

# *The Dorchester*

*Dorchester Collection*

## **MEETINGS & EVENTS MENUS**

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# *The Dorchester*

*Dorchester Collection*

## **BREAKFAST MENU**

Our menus are modified each autumn. Throughout the year additional amendments may take place in line with market conditions. Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

Henry Brosi  
Executive Chef

*Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.*

## **CONTINENTAL BREAKFAST**

**£28.00 PER PERSON**

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Freshly squeezed orange juice and grapefruit juice

Granola shots with Greek yoghurt and fruit glaze

Fresh fruits

Croissants and breakfast rolls

Blueberry muffins and Danish pastries

Butter, jams and marmalade

Selection of charcuterie and cheese

Tea and coffee

## **ENGLISH BREAKFAST**

**£34.00 PER PERSON**

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Freshly squeezed orange juice and grapefruit juice

Granola shots with Greek yogurt and fruit glaze

Fresh fruit

Scrambled eggs served with:

Smoked salmon and chives

Bacon

Beef sausages

Hash browns

Mushrooms

Grilled tomato

Croissants and breakfast rolls

Blueberry muffins and Danish pastries

Butter, jams and marmalade

Tea and coffee

## **BREAKFAST CANAPÉS**

### **COLD**

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Mini Danish pastries  
Mini muffins (chocolate chip, blueberry or raspberry)  
Mini bagel with cream cheese and smoked salmon  
Mini custard doughnuts with cinnamon sugar  
Homemade bircher muesli with berry compote  
Granola shots  
Fruit skewers  
Smoked salmon and cream cheese feuillentine

### **HOT**

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Ham and cheese croissants  
Toasted bacon sandwiches  
Mini sausage rolls  
Mini egg rolls  
Mini sausage in pancetta  
Kedgerie (smoked haddock, rice and boiled eggs)  
Eggs Benedict served on mini muffins  
Poached quail's egg Florentine  
Scrambled eggs with chive  
Scrambled eggs with smoked salmon  
Mini blueberry pancakes  
Belgium waffles with raspberry compote  
Cinnamon French toast

**£3.75 per canapé minimum selection of 8 per person**

## BRUNCH

£95.00 PER PERSON

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Selection of rolls with butter, jams and marmalade

Bagels and croissant

Danish pastries and pain au chocolat

Platter of British farmhouse cheeses with homemade chutney

Selection of fruit yoghurts

Fresh fruit salad

Waldorf salad

Baby spinach and avocado salad

Caesar salad

Artichoke and wild mushroom salad

Tomato and red onion salad

Seared peppered tuna with citrus fruit

Scrambled eggs served with smoked salmon and chives

Omelettes with choice of fillings:

*Ham, mushroom, cheese, pepper, onion or tomato*

Fried eggs

Beef sausages

Grilled tomatoes

Grilled mushrooms

Hash browns

Sliders with cheese in brioche bun

Chef carved smoked salmon with traditional accompaniments

Chef carved rib of beef with mini Yorkshire pudding, roast potatoes, onion gravy and horseradish cream

Mini pancakes with maple syrup

Mini waffles with blueberry compote

Doughnuts and muffins

Freshly squeezed orange, grapefruit and apple juice

Tea and coffee

## STATIONS

### SMOOTHIE STATION

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**£14.50 PER PERSON**

Your choice of 2 of the following:

Mango

Banana

Raspberry

Vanilla and strawberry

### PANCAKE STATION

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**£18.00 PER PERSON**

Pancakes served with:

Berries, bananas and maple syrup

### EGG STATION

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**£16.00 PER PERSON**

Omelettes with choice of fillings:

*Ham, mushroom, cheese, pepper, onion or tomato*

Scrambled eggs

Fried eggs

### SMOKED SALMON AND BAGEL STATION

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**£18.00 PER PERSON**

Fresh bagels served with:

Cream cheese

Smoked salmon

### YOGHURT STATION

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**£15.00 PER PERSON**

Selection of fruit yoghurts

Greek yoghurts served with:

Granola, dried fruits, nuts and honey comb

A selection of fresh fruits and berries

## INDIVIDUAL BREAKFAST ENHANCEMENTS

Prices are per person unless indicated otherwise

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Selection of whole fruits	£6.00
Selection of berries	£12.00
Selection of freshly sliced exotic fruit	£17.00
Choice of cereals	£7.00
Smoothie shot glass selection	£9.50
Bakery basket, <i>to include:</i>	£18.00
Breakfast rolls	
Danish pastries	
Croissants	
Pains au chocolat	
Blueberry muffins	
Platter of sliced cheeses	£19.00
Platter of assorted cold meats	£21.00
Smoked salmon	£25.00

Freshly squeezed orange juice £32.00 per litre jug

**Freshly squeezed exotic juices:** £50.00 per litre jug

Fresh lemonade

Orange

Pineapple

Mango

Grapefruit

Apple

Cranberry

Passion fruit

Watermelon

Tomato

Carrot

# *The Dorchester*

## *Dorchester Collection*

### **AFTERNOON TEA MENU**

For over 80 years, The Dorchester has enjoyed the enviable reputation of serving one of the finest Afternoon Tea experiences in the country.

Our teas have been carefully chosen from some of the finest estates in the world and all have been ethically sourced for your additional enjoyment.

