

Christmas Eve at The Promenade

(Sample menu)

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

A selection of festive canapés

starters

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

Roast breast of Gressingham goose

Caramelised apple, roast parsnips, Brussels sprouts, chestnuts, 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

desserts

The Dorchester Christmas pudding

Brandy sauce

Spiced fruit nougat parfait

Clementine ice cream

Chocolate bûche de Noël

Cherry, vanilla

£265 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.

Christmas Eve Lifestyle at The Promenade

(Sample menu)

Welcome glass of Ruinart Blanc de Blancs, NV

canapés

A selection of festive canapés

starters

Glazed vegan feta cheese
Clementine, endive, pine nuts, salsify

Avocado and chickpea cocktail
Marie Rose sauce

main courses

Roast hispi cabbage
*Butternut squash and sage pithivier, parsnip, terrine,
glazed chestnuts, Madeira jus*

Smoked applewood gnocchi
Spinach purée, roast cauliflower, sage and onion cream

desserts

The Dorchester Christmas pudding
Brandy sauce

Spiced fruit nougat parfait
Clementine ice cream

Chocolate bûche de Noël
Cherry, vanilla

£265 per person

All lifestyle dishes are vegan.

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