

Chef's Table

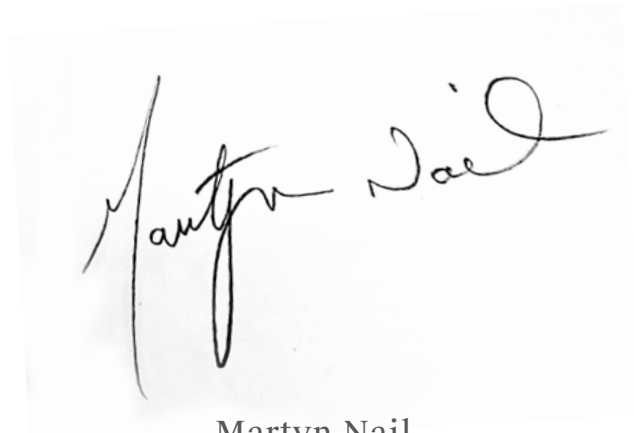
BOXING DAY SAMPLE MENU

THREE COURSE MENU

£465 PER PERSON

£550 INCLUDING A GLASS OF CHAMPAGNE & THREE GLASS WINE FLIGHT

With a menu deliciously inspired by the festivities, in surroundings serenaded by the songs of the season, this unique twist on a London tradition will bring the best of The Dorchester to your afternoon.

A handwritten signature in black ink, reading 'Martyn Nail', is centered on a light gray rectangular background. The signature is written in a cursive, flowing style.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

SAMPLE BOXING DAY

CANAPÉS

A selection of festive canapés

FIRST COURSES

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

Venison tartare, juniper berries, fig, horseradish

Burrata di Puglia, clementine, endive, pine nuts, salsify

Roast Portland scallops, truffle tortellini, sea beet, Jerusalem artichoke

MAIN COURSES

Cambridge Bronze turkey

Chipolatas wrapped in bacon, chestnut stuffing, cranberry sauce, 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

Spiced fruit nougat parfait, clementine ice cream

Chocolate bûche de Noël, cherry and vanilla

✓ 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.