

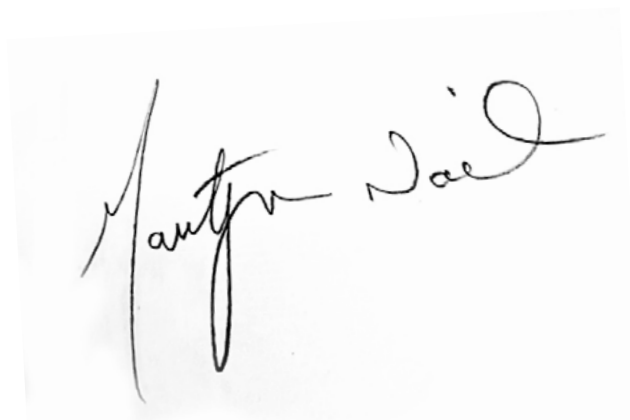
Chef's Table

NEW YEARS EVE LUNCH

SEVEN COURSE SAMPLE MENU

£600 PER PERSON

A night filled with warmth, laughter, and anticipation.
For me, the menu is designed to complement the spirit of conviviality.
To spark conversation, create memories, and mark the turning
of the year with something truly special.
It's about more than just food, it's about the shared joy of the occasion

A handwritten signature in black ink, reading "Martyn Nail". The signature is fluid and cursive, with the first name "Martyn" written in a larger, more prominent script than the last name "Nail".

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart, Rosé, NV

CANAPÉS

Chicken liver parfait, sauce forestière toasted brioche
Portland scallop tart, finger lime, trout roe caviar
Whipped Golden Cross goats' cheese, turnip, lovage, shallot sablé ✓

FIRST COURSES

Severn & Wye smoked salmon terrine, dill, horseradish
Tuna tartare soya, citrus, avocado, endive
Seafood cocktail, lobster, crab, langoustine
Tea-smoked duck, burnt orange, endive
Beetroot salad, Tête de Moine, hazelnuts, watercress ✓

SECOND COURSES

Turbot Véronique, Champagne sauce, grapes
Caviar linguine, Oscietra caviar, crème fraîche
Butternut squash risotto, artichoke, girolle mushrooms, sage ✓
Grilled quail, pomegranate, pistachios, preserved lemon

MAIN COURSES

Cornish sea bass, jerusalem artichoke purée, ginger, soy broth
Truffle chicken, roast sweetcorn purée, cavolo nero
Fillet of Aberdeen Angus tournedos Rossini, brioche, foie gras, truffle
Aged Comté twice-baked soufflé, wild mushrooms, salsify, walnut vinaigrette ✓
Miso-roasted aubergine, Hen of the Woods mushrooms, spinach purée ✓

SIDES FOR THE TABLE

Truffle french fries, roast cabbage with parsley and shallot, the last salad of 2025 ✓

PRE-DESSERT

Mandarin sorbet, citrus compote

DESSERT

The Dorchester signature 68% chocolate mousse
Hazelnut praline, vanilla caramel

✓ vegetarian (v) vegan

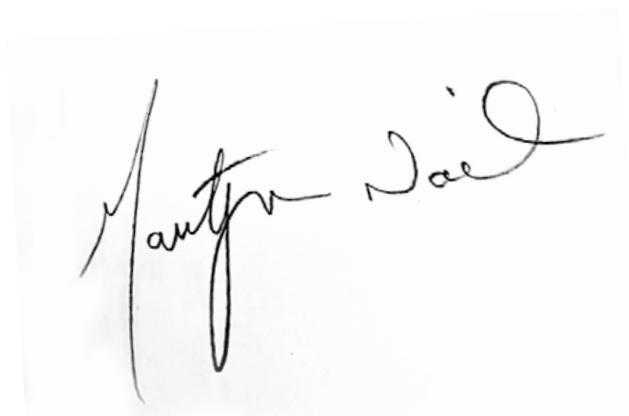
Chef's Table

VEGAN NEW YEARS EVE LUNCH

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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Ruinart, Rosé, NV