*“There is no trouble so great or grave that cannot be much diminished by a nice cup of tea”*  
- Bernard-Paul Heroux

*“Great love affairs start with Champagne and end with tisane”*  
- Honoré de Balzac

Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

***Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.***



**THE DORCHESTER AFTERNOON TEA**

**£49.00 PER PERSON**

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A selection of finger sandwiches:

Cucumber with cream cheese on caraway seed bread

Egg mayonnaise with shiso cress on white bread

Chicken with wholegrain mustard mayonnaise on basil bread

Smoked salmon on granary bread

Warm raisin and plain scones from our bakery

served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of French pastries

English breakfast tea

**THE DORCHESTER CHAMPAGNE AFTERNOON TEA**

**£63.00 PER PERSON**

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A glass of Laurent-Perrier Brut NV

A selection of finger sandwiches:

Cucumber with cream cheese on caraway seed bread

Egg mayonnaise with shiso cress on white bread

Chicken with wholegrain mustard mayonnaise on basil bread

Smoked salmon on granary bread

Warm raisin and plain scones from our bakery

served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of French pastries

English breakfast tea

# *The Dorchester*

## *Dorchester Collection*

### **DINNER MENUS**

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For a pre-selected three course lunch or dinner menu, please choose three starters, main courses and desserts. A supplement of £20.00 per person will be added to the menu price, based on the higher priced menu items.

*Choices are to be confirmed 72 hours prior to the event.*

Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items for each course. A supplement of £40.00 per person will be added to the menu price, based on the higher priced main course item.

*Choices are to be confirmed 72 hours prior to the event.*

Our menus are modified on a yearly basis. Throughout the year additional amendments may take place in line with market conditions. Prices include value added tax at the prevailing rate and are subject to a discretionary 12.5% service charge

Henry Brosi  
Executive Chef

***Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.***

## **PRE-DINNER CANAPÉS**

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### **MENU 1**

**£22.00 PER PERSON**

Vegetable spring rolls with green tomato jam (V)

Thai style chicken salad in a rice paper roll

Duck confit with orange marmalade

Smoked aubergine caviar on a pita crisp (V)

Prawn tempura with sweet chilli sauce

Glazed goats' cheese bonbon (V)

### **MENU 2**

**£30.00 PER PERSON**

Tomato, basil and mozzarella in a black sesame cone (V)

Roasted fig with prosciutto and mascarpone

Lobster tail with curry mayonnaise on sourdough

Fennel and sea bass on brioche

Roasted fillet of beef with morel sauce

Saffron and parmesan arancini (V)

### **MENU 3**

**£35.00 PER PERSON**

Crab and avocado with chilli and lime on sourdough

Goats' cheese with fig on a ficelle (V)

Foie gras with muscat jelly on poilane crisp

Scallops with cauliflower puree, champagne nage

Lobster risotto with truffle

Roast wagu beef with artichoke ragout

Amaretto pumpkin ravioli with saffron nage (V)

## PLATED DINNER

### STARTERS

“XO” glazed tilapia, crunchy papaya salad with wasabi dressing	£18.00
Rillette of smoked mackerel and stuffed baby cucumber, Lavosh crisp	£18.00
Chicken and ham hock terrine, black mushroom trumpet and leek	£18.00
Twice baked cheese soufflé, marinated green beans and shallot puree (V)	£18.00
Tarte fine of king oyster mushroom and glazed brie, cep vinaigrette (V)	£18.00
Oven baked tomato, puff pastry, herb oil, goats’ cheese (V)	£18.00
Salad of Jerusalem artichoke, tender stem broccoli, beetroot, salsify, young leaf (V)	£18.00

Marinated Creole spiced salmon, mango salsa, ginger and chilli	£21.00
Sea bream with tomato fondue, aubergine puree and dry black olive	£21.00
Fish cake, “paella” dressing with chorizo	£20.00
Ballotine of duck, cep vinaigrette, green beans and asparagus salad	£25.00
Seared scallops with celeriac and apple puree, beignet of black pudding	£27.00
Halibut with tender stem broccoli, salsify sauce vierge	£29.00
Valley smokehouse salmon, keta caviar and sweet mustard	£28.00
Green Asparagus with	<i>Poached egg and hollandaise (V)</i> £21.00
	<i>Or</i>
	<i>Deep fried hens egg with parmesan (V)</i> £23.00
	<i>Or</i>
	<i>Truffle mousseline and king oyster mushroom (V)</i> £25.00
	<i>Or</i>
	<i>Crayfish tails beignet and nantua sauce</i> £28.00

### INTERMEDIATES

New forest mushroom soup with chive cream	£13.00
Parsley velouté and poached quail’s egg	£11.00
Parsnip soup with Morecambe Bay shrimps and brown butter	£13.00
Celeriac soup with truffle dressing	£11.00
Tomato risotto with smoked paprika and pepper vinaigrette	£16.00
Chilli prawns with cos lettuce, garlic crouton, shallot, tomato	£24.00

