

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

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