CANAPÉS

Cherry tomato, olive, basil
Turnip wonton, lemon, sorrel
Aubergine and tamarind flatbread
Asparagus wrapped in brown bread

FIRST COURSES

Beetroot salad, whipped vegan feta cheese, hazelnuts, watercress

SECOND COURSES

Butternut squash risotto, artichoke, girolle mushrooms, sage

MAIN COURSES

Miso-roasted aubergine, Hen of the Woods mushrooms, spinach purée

SIDES FOR THE TABLE

Truffle french fries, roast cabbage with parsley and shallot, the last salad of 2025 ✓

PRE-DESSERT

Mandarin sorbet, citrus compote

DESSERT

The Dorchester signature 68% chocolate mousse, vanilla caramel and cocoa nibs praline

CHEESE COURSE

Smoked Applewood rarebit

✓ vegetarian (v) vegan

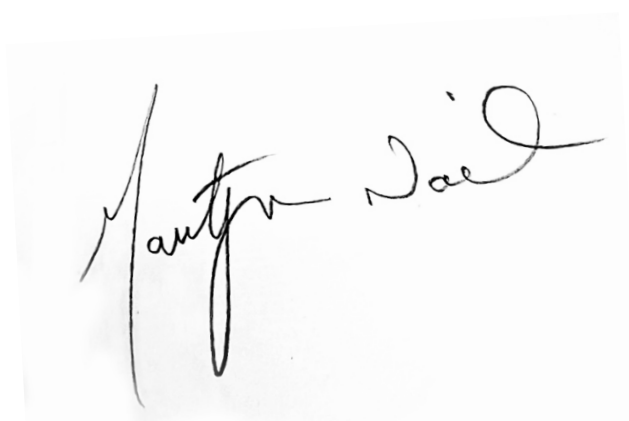
Chef's Table

NEW YEARS EVE DINNER

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Portland scallop tart, finger lime, trout roe caviar
Whipped Golden Cross goats' cheese, turnip, lovage, shallot sablé ✓

FIRST COURSES

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Tuna tartare soya, citrus, avocado, endive
Seafood cocktail, lobster, crab, langoustine
Tea-smoked duck, burnt orange, endive
Beetroot salad, Tête de Moine, hazelnuts, watercress ✓

SECOND COURSES

Turbot Véronique, Champagne sauce, grapes
Caviar linguine, Oscietra caviar, crème fraîche
Butternut squash risotto, artichoke, girolle mushrooms, sage ✓
Grilled quail, pomegranate, pistachios, preserved lemon

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SIDES FOR THE TABLE

Truffle french fries, roast cabbage with parsley and shallot, the last salad of 2025 ✓

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DESSERT

The Dorchester signature 68% chocolate mousse
Hazelnut praline, vanilla caramel

✓ vegetarian (v) vegan

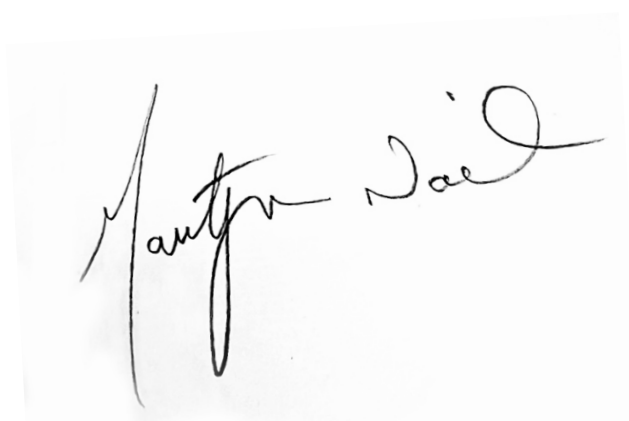
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