## MAIN COURSES

Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce	£43.00
Sea bream with mash potato, ragout of mussel, crème fraîche and chives	£43.00
Braised pork belly with mash potato, buttered cabbage, crushed apple	£43.00
Pressed shoulder of lamb, black olive jus, mash potato	£43.00
Pot-roast, corn-fed chicken, leek and potato pie, seasonal vegetables	£43.00
Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V)	£43.00
Warm presse of grilled vegetables, goat's cheese beignet, saffron foam (V)	£43.00
Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V)	£43.00
Vegetarian "Wellington", truffle mash, seasonal vegetables (V)	£43.00
Sirloin of beef, mushroom and spinach en croute, green beans, carrots	£55.00
Braised beef, aligot potato with Chantenay carrots and parsley	£48.00
Breast of guinea fowl, gratin of macaroni with Gruyère cheese, buttered spinach	£48.00
Beef Wellington, seasonal vegetables, truffle jus	£60.00
Fillet of beef, pomme berny, marrow crusted onion galette, sauce Diane	£58.00
Rib eye steak with parsley, shallot and caper salad, roast ratte potato	£58.00
Cannon of lamb, cumin spiced aubergine caviar, goats' cheese, tomato and basil jus	£55.00
Curry salted halibut with crushed potato, asparagus and broad bean emulsion	£65.00
Pan-fried fillet of cod, beluga lentils, parsnip purée, fondant potato and bacon	£52.00
Herb coated hake, creamed saffron potato, fennel, samphire and crab bisque	£50.00
Roast sea bass with celeriac, spinach, clam chowder	£58.00
Honey roast duck, braised red cabbage and sausage roll, celeriac purée, port sauce	£48.00

## DESSERTS

Hazelnut fondant with coffee ice cream and gold leaf	£18.00
Raspberry cheesecake with lemon sorbet and seasonal berries	£15.00
Chocolate caramel tart, salted caramel ice cream and honeycomb	£15.00
Flaming brûlée with sorbet or ice cream	£18.00

*Pistachio brûlée with cherry Sorbet*

*Or*

*Vanilla brûlée with chocolate ice cream*

*Or*

*Coffee brûlée with caramel ice cream*

*Or*

*Gingerbread spice with mandarin sorbet*

Frozen strawberry soufflé, chilled berry soup and honey cress	£18.00
Mint and blackcurrant bavaroise, yoghurt sorbet	£15.00
Caramel peanut bar, peanut ice cream and toffee sauce	£15.00
Strawberries, meringue, basil sorbet and balsamic reduction	£18.00
Marble cheesecake, mango sorbet cannelloni and raspberry coulis	£15.00
Chocolate biscuit, chestnut chocolate mousse, mandarin sorbet	£15.00
Flaming “baked Alaska”, vanilla chocolate ice cream	£20.00
Chocolate lavender tart, sugar arch and apricot sorbet	£15.00
The Dorchester bread and butter pudding, blood orange sorbet	£15.00
Sweet & salted tourron pine nuts ice cream	£15.00
Warm apple strudel, chantilly cream and vanilla ice cream	£15.00
Almond short bread peach brûlée, red currant jelly, peach Champagne sorbet	£15.00

Duo of desserts – choose a combination of any two desserts £20.00

Trio of desserts – choose a combination of any three desserts £25.00

*Due & trio served with your choice of ice cream or sorbet*

## CHEESE

***Served with a selection of breads, crackers, chutney and grapes***

Individual selection of 4 £25.00 price per person

Sharing platter of 4 (for 10 guests) £200.00 price per platter

## **BUFFET**

### **ITALIAN**

Maximum 60 guests

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**£90.00 PER PERSON**

### **SALADS “BAR”**

Romaine, rocket, mesclun, mache, treviso

Dressed crab, smoked salmon, marinated prawns,

Roast chicken breast

Croutons, roast butternut squash, tomatoes, green beans,

### **(SUPPLEMENT £20.00)**

With native lobster

### **SOUP**

Tuscan bean soup

Wild mushroom soup, porcini oil

Freshly baked bread rolls and butter

### **HOT SELECTION**

Salt baked wild sea bass with fennel, tomato and herbs

Served with salsa verde, sauce choron, tartar sauce

### **DESSERTS**

Tiramisu

Ricotta tart

Panna cotta

Hazelnut diva on frangelico biscuit base

## **SPANISH**

**£82.00 PER PERSON**

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### **SALADS AND APPETIZERS**

Selection of Spanish cheese

Pan y tomate – tomato confit on toasted sourdough bread

Tomato and green salad

Lomo chorizo and leg of Jabugo ham

### **COLD TAPAS**

To include olives, roasted vegetables and tapenade

### **HOT TAPAS**

To include fish croquettes with aioli dip, meatballs with tomato dip and chorizo with beans

### **LIVE STATION**

Paella live cooking station

### **DESSERTS**

Churros spicy with chocolate sauce

Crème catalane

Sangria sorbet in mini cone

Lemon kirsch syrup, summer fruit salad



## **CUBAN**

**£82.00 PER PERSON**

Maximum 60 guests  
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### **SALADS AND APPETIZERS**

Ceviche of diver scallops, shrimp, snapper, octopus, lime juice, tomato and cilantro

Cuban green salad with tomatoes and black beans

Jalapeno spiced king prawns with papaya and watercress salad

Red salsa and warm tortilla chips

### **HOT SELECTION**

Cuban mojo chicken with warm mango-avocado salsa

Grilled red snapper, charred pineapple salsa, Cuban polenta with peppers and tomatoes

### **CARVING STATION**

Cuban Lechon Asado – slow roasted pork rump

### **SIDES**

Traditional Cuban black beans with rice

Plantain crisps with fresh tomato cilantro salsa

Honey glazed sweet potato with lime and cilantro

Orange rice

Garbanzo bean stew

### **DESSERTS**

Cuban banana rum custard tart with vanilla bean ice cream

Coconut delight

Chocolate cigars

Mojito sorbet in mini basil cones

**WORLD CUISINE**

**£76.00 PER PERSON**

.....**SALADS**  
**AND APPETIZERS (please select four of the following)**

- Smoked trout and beetroot with sour cream
- Thai beef salad
- Assorted sushi roll and makimono with condiments
- Vietnamese spring rolls with crab meat and spicy basil
- Selection of cold cuts with condiments and cheese straws
- Char-grilled asparagus, courgettes and pepper
- Bean, pancetta and bocconcini salad
- Rocket leaves and parmesan
- Mediterranean salad with crumbled feta cheese, extra virgin olive oil
- Pickled garden vegetables with lemon chicken
- Baby romaine lettuce and Mesclun salad
- Loach Duart smoked salmon with lemon and capers (£5.00 supplement )

