

THE GRILL

AT THE DORCHESTER

SAMPLE FESTIVE LUNCH MENU

THREE COURSE MENU

£65 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE FESTIVE LUNCH MENU

FIRST COURSES

Smoked salmon

Seared venison, beetroot, blackcurrant, horseradish

Sea bass crudo, pomegranate, grapefruit, pine and endives

Tartlet carrot tartare, Tête de Moine✓

MAIN COURSES

Norfolk Bronze turkey with all the trimmings

Tournedos Rossini

Roast cod, crushed sprout bubble and squeak, celeriac, lemon, thyme

Pumpkin and sage wellington, red cabbage, parsnip purée✓

DESSERTS

Christmas pudding, brandy sauce

Black forest trifle

Imperial rice pudding, candied fruit and citrus

Gingerbread soft serve, orange, pistachio

Stilton & Eccles cake

✓ vegetarian (v) vegan

Our menu contains allergens. If you have any food allergies or intolerances, please let a member of the team know when making your reservation. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

THE GRILL

AT THE DORCHESTER

SAMPLE THANKSGIVING MENU

FOUR COURSES AND A WELCOME COCKTAIL

£150 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE THANKSGIVING MENU

STARTERS

Crab cake, sea herbs, brown butter emulsion
Salt-baked carrots, pomegranate, golden raisins, goats' curd (V)
Grilled shrimp, Bloody Mary, horseradish, celery salad
Guinea hen salad, celeriac, pecan, beetroot

INTERMEDIATE COURSES

Clam chowder
Jerusalem artichoke velouté (V)

MAIN COURSES

Cambridge Bronze turkey, apricot and pecan stuffing, cranberry sauce,
crushed sweet potato, chipolatas, malted parsnips, kale
Roast seabass Lobster mac & cheese, sea beet, sauce Américaine
Braised ribs, miso pumpkin, charred onion, mousseline potato
Butternut squash and smoked Applewood, wellington, cep mushrooms, chestnut, burgundy jus (v)

FOR THE TABLE

Succotash, heritage carrots, creamed leeks, pumpkin seeds

DESSERT

Vanilla soft serve ice cream, cinnamon doughnut
Baked Alaska
Pecan pie, salted caramel and vanilla ice cream

✓ vegetarian (v) vegan

THE GRILL

AT THE DORCHESTER

SAMPLE CHRISTMAS EVE MENU

FIVE COURSE MENU

£220 PER PERSON

THE GRILL

AT THE DORCHESTER

CANAPES

Rock Oyster and Champagne

Pearls and Champagne ✓

FIRST COURSES

Goose liver parfait, poached kumquat and toasted brioche

Cornish sea bass, pomegranate and coriander

Carrot tartare, Tête de Moine and caraway ✓

INTERMEDIATE COURSES

Seared scallop, Sauternes-soaked raisins, and caper beurre blanc

Roast onion, cèpes, beetroot and parsley risotto ✓

MAIN COURSES

Roast breast of Gressingham goose, kumquat, port and ginger

Cornish cod, grilled lettuce, clam and French style peas

Beef Forestière, wild mushroom, Burgundy jus

Pumpkin and sage wellington, truffle cream ✓

DESSERT

Bûche De Noël (for the table)

✓ vegetarian (v) vegan

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THE GRILL

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SAMPLE CHRISTMAS DAY MENU

FIVE COURSE MENU

£350 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE CHRISTMAS DAY MENU

FIRST COURSES

Langoustine cocktail tart
Quail egg truffle barquette ♡
Goose liver cherry Pain d'Épices

FIRST COURSES

Smoked salmon, crème fraîche, caviar cream
Carpaccio cantaloupe, melon, ginger (v)
Venison tartare, caraway and quince
Lobster, avocado, apple watercress, Marie Rose

SECOND COURSES

Game pie
Jerusalem artichoke velouté, lovage and roast scallop
Ravioli, truffle, chestnut (v)
Roast onion, cep mushrooms, beetroot and parsley risotto (v)

MAIN COURSES

Norfolk Bronze Turkey with all the trimmings
Tournedos Rossini
Seabass, crab pithivier, sea beet, cinnamon shellfish bisque
Pumpkin and sage wellington, red cabbage parsnip puree (v)

SIDES FOR THE TABLE

Roast potatoes, red cabbage, sprouts, chestnuts, glazed carrots

DESSERT

Christmas pudding, brandy sauce
Black forest trifle
Gingerbread soft serve, candied orange, pistachio
Stilton & Eccles cake

♡ vegetarian (v) vegan

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THE GRILL

AT THE DORCHESTER

SAMPLE CHRISTMAS DAY DINNER MENU

FIVE COURSE MENU

£300 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE CHRISTMAS DAY DINNER MENU

