



THE DORCHESTER

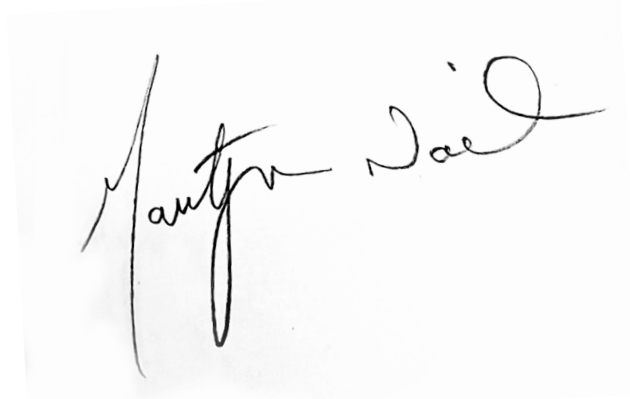
DORCHESTER COLLECTION

ANTINORI WINE DINNER

£185 PER PERSON

Step into rich Italian vineyards for the evening as you sip on a selection of Antinori's finest wines. Guided by Luca Soldo, Antinori's brand ambassador, you'll discover the legacy behind the bottle and savour each tasting note.

It's all enhanced by a carefully crafted five-course menu, designed by our visionary culinary director Martyn Nail.



Martyn Nail
Culinary Director at The Dorchester



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ANTINORI WINE DINNER

Hosted by Luca Soldo, Antinori's brand ambassador,
in The Grill at The Dorchester, on Friday, October 10, 2025

Reception starts at 7pm.

RECEPTION WITH SHARING BOARD

Cheese & charcuterie

Marchese Antinori, Cuvée Royale, Franciacorta NV

STARTER

Grilled Mediterranean prawns, nori seaweed & finger lime butter sauce

Guado al Tasso, Vermentino di Bolgheri, 2024

PASTA COURSE

Wild Mushroom & Truffle Agnolotti

Antinori, Badia a Passignano, Chianti Classico, Gran Selezione, 2021

MAIN COURSE

Costata di manzo, red wine jus, herb & garlic roast potatoes, cime di rapa & spinach

Tignanello 2019

Guado al Tasso, Bolgheri Superiore 2019

DESSERT

Quince tarte Tatin, almond ice cream

Vin Santo 2020

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.