**DRESSINGS AND CONDIMENTS**

- Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island
- Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

**SOUPS (please select one of the following)**

- Crab bisque infused with ginger
- Roasted cherry tomato and red pepper
- Roasted pumpkin with honey and sage
- Sweet corn soup with minced chicken

Freshly baked bread rolls and butter

**HOT SELECTION (please select three of the following)**

Seared salmon with saffron, mussel cream

Sweet and sour prawns with pineapple

Grilled tilapia in mild curry, coconut gravy

Cod with beans and chorizo

Garlic roasted breast of chicken with tarragon jus

Roulade of chicken with sundried tomato, basil and garlic cream

Yakitori chicken skewer

Soy glazed chicken with spring onions

Navarin of lamb

Malaysian lamb curry with potato

Rump of lamb with coriander and cumin

Roasted loin of pork with prune jus

Wok fried beef with black pepper sauce

Braised shoulder of beef, bacon, button mushroom

Lasagne al forno

Roasted medallions of beef with mustard sauce (supplement £15)

Teriyaki tenderloin of beef with bean sprouts and sugar peas (supplement £15)

Vegetable moussaka (V)

Grilled asparagus and pea risotto (V)

Gnocchi with roast cauliflower and parsley veloute (V)

Vegetable lasagne (V)

Thai green vegetable curry (V)

**HOT SIDES (please select two of the following)**

Village style fried rice

Buttered garden vegetables

Potato and leek gratin

Hokkin mee

Dauphinoise potatoes

Roasted root vegetables

New potatoes with chive butter

Lemon leaf scented steamed rice

**DESSERTS (please select three of the following)**

Mint chocolate pyramid

Mango passion lollipop

Rustic apple tart

Strawberry Eton mess

Salted caramel, chocolate & raspberry éclair

Chocolate chestnut Mont Blanc

Lemon meringue tart

Peanut caramel delice

Tropeziennes

Bretanie shortbread raspberry mousse

Selection of fresh tropical fruit

## LATE NIGHT BITES

### SAVOURY

Bacon rolls

BBQ chicken wings

Spicy chicken wings

Mini mac and cheese (V)

Vegetable spring rolls with hoi sin dip (V)

Crispy Prawn with sweet chilli sauce

Mini sliders

Mini Cornish pasties (beef and vegetarian)

Chicken goujons and chips

Fish goujons and chips

Mini honey mustard glazed chipolata sausages

Wild mushroom and truffle arancini (V)

### SWEET

Espresso tiramisu

Selection of crème brûlées

Mini chocolate tart

Orange chocolate cream shooter

Profiteroles with caramel

Chocolate lollipops

Mini ice cream

**£24.00 per person for a selection of 3**

**£29.00 per person for a selection of 5**

**£45.00 per person for a selection of 8**

# *The Dorchester*

## *Dorchester Collection*

### **DELEGATE MENUS**

Your Daily Delegate Package at The Dorchester includes:

- Arrival coffee break
- A mid-morning coffee break
- A mid-afternoon coffee break
- Your choice of three-course plated lunch **or** standing buffet lunch as follows:
  - World Cuisine
  - Spanish
  - Cuban
  - Italian (supplement of £15.00 per person)
- Conference pads, pencils and mints
- Room hire for the meeting room and the luncheon room

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Henry Brosi  
Executive Chef

*Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.*

## TEA & COFFEE BREAKS

### WELCOME REFRESHMENTS

.....  
Selection of whole fruit

Cereal bars

Yoghurt station

Freshly squeezed orange juice

Tea and coffee

### YOUR CHOICE OF ONE OF THE FOLLOWING :

Croissants, pain au chocolate, mini muffins and Danish pastries

Ham and cheese croissants

Toasted bacon sandwiches

Smoked salmon and cream cheese feuillentine

Fruit skewers

### COFFEE BREAKS

..... Freshly brewed  
coffee, selection of teas and herbal infusions,

Selection of three flavoured coffee syrups, sliced fresh lemon and fresh mint

Semi-skimmed, skimmed and soy milk

### YOUR CHOICE OF TWO OF THE FOLLOWING AT EACH BREAK:

Hummus and baba ganoush with pita crisps

Homemade biscuits and cookies

Assorted afternoon tea cakes (fruit, chocolate, lemon or Madeira)

Chocolate brownies

Selection of home-made short breads

Cupcakes

Chocolate, custard and jam doughnuts

Pretzels

Seeds, nuts and dried fruit selection

Strawberries and cream

Assorted choux (lemon, raspberry, coffee or chocolate)

Dressed homemade scones with clotted cream and strawberry jam

Frozen yogurt with passion fruit or strawberry glaze

## COFFEE BREAK ENHANCEMENTS

£3.50 PER PERSON PER ITEM

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Mini bagel with cream cheese and smoked salmon

Mini custard doughnuts with cinnamon sugar

Granola shots

Mini sausage rolls

Mini egg rolls

Mini sausage in pancetta

Kedgerie (smoked haddock, rice and boiled eggs)