FIRST COURSES

Langoustine cocktail tart
Quail egg truffle barquette ♡
Goose liver cherry Pain d'Épices

FIRST COURSES

Smoked salmon, crème fraîche, caviar cream
Carpaccio cantaloupe, melon, ginger (v)
Venison tartare, caraway and quince
Lobster, avocado, apple watercress, Marie Rose

SECOND COURSES

Game pie
Jerusalem artichoke velouté, lovage and roast scallop
Ravioli, truffle, chestnut (v)
Roast onion, cep mushrooms, beetroot and parsley risotto (v)

MAIN COURSES

Norfolk Bronze Turkey with all the trimmings
Tournedos Rossini
Seabass, crab pithivier, sea beet, cinnamon shellfish bisque
Pumpkin and sage wellington, red cabbage parsnip puree (v)

SIDES FOR THE TABLE

Roast potatoes, red cabbage, sprouts, chestnuts, glazed carrots

DESSERT

Christmas pudding, brandy sauce
Black forest trifle
Gingerbread soft serve, candied orange, pistachio
Stilton & Eccles cake

♡ vegetarian (v) vegan

THE GRILL

AT THE DORCHESTER

SAMPLE BOXING DAY LUNCH MENU

TWO COURSES

£90 PER PERSON

THREE COURSES

£100 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE BOXING DAY LUNCH MENU

FIRST COURSES

Game pie with Cumberland sauce
Salmon ceviche, chilli, lime and coconut cream
Welsh rarebit, watercress, picked walnuts ✓
Table side veal or tuna tartare

MAIN COURSES

Beef Wellington
Grilled Aberdeen Angus rib eye, cèpes, chestnuts and raspberry vinegar jus
Scottish halibut, brown butter béarnaise
Grilled prawns, finger lime butter and basil
Roast celeriac, hispi cabbage and sage ✓

DESSERT

Plum crumble Christmas pudding ice cream
Black forest trifle
Gingerbread soft serve, orange and pistachio
Stilton and Eccles cakes

✓ vegetarian (v) vegan

THE GRILL

AT THE DORCHESTER

SAMPLE NEW YEAR'S EVE EARLY MENU

6-7PM

THREE COURSES

FROM £165 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE NEW YEAR'S EVE EARLY MENU

FIRST COURSES

Classic prawn cocktail

Steak tartare

Burrata, capers, golden raisins, pickled artichoke ✓

MAIN COURSES

Dover sole, brown shrimp, rock samphire

Loin of venison, hot pot tourte and kale

Celeriac, cep mushrooms and Bordelaise jus

DESSERT

Croquembouche, Tahitian vanilla parfait, caramel sauce

Sherry trifle, mango, coconut

Viennetta, coffee, chocolate, vanilla

Tropical trifle (v)

✓ vegetarian (v) vegan

THE GRILL

AT THE DORCHESTER

SAMPLE NEW YEAR'S EVE MENU

FROM 8PM

FIVE COURSES

FROM £325 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE NEW YEAR'S EVE MENU

FIRST COURSE

Classic prawn cocktail

Steak tartare

Burrata, capers, golden raisins, pickled artichoke ✓

INTERMEDIATE COURSE

Truffle risotto

Sea scallops and Oscietra caviar

Cauliflower velouté, Welsh rarebit ✓

MAIN COURSES

Lobster wellington (to share)

Côte de boeuf (to Share)

Dover sole, brown shrimp, rock samphire

Loin of venison, hot pot tourte and kale

Celeriac, cep mushrooms and Bordelaise jus ✓

DESSERT

Croquembouche, Tahitian vanilla parfait, caramel sauce

Sherry trifle, mango, coconut

Viennetta, coffee, chocolate, vanilla

Tropical trifle (v)

Petite Fours (v)

✓ vegetarian (v) vegan

THE GRILL
AT THE DORCHESTER

SAMPLE NEW YEAR'S DAY MENU

TWO COURSES

£90 PER PERSON

THREE COURSES

£100 PER PERSON

THE GRILL

AT THE DORCHESTER

SAMPLE NEW YEAR'S DAY MENU

FIRST COURSES

Bloody Mary shrimp cocktail

New Year's Day salad (v)

Tuna tartare, crisp duck egg and ponzu

Beef carpaccio, rocket and parmesan

Spider crab linguini

MAIN COURSES

Steamed seabass, ginger and lemon grass broth

The Dorchester fish pie

Beef fillet, bubble and squeak, chopped salad

Venison ragù mafalde

Pumpkin and sage risotto (v)

DESSERT

Soft serve

Sherry truffle

Chocolate mousse

Cheeses