our team when placing your order. Prices include VAT and exclude 15% discretionary service charge.