Eggs Benedict served on mini muffins

Poached quail's egg Florentine

Scrambled eggs with chive

Scrambled egg with smoked salmon

Mini blueberry pancakes

Belgian waffles with raspberry compote

Cinnamon French toast

Ciabatta toastie with semi-dried tomatoes, olives and artichokes

Orange shortbread

Caramel pecan tart

Flaming ice cream



# BUFFET LUNCH

## WORLD CUISINE

.....SALADS AND

### APPETIZERS (select four of the following)

- Smoked trout and beetroot with sour cream
- Thai beef salad
- Assorted sushi roll and makimono with condiments
- Vietnamese spring rolls with crab meat and spicy basil
- Selection of cold cuts with condiments and cheese straws
- Char-grilled asparagus, courgettes and pepper
- Bean, pancetta and bocconcini salad
- Rocket leaves and parmesan
- Mediterranean salad with crumbled feta cheese, extra virgin olive oil
- Pickled garden vegetables with lemon chicken
- Baby romaine lettuce and Mesclun salad
- Loach Duart smoked salmon with lemon and capers (£5.00 supplement )

### DRESSINGS AND CONDIMENTS

- Honey mustard yoghurt dressing, balsamic vinaigrette, French dressing, thousand island
- Croutons, parmesan cheese, marinated olives, semi-dried tomatoes, roasted macadamia nuts

### SOUPS (select one of the following) served with freshly baked bread rolls and butter

- Crab bisque infused with ginger
- Roasted cherry tomato and red pepper
- Roasted pumpkin with honey and sage
- Sweet corn soup with minced chicken

### HOT SELECTION (select three of the following)

- Seared salmon with saffron, mussel cream
- Sweet and sour prawns with pineapple
- Grilled tilapia in mild curry, coconut gravy
- Cod with beans and chorizo
- Garlic roasted breast of chicken with tarragon jus
- Roulade of chicken with sundried tomato, basil and garlic cream
- Yakitori chicken skewer
- Soy glazed chicken with spring onions

Navarin of lamb  
Malaysian lamb curry with potato  
Rump of lamb with coriander and cumin  
Roasted loin of pork with prune jus  
Wok fried beef with black pepper sauce  
Braised shoulder of beef, bacon, button mushroom  
Lasagne al forno  
Roasted medallions of beef with mustard sauce (supplement £15)  
Teriyaki tenderloin of beef with bean sprouts and sugar peas (supplement £15)  
Vegetable moussaka (V)  
Grilled asparagus and pea risotto (V)  
Gnocchi with roast cauliflower and parsley veloute (V)  
Vegetable lasagne (V)  
Thai green vegetable curry (V)

**HOT SIDES (select two of the following)**

Village style fried rice  
Buttered garden vegetables  
Potato and leek gratin  
Hokkin mee  
Dauphinoise potatoes  
Roasted root vegetables  
New potatoes with chive butter  
Lemon leaf scented steamed rice

**DESSERTS (select three of the following)**

Mint chocolate pyramid  
Mango passion lollipop  
Rustic apple tart  
Strawberry Eton mess  
Salted caramel, chocolate & raspberry éclair  
Chocolate chestnut Mont Blanc  
Lemon meringue tart  
Peanut caramel delice  
Tropeziennes  
Bretanie shortbread raspberry mousse  
Selection of fresh tropical fruit

## **SPANISH**

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### **SALADS AND APPETIZERS**

Selection of Spanish cheese

Pan y tomate – tomato confit on toasted sourdough bread

Tomato and green salad

Lomo chorizo and leg of Jabugo ham

### **COLD TAPAS**

To include olives, roasted vegetables and tapenade

### **HOT TAPAS**

To include fish croquettes with aioli dip, meatballs with tomato dip and chorizo with beans

### **LIVE STATION**

Paella live cooking station

### **DESSERTS**

Churros with spicy chocolate sauce

Crème catalane

Sangria sorbet in mini cones

Lemon kirsch syrup, summer fruit salad

## **CUBAN**

Maximum 60 guests

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### **SALADS AND APPETIZERS**

Ceviche of diver scallops, shrimp, snapper, octopus, lime juice, tomato and cilantro

Cuban green salad with tomatoes and black beans

Jalapeno spiced king prawns with papaya and watercress salad

Red salsa and warm tortilla chips

### **HOT SELECTION**

Cuban mojo chicken with warm mango-avocado salsa

Grilled red snapper, charred pineapple salsa, Cuban polenta with peppers and tomatoes

### **CARVING STATION**

Cuban Lechon Asado – slow roasted pork rump

### **SIDES**

Traditional Cuban black beans with rice

Plantain crisps with fresh tomato cilantro salsa

Honey glazed sweet potato with lime and cilantro

Orange rice

Garbanzo bean stew

### **DESSERTS**

Cuban banana rum custard tart with vanilla bean ice cream

Coconut delight

Chocolate cigars

Mojito sorbet in mini basil cones

## **ITALIAN**

**SUPPLEMENT £15.00 PER PERSON**

Maximum 60 guests

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### **SALAD “BAR”**

Romaine, rocket, mesclun, mache, treviso

Dressed crab, smoked salmon, marinated prawns,

Roast chicken breast

Croutons, roast butternut squash, tomatoes, green beans,

### **SOUP**

Tuscan bean soup

Wild mushroom soup, porcini oil

Freshly baked bread rolls and butter

### **HOT SELECTION**

Salt baked wild sea bass with fennel, tomato and herbs

Served with salsa verde, sauce choron, tartar sauce

### **DESSERTS**

Tiramisu

Ricotta tart

Panna cotta

Hazelnut diva on frangelico biscuit base

## PLATED LUNCH

### STARTERS

Please select one of the following

- .....
- “XO” glazed tilapia, crunchy papaya salad with wasabi dressing
  - Parfait of chicken liver with grape and golden raisin chutney, brioche tete
  - Rillette of smoked mackerel and stuffed baby cucumber, Lavosh crisp
  - Chicken and ham hock terrine, black trumpet mushroom and leek
  - Twice baked cheese soufflé, marinated green beans and shallot puree (V)
  - Tarte fine of king oyster mushrooms and glazed brie, cep vinaigrette (V)
  - Oven baked tomato, puff pastry and herb oil, goat cheese (V)
  - Salad of Jerusalem artichoke, tender stem broccoli, beetroot, salsify, young leaf (V)

