

THANKSGIVING AT THE PROMENADE

Thanksgiving Day 2025

Welcome drink

Fallen leaves

A symphony of autumn's warmth, Macallan's richness entwined with chestnut and almond, lifted by the brightness of Mastiha. In celebration of Macallan's collaboration with Jing Tea, inspired by Phoenix Honey Orchid, it unfolds like golden dusk in the glass.

starters

Choice of:

Foie gras, spiced apple pecan, golden raisins,
brown butter emulsion

Salt-baked carrots, pomegranate, golden raisins, goats' curd ✓

Roast Portland scallops, pancetta, sea beet

intermediate course

Clam chowder

or

Jerusalem artichoke velouté ✓

✓ vegetarian (v) vegan

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

main courses

Choice of:

Scottish halibut

Crab and sweetcorn crust, lobster sauce

Cambridge Bronze turkey

*Apricot and pecan stuffing, cranberry sauce, kale
crushed sweet potato, chipolatas, malted parsnips*

Butternut squash and smoked Applewood Wellington (v)

Cep mushrooms, chestnuts, burgundy jus

sides for the table

Succotash, heritage carrots, creamed leeks, pumpkin seeds ✓

dessert

Choice of:

Pecan pie ✓

Crème fraîche, salted caramel

Cinnamon doughnut ✓

Vanilla Chantilly, raspberry jam

Blueberry cheesecake

£150 per person

✓ vegetarian (v) vegan

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

CHRISTMAS DAY LUNCH

Christmas Day 2025

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

Langoustine cocktail tart

Quail egg and truffle barquette ✓

Goose liver and cherry Pain d'Épices

amuse-bouche

Gravlax, pine crème fraîche, endives, pink peppercorn

Gressingham goose, mulled apple, watercress

Mushroom Madeira parfait, roast pistachios ✓

first courses

Seared venison

Beetroot, blackcurrant, horseradish

Lobster cannelloni

Sauce Américaine with Armagnac

Burrata di Puglia ✓

Blood orange, artichoke, toasted almonds

Roast Portland scallops

Brown shrimp, sea aster, citrus hollandaise

Beetroot tartare ✓

Tarragon emulsion, pomegranate seeds, crisp shallots

main courses

Cambridge Bronze turkey

*Chipolatas wrapped in bacon, chestnut stuffing,
cranberry sauce, roasting jus*

Dover sole rosette

Roast cabbage, caviar Champagne sauce

Aberdeen Angus tournedos

Cep mushrooms, salsify, Bordelaise jus

Roast celeriac ✓

Beetroot, walnut crust, spinach gnocchi, truffle purée

Butternut squash and sage risotto ✓

Chestnuts, Burgundy 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

Hazelnut praline and vanilla caramel

Stilton and Eccles cake

£475 per person

✓ vegetarian

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

A discretionary service charge of 15% will be added to your bill. All prices include VAT.

VEGAN CHRISTMAS DAY LUNCH

Christmas Day 2025

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartare

amuse-bouche

Mushroom Madeira parfait, roast pistachios

first course

Beetroot tartare

Tarragon emulsion, pomegranate seeds, crisp shallots

main course

Roast celeriac ✓

Beetroot, walnut crust, spinach gnocchi, truffle purée

sides for the table

Roast potatoes, parsnip, sprouts, heritage carrots,
chestnuts and red cabbage

desserts

The Dorchester Christmas pudding

Brandy sauce

Coconut rice pudding

Caramelised pineapple, puffed wild rice, pineapple sorbet

£475 per person

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

A discretionary service charge of 15% will be added to your bill. All prices include VAT.

CHRISTMAS DAY DINNER

Christmas Day 2025

Welcome glass of R de Ruinart Brut, NV

canapés

Langoustine cocktail tart

Quail egg and truffle barquette ✓

Goose liver and cherry Pain d'Épices

amuse-bouche

Gravlax, pine crème fraîche, endives, pink peppercorn

Gressingham goose, mulled apple, watercress

Mushroom Madeira parfait, roast pistachios ✓

first courses

Seared venison

Beetroot, blackcurrant, horseradish

Lobster cannelloni

Sauce Américaine with Armagnac

Burrata di Puglia ✓

Blood orange, artichoke, toasted almonds

Roast Portland scallops

Brown shrimp, sea aster, citrus hollandaise

Beetroot tartare ✓

Tarragon emulsion, pomegranate seeds, crisp shallots

main courses

Cambridge Bronze turkey

*Chipolatas wrapped in bacon, chestnut stuffing,
cranberry sauce, roasting jus*

Dover sole rosette

Roast cabbage, caviar Champagne sauce

Aberdeen Angus tournedos

Cep mushrooms, salsify, Bordelaise jus

Roast celeriac ✓

Beetroot, walnut crust, spinach gnocchi, truffle purée

Butternut squash and sage risotto ✓

Chestnuts, Burgundy 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

Hazelnut praline and vanilla caramel

Stilton and Eccles cake

£275 per person

✓ vegetarian

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

A discretionary service charge of 15% will be added to your bill. All prices include VAT.

VEGAN CHRISTMAS DAY DINNER

Christmas Day 2025

Welcome glass of R de Ruinart Brut, NV

canapés

King oyster mushroom, pine-scented celeriac

Turnip parsley wonton

Applewood scone, carrot tartare

amuse-bouche

Mushroom Madeira parfait, roast pistachios

first course

Beetroot tartare

Tarragon emulsion, pomegranate seeds, crisp shallots

main course

Roast celeriac ✓

Beetroot, walnut crust, spinach gnocchi, truffle purée

sides for the table

Roast potatoes, parsnip, sprouts, heritage carrots,
chestnuts and red cabbage

desserts

The Dorchester Christmas pudding

Brandy sauce

Coconut rice pudding

Caramelised pineapple, puffed wild rice, pineapple sorbet

£275 per person

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

A discretionary service charge of 15% will be added to your bill. All prices include VAT.

NEW YEAR'S EVE DINNER

New Year's Eve 2025

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

Forestière style chicken liver parfait, toasted brioche

Portland scallop tart, finger lime, trout roe caviar

Whipped Golden Cross goats' cheese, turnip, lovage

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,

last salad of 2025 ♥

pre-dessert

Mandarin sorbet

Citrus compote

dessert

The Dorchester signature 68% chocolate mousse

Hazelnut praline, vanilla caramel

cheese course

Vacherin Mont d'Or, fruit bread, grapes, walnuts

£655 per person

With a specially curated wine flight, carefully selected

by our Head of Wines Matteo Furlan

♥ vegetarian

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

A discretionary service charge of 15% will be added to your bill. All prices include VAT.

VEGAN NEW YEAR'S EVE DINNER

New Year's Eve 2025

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

Cherry tomato, olive, basil

Turnip wonton, lemon, sorrel

Asparagus wrapped in brown bread

first course

Beetroot salad

Whipped vegan feta cheese, hazelnuts, watercress

second course

Butternut squash risotto

Artichoke, girolle mushrooms, sage

main course

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

sides for the table

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

pre-dessert

Mandarin sorbet
Citrus compote

dessert

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

cheese course

Smoked Applewood rarebit

£655 per person

*With a specially curated wine flight, carefully selected
by our Head of Wines Matteo Furlan*

*Our menu contains allergens. If you or anyone in your party has a food allergy
or intolerance, please let a member of the restaurant team know on placing your order.*

A discretionary service charge of 15% will be added to your bill. All prices include VAT.