

The
GRILL
at The Dorchester

MENU ONE

For 9 to 12 guests

For 13 guests or more, please choose
one starter, one main course and one dessert

Starters

Haddock & salmon fish cake with seasonal salad and fennel

Chicken Caesar salad with quail egg and crispy bacon

Main courses

Scottish salmon steak with shellfish sauce

Roasted Norfolk corn-fed chicken with seasonal vegetables

Side dishes

Roasted broccoli, french fries or seasonal vegetables
(£7 supplement)

Desserts

Eton mess with citrus and vanilla cream

Chocolate pudding with vanilla custard

Selection of artisanal British cheeses
with fruit chutney and crackers
(£3 supplement)

THREE COURSES £59

Bespoke pairings available from our sommelier team

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 14% service charge will be added to your bill. Prices include VAT.

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MENU TWO

For 9 to 12 guests

For 13 guests or more, please choose
one starter, one main course and one dessert

Starters

Cold dressed Dorset crab with basil mayonnaise

Chicken liver and foie gras terrine with pear
and cinnamon chutney, pickled vegetables

Main courses

Lamb shoulder shepherd's pie

Fish and chips with mushy peas and tartare sauce

Side dishes

Roasted broccoli, french fries or seasonal vegetables
(£7 supplement)

Desserts

Seasonal fruit tart with choice
of housemade ice cream and sorbet selection

Apple and quince with granola crumble

Selection of artisanal British cheeses
with fruit chutney and crackers
(£3 supplement)

THREE COURSES £69

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MENU THREE

For 9 to 12 guests

For 13 guests or more, please choose
one starter, one main course and one dessert

Starters

Prawn cocktail with avocado, baby gem lettuce and citrus

Native lobster bisque, herb ravioli and lemon caviar

Main courses

Pan-seared Scottish cod with root vegetables

Surrey Farm Black Angus cross ribeye steak 35-day aged (10oz)

Side dishes

Roasted broccoli, french fries or seasonal vegetables
(£7 supplement)

Desserts

Exotic coconut baked Alaska
(flambéed at your table)

Sticky toffee soufflé with salted caramel ice cream

Selection of artisanal British cheeses
with fruit chutney and crackers

THREE COURSES £85

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