### MAIN COURSES

Please select one of the following

- .....
- Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce
  - Black bream with mash potato, ragout of mussel, crème fraîche and chives
  - Braised pork belly with mash potato, buttered cabbage, crushed apple
  - Pressed shoulder of lamb, black olive jus, mash potato
  - Pot-roast, corn-fed chicken, leek and potato pie, seasonal vegetables
  - Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V)
  - Warm presse of grilled vegetables, goat cheese beignet, saffron foam (V)
  - Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V)
  - Vegetarian “Wellington”, truffle mash, seasonal vegetables (V)

### DESSERTS

Please select one of the following

- .....
- Chocolate caramel tart, salted caramel ice cream and honeycomb
  - Mint and blackcurrant bavaroise, yoghurt sorbet
  - Caramel peanut bar, peanut ice cream and toffee sauce
  - Marble cheesecake, mango sorbet cannelloni and raspberry coulis
  - Chocolate biscuit, chestnut chocolate mousse, mandarin sorbet
  - The Dorchester bread and butter pudding, blood orange sorbet

# *The Dorchester*

## *Dorchester Collection*

### **PENTHOUSE & PAVILION MENUS**

*For a set lunch or dinner menu, please choose one starter, main and dessert course. Your chosen menu will be priced at £75.00 per person for lunch and £85.00 per person for dinner.*

*For a pre-selected three course lunch or dinner menu, please choose three starters, main courses and desserts. Your chosen menu will be priced from £90.00 for luncheon and £105.00 for dinner per person. Choices are to be confirmed 72 hours prior to the event.*

*Please select any of the intermediate dishes to create a four course menu. Each of these dishes are individually priced.*

*Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items from each course to include a vegetarian option. This menu will be priced at £140.00. In addition, Chef Brosi will prepare an amuse bouche and pre-dessert palate cleanser with his compliments, for the complete gastronomic experience.*

Executive Chef  
Henry Brosi

***Our Menu contains allergens. If you suffer from any food allergies or intolerance, please let a member of the Events Team know upon placing your order.***

## **Starters**

### **Selection A**

*Warm salad of smoked eel with horseradish, smoked eel and potato pie*

*Grilled mackerel with pickled spring vegetables, mesclun mix*

*Steamed green asparagus, fried hen's egg and parmesan foam*

*Baby squid stuffed with feta cheese and chorizo, sweet English peas and lemon grass emulsion*

### **Selection B (£10.00 supplement)**

*Braised pork belly with Dublin bay prawn, apple and cider*

*Roasted quail breast with stuffed leg, crispy quail egg*

*Lemon sole with pickled grapes and Véronique sauce*

*Tartine of crab, lime mayonnaise, oyster beignet*

### **Selection C (£15.00 supplement)**

*Ravioli of langoustine, Savoy cabbage and shellfish nage*

*Slow cooked Norfolk lobster, broccoli purée and crab tortellini*

*Pan-seared diver scallops with fennel purée, red mullet and coriander, citrus emulsion*

*John Dory on tomato and basil risotto, scallop wonton, saffron and fennel consomme*

## **Intermediate**

*Watercress soup with granny smith purée £6.00*

*Gazpacho Andaluz £6.00*

*New forest mushroom soup with chive cream £10.00*

*Roasted salmon with sorrel and lemon balm beurre blanc £22.00*

*Marinated black cod with spring onions and mustard-su-miso £28.00*

*Pearl barley risotto, caramelized baby onions and black truffle cream £14.00*



## **Main Courses**

### **Selection A**

*Ballotine of guinea fowl stuffed with herbs and truffle and fondant potato*

*Roasted pigeon, celeriac confit with wild mushrooms and crispy leg roll*

*Saddle of wild rabbit with rabbit tortelli, black trompette, salsify*

*Casterbridge rib-eye steak, bone marrow flan, hand cut chips, sauce choron*

### **Selection B (£20.00 supplement)**

*Pan fried red mullet with daubinoise potato and red mullet soup*

*Lamb noisette coated in herbs, tomato and pepper confit, olive sauce*

*Slow cooked fillet of beef, aligot potatoes, braised cheek with cabbage leaves, red wine jus*

*Sirloin of beef, two ways, artichoke puree and black olive jus*

### **Selection C (£25.00 supplement)**

*Roasted fillet of halibut, shellfish ravioli, cockles and lemon grass nage*

*Rose veal cutlet, sweetbreads, gratin of macaroni, girolles and broad beans*

*Beef à la ficelle, spring vegetables and horseradish gnocchi*

*Pan fried John Dory with chorizo risotto, radicchio purée*

## **Desserts**

*Flourless sponge with banana parfait and passion sorbet*

*Caramelised chocolate mousse with caramel crisp and granny smith sorbet*

*Vanilla pannacotta with sesame tuille, kiwi and yoghurt sauce with a mango sorbet*

*Hazelnut fondant with white coffee ice cream*

*Texture of a pineapple and coconut on a pistachio base*

*Blueberry financier with milk ice cream*

*Baked Cheese cake and sour cherry sorbet*

*Strawberry pavlova and strawberry coulis with strawberry sorbet*

# *The Dorchester*

*Dorchester Collection*

## **Private Events Wine List**

Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served at by our chef.

