

The
GRILL
at The Dorchester

EASTER SUNDAY ROAST

Sunday, April 21, 2019

Starters

Chicken liver and foie gras parfait
with red onion chutney and country toast

Tian of Dorset crab with Yorkshire rhubarb and soured cream

Maldon cured smoked salmon with chestnut blinis
and lemon crème fraîche

Slow-cooked duck egg with roasted mushrooms and
grilled Wye Valley asparagus on sourdough toast
with chervil and beurre noisette Hollandaise

Lancashire cauliflower velouté, white onion marmalade,
goats' cheese and sourdough crouton

Main courses

Stuffed saddle of salt marsh lamb

Confit pork belly and crackling

Surrey Farm Black Angus rib

Pan-roasted fillet of sea trout with tomato salsa, sautéed rocket,
brown shrimp butter sauce, Dauphine potatoes

Pithivier of Wye Valley asparagus, wild mushrooms
and Finn cheese, mushroom velouté, truffle mash

Side dishes

Yorkshire pudding, roast potatoes,
seasonal vegetables and braised spring greens with bacon

Desserts and cheese

Yorkshire rhubarb cheese cake, vanilla custard ice cream

Eton mess, alphonso mango and tropical sorbet

Chocolate pudding and vanilla custard

Homemade ice cream and sorbet selection

Sticky toffee soufflé with salted caramel ice cream
(please allow 20 minutes)

Selection of artisanal British cheeses
with fruit chutney and crackers
(£5 supplement)

Wine pairing

White

Zephyr, Sauvignon Blanc,
Marlborough, New Zealand, 2017

Red

Baroncini, Chianti Riserva 1486,
Tuscany, Italy, 2014

Sweet

Domaine de Grange Neuve, Monbazillac,
South West France, 2015

£85 PER PERSON, including a welcome glass of champagne

£115 PER PERSON, including wine pairing

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.