

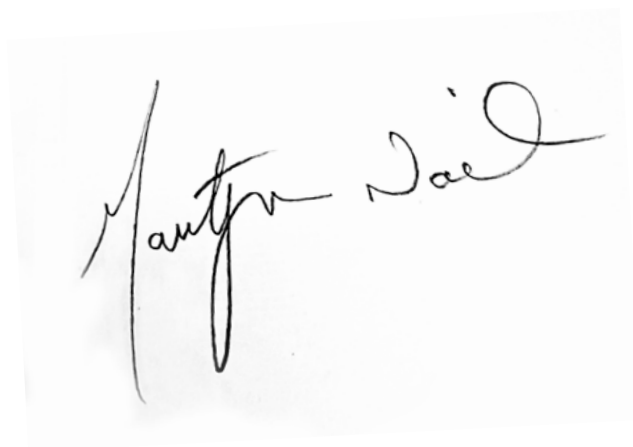
Chef's Table

CHRISTMAS EVE SAMPLE MENU

THREE COURSE MENU

£250 PER PERSON

There's nothing like Christmas at The Dorchester.
The moment I walk in, I'm wrapped in its timeless elegance, crackers
perfectly placed, lights glowing like candle flames, and the scent
of pine and something baking just out of sight.
Christmas here is more than beautiful, it's heartfelt and most
of all, it's food that says you're cared for.

A handwritten signature in black ink, reading "Martyn Nail". The signature is written in a cursive, flowing style. The first name "Martyn" is written with a large, sweeping 'M' and the last name "Nail" is written with a large, sweeping 'N'.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

CHRISTMAS EVE

CANAPÉS

A selection of festive canapés

FIRST COURSES

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 Gressingham goose breast

Caramalised 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

SIDES FOR THE TABLE

Roast potatoes, parsnips, sprouts, heritage carrots, chestnuts and red cabbage ✓

DESSERTS

The Dorchester Christmas pudding, brandy sauce

Spiced fruit nougat parfait, clementine ice cream

Chocolate bûche de Noël, cherry and vanilla

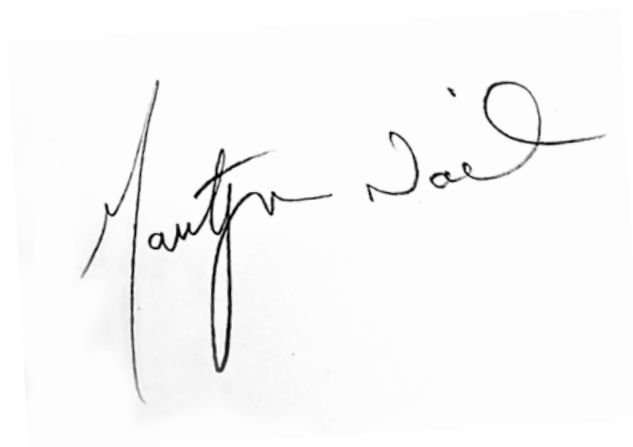
Chef's Table

VEGAN CHRISTMAS EVE SAMPLE MENU

THREE COURSE MENU

£250 PER PERSON

There's nothing like Christmas at The Dorchester.
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Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of R de Ruinart, Brut, NV

VEGAN CHRISTMAS EVE

CANAPÉS

A selection of festive canapés

FIRST COURSES

Glazed vegan-style cheese, clementine, endive, pine nuts, salsify

Avocado and chickpea cocktail, Marie Rose saucee

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

SIDES FOR THE TABLE

Roast potatoes, parsnips, sprouts, heritage carrots, chestnuts and red cabbage ✓

DESSERTS

The Dorchester Christmas pudding, brandy sauce

Spiced fruit nougat parfait, clementine ice cream

Chocolate bûche de Noël, cherry and vanilla