Our larger Grill Room wine list is available if you would like more choices and we will endeavour to source any specific wines from our suppliers upon request.

We hope you enjoy your time at The Dorchester.

All prices quoted are for 75cl bottles unless otherwise stated

Please note that vintages may vary due to the limited production of several of our wines and prices are subject to alteration due to the currency exchange

Our wine contains allergens. For those that suffer from an allergy or intolerance, please let a member of staff know

# Champagnes

## Brut

- 9006 NV Laurent-Perrier, Brut £68.00  
*-This champagne is defined by a high proportion of chardonnay giving purity, freshness and elegance*
- 4650 NV Charles Chevalier, Brut d'Honneur £76.00  
*-A rich style of champagne with flavours of toasted nuts and honey from a blend of pinot noir and chardonnay*
- 4526 NV Lanson, Black Label Brut £80.00
- 4548 NV Billecart-Salmon, Brut Réserve £85.00

## Rosé

- 4648 NV Lallier, Premier Cru Brut Rosé £75.00  
*-Pinot noir with a touch of chardonnay, this rosé is fresh and refined showing flavours of light summer berries*
- 9063 NV Laurent-Perrier, Brut Rosé £110.00
- 9930 NV Billecart-Salmon, Brut Rosé £125.00

## Vintage

- 4536 2004 Laurent Perrier, Vintage £95.00  
*-Exceptional weather in 2004 produced a great vintage. These grapes are sourced from Premier Cru vineyards*

# Sparkling

## Brut

- 9070 2003 Nyetimber, Blanc des Blancs, Sussex £85.00  
*-100% Chardonnay grown on the chalk soil of Sussex. Regarded as one of England's best sparkling wines.*

# White Wines

## Regional France

7620 2012 Bellefontaine Sauvignon Blanc, Vin de Pays d'Oc £34.00

7622 2012 Les Olivers Colombard, Côtes de Gascogne £38.00

*-A fresh and citrus flavoured wine from a leading producer of classic varieties in Southern France*

## Alsace

7623 2012 Cave de Turckheim, Riesling Réserve £39.00

*-Floral crisp and clean with a beautiful lime flavoured finish. A perfect match with seafood*

## Loire Valley

7624 2012 Sancerre 'la Clochette' J.J. Breton £48.00

7625 2012 Pouilly Fumé 'l'Ammonite', Domaine Maltaverne £56.00

*-Classic Loire sauvignon, clean lemony and herbal with a fresh acidity and long flinty finish*

3215 2010 Pouilly Fumé de Ladoucette £89.00

## Burgundy

7640 2011 Chablis, B. Defaix £60.00

*-Beautiful example of chardonnay grown on deep marine limestone soils, flavours of stone fruits and bread yeast*

7617 2012 Pouilly-Fuissé 'Ters du Menhir', G. Morat £83.00

7619 2013 Chassagne-Montrachet, B. Moreau £95.00

*-A firm, elegant and refined wine light complex combination of stone fruit and minerality*

7737 2011 Puligny-Montrachet, F. Carillon £148.00

## Austria

7973 2013 Domaine Wachau Gruner Veltliner, Wachau £43.00

## Slovenia

10768 2013 Marjan Simcic, Pinot Grigio, Goriška Brda £55.00

## Italian

- 7627 2012 Gavi 'La Battistina' Agricole la Battistina, Piedmont £54.00  
*-Grown on clay soils, the Cortese grape produces a dry, crisp wine with flavours of apple, lime and kiwi*
- 3211 2012 Terlaner Classico, Cantina Terlano, Alto Adige £68.00

## Spanish

- 7630 2012 Orballo Albariño, Bodegas la Val, Rias Bixas £38.00

## California

- 7637 2009 Byron Chardonnay, Santa Barbara County £52.00  
*- Honey, orange blossom, vanilla, hints of tangerine; the palate is crisp and concentrated with a balanced character*

## Chile

- 3153 2012 Santa Digna Chardonnay, Miguel Torres £39.00

## New Zealand

- 7634 2013 Moko Sauvignon Blanc, Marlborough £46.00  
*-Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate and clean refreshing finish*
- 52051 2010 Harwood Hall Sauvignon Blanc Marlborough New Zealand £65.00

## South Africa

- 7631 2012 False Bay Chenin Blanc, Western Cape £38.00
- 7977 2013 Iona Sauvignon Blanc, Elgin £68.00

# Red Wine

## Regional France

5147 2012 Bellefontaine Merlot, Vin de Pays d'Oc £34.00

## Burgundy

5143 2010 Bourgogne Pinot Noir, Domaine Guiton £56.00

5144 2009 Volnay 'les Petits Poisots', Domaine Guiton £83.00

*-A soft and feminine, cherry and raspberry scented pinot noir with silky tannins and a long length*

5445 2008 Chambolle-Musigny, Domaine Taupenot Merme £98.00

## Bordeaux

5234 2011 Cadrans de Lassegue, Saint-Emilion £68.00

3453 2008 Château Fleur de Lisse, Saint-Emilion £57.00

5205 2009 Château Belgrave, 5ème Cru Classé, Haut-Médoc £98.00

*-Classic cabernet/merlot from gravel soils, bold and elegant with blackcurrant, pencil graphite and cedar wood aromas*

