

# THE DORCHESTER ROOFTOP

VEUVE CLICQUOT EXPERIENCE

## WELCOME GLASS

Veuve Clicquot Yellow Label Brut, NV

## BREAD

Pretzel and goats' butter

## CANAPÉS

Pistachio trees, goats' cheese and pear chutney

Smoked salmon parcel with crab and caviar

Seared venison, quince and juniper

## WHY NOT ADD ON...

Vacharin fondue £45

To share, served with crusty baguette and seasonal vegetables

## STARTER

Paired with Veuve Clicquot Vintage 2012

Alpine salad, Gruyère cheeses, smoked bacon, endive

or

Smoked trout, warm potato salad, pickled cucumber, mustard

or

Truffled celeriac velouté

## MAIN

Paired with Veuve Clicquot La Grande Dame 2012

Venison wellington, spiced red wine jus (*for two*)

or

Wild mushroom and cavolo nero spätzle

or

Seared sea bass, Barigoule vegetables, fennel

## SHARING DESSERTS

Paired with Veuve Clicquot Rose

Chestnut and mandarin baked Alaska

or

Red wine poached pears, spiced ice cream

£275 per person

@thedorchester #TheDorch

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order. A minimum spend of £450 per Winter Globe applies. All prices include VAT.

LVMH

)( *Dorchester Collection*