

CHRISTMAS EVE DINNER

SAMPLE MENU

FOUR-COURSE

£230

"One more sleep till the pudding's aflame."

CANAPÉS

Tuna tartare, seaweed cone

Caviar & crème fraîche vol-au-vent

Mushroom parfait, black truffle

STARTERS

Oak smoked trout, pickles, fromage blanc & keta caviar

Hereford seared beef carpaccio, truffle aioli & mustard cress

Native lobster salad, citrus dressing, mizuna

Heritage beetroot salad, whipped yoghurt, crispbread & pomegranate

MAIN COURSE

Roast breast of Gressingham goose, shallot tart

The Dorchester fish pie

Beef Rossini, five peppercorn sauce

Butternut squash & chestnut Wellington

Delica pumpkin risotto, toasted walnuts, sage

PUDDINGS

Christmas pudding, crème anglaise

Apple & blackberry pie, vanilla soft serve

Yule log, chocolate chip cookie

Champagne & strawberry trifle

British cheese selection, fig chutney, crackers & grapes