8266 2006 Château Montviel, Pomerol £145.00

5206 2010 Réserve de la Comtesse, Pauillac £155.00

3552 2009 La Réserve de Léoville Barton, Saint-Julien £98.00

55673 2006 Saint-Emilion Grand Cru, Château Lassègue £120.00

## Rhône Valley

4003	2012 Côtes du Rhône, Domaine Martin	£39.00
4004	2011 Crozes Hermitage, Domaine de la Ville Rouge Inspiration	£55.00
5149	2010 Châteauneuf du Pape, Domaine Chante Cigale	£75.00

*-Rich, chocolate and raspberry scented wine, robust Autumnal flavours. Perfect for game and roast meats.*

## Italian

5153	2010 Chianti Reserva, Baroncini '1489', Tuscany	£36.00
5803	2011 Barbera d'Alba, Sovrana, Batasiolo Piedmont	£65.00
5223	2001 Chianti Classico Reserva, Poggio Rosso, San Felice, Tuscany	£88.00
5212	2009 Amarone della Valpolicella Classico, Tommasi, Veneto	£120.00

## Spanish

8254	2012 El Primero, Graciano/Garnacha, Aragon	£36.00
5155	2006 Valencisco Reserva, Rioja	£56.00

*-Ripe blackberries, roast meats, liquorice, some spice and ripe, red berry fruit, cedary oak and smooth, fine tannins*

## USA

5160	2011 Byron Pinot Noir, Santa Barbara County	£54.00
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*-Crushed strawberries and smoke. A seductive display of beautiful floral fruit typical of Santa Barbara Pinot Noir*

3195	2010 Edmeades Zinfandel, Mendocino County	£62.00
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## Chile

5161	2011 Emiliana 'Adobe' Carménère, Colchagua	£36.00
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*-A dusty cherry stone nose, with rich black fruit, hints of spice and leafy characters*

5162	2010 Emiliana Coyam, Colchagua	£59.00
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*-Rich sumptuous morello cherries, mulberries and blackberries, vanilla, sweet spice with herbal and savoury hints.*

## Argentina

3540	2012 Trapiche Astica, Merlot/Malbec, Cuyo	£34.00
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4229 2009 Clos de la Los Siete, Mendoza £55.00

## **Australian**

5158 2011 Soldiers Block Shiraz, Langhorne Creek £36.00

5159 2010 Yangarra Estate Mourvèdre, McLaren Vale £62.00

*-Defined by the cool maritime slopes, produces a wine with a lush, dark, brambly fruit palate and savoury restraint.*

## **South Africa**

8255 2013 Iona Pinot Noir, Mister P, Elgin £54.00

## **Rosé**

3192 2012 St Clair Pinot Rosé, New Zealand £48.00

10697 2013 Ajaccio Rosé, Cuvée Faustine, Comte Abbaticci £65.00

## **Dessert**

3171 2009 Domaine de Grange Neuve, Monbazillac (50cl) £29.00

3126 2011 Elysium, Black Muscat Quady, California (37.5cl) £42.00

5554 2005 Late Bottled Vintage Port, Weiss and Krohn, Portugal £48.00

*-Deep ruby colour with upfront aromas of black plums, spice and dried herbs, perfect for cheese or chocolate*

51791 2008 Rietvallei Estate, Muscadel 1908 Reserve Old Vines, South Africa £68.00



## Other Drinks

Aperitifs (per 50ml) £6.50  
 Campari, Cinzano Bianco, Dubonnet Red, Martini Rosso, Martini Dry, Martini Bianco, Pernod, Pimms No. 1

Sherry (per 50ml) £6.50  
 Tio Pepe, Harveys Bristol Cream

Port (per 75ml) £10.00  
 Grahams LBV, Fonseca Bin 27

	<i>50 ml</i>	<i>Bottle</i>
<b>Cognac</b>		
Hennessy Fine de Cognac	£11.50	£120.00
Hennessy XO	£25.00	£275.00
Remy Martin XO	£26.00	£290.00
Hine 1966 EVLC	£28.00	£324.00

<b>Armagnac</b>		
Janneau VSOP	£11.00	£120.00

<b>Whisky</b>		
Johnnie Walker Black	£9.00	£103.50
Chivas Regal	£9.00	£103.50
Jameson	£9.00	£103.50
Canadian Club	£9.00	£103.50
Jack Daniels	£9.00	£103.50
Glenfiddich	£10.50	£118.00
Wild Turkey	£10.00	£116.00

<b>Gin</b>		
Tanqueray	£9.00	£103.50
Bombay Sapphire	£10.00	£116.00

<b>Vodka</b>		
Stolichnaya	£9.00	£103.50
Absolute	£9.00	£103.50
Belvedere	£11.00	£120.00

<b>Rum</b>		
Bacardi	£9.00	£103.50
Myers Dark	£9.00	£103.50

Liqueurs	From £7.50	From £84.00
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All aperitifs, digestifs, spirits and liqueurs can be served in 25ml

**Beers**  
 Selection of bottled beers from £6.50 bottle

<b>Minerals and soft drinks</b>		
Tonic, Slimline tonic, Ginger Ale, Bitter lemon	£2.50	125ml
Soda, Lemonade, Coca Cola, Diet Coke	£3.80	200ml
Mineral Water	£5.00	750ml bottle

<b>Juices</b>		
Fruit cup		£9.00
Freshly squeezed orange juice		£5.50 glass / £32.00 jug