

NEW YEAR'S EVE DINNER

New Year's Eve 2026

(Sample menu)

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

Quail egg, lemon cream, sorrel, gold leaf

Seared beef, Oscietra caviar

Oyster tempura, Bloody Mary ketchup

first courses

Tuna tartare

Radish ponzu, mayonnaise

Burrata di Puglia ▼

Smoked beetroot, truffle

Chicken liver parfait

Pedro Ximénez jelly, toasted brioche

Roast Portland scallop

Finger lime, roast cauliflower, sea aster

second courses

Lobster pithivier

Ginger, cardamom, sauce Américaine

Yorkshire partridge risotto

Charred onion, glazed fig

Butternut squash and sage ravioli ▼

Brown butter, Pecorino Romano

Roast chicken consommé

Gnocchi, wild mushrooms, tarragon

main courses

Dover sole rosette
*Oscietra caviar, champagne sauce,
sea beet, roast celeriac*

Loin of venison
Potato terrine, roast cabbage, Sauce Grand Veneur

Veal Viennoise
Truffle tagliolini, roasted cep mushrooms

Roast cauliflower ▼
Spinach, tahini, pomegranate

pre-dessert

Champagne granita
Pear jelly

dessert

The Dorchester signature sourdough chocolate crémeux
Caramel sponge, rum ice cream

cheese course

Brie de Meaux with truffle

£675 per person

*With a specially curated wine flight, carefully selected
by our Head of Wines Matteo Furlan*

▼ *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 NEW YEAR'S EVE DINNER

New Year's Eve 2026

(Sample menu)

Welcome glass of Ruinart, Rosé, NV

canapés and champagne

Cherry tomato, olive, basil

Turnip wonton, lemon, sorrel

Asparagus wrapped in brown bread

first course

Beetroot salad

Whipped vegan-style feta cheese, hazelnuts, watercress

second course

Butternut squash risotto

Artichoke, girolle mushrooms, sage

main course

Miso-roasted aubergine
Hen-of-the-woods mushrooms, spinach purée

pre-dessert

Champagne granita
Pear jelly

dessert

The Dorchester signature sourdough chocolate crèmeux
Caramel sponge, rum ice cream

cheese course

Smoked Applewood and truffle rarebit

£675 per person

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