

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

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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

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canapés

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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

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Brandy sauce

Coconut rice pudding

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