

The Dorchester

Dorchester Collection

DINNER & LUNCH MENUS

Pre-dinner/Lunch canapé	Page 2
Lunch & Dinner Menus	Page 3
Late night	Page 6

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/LUNCH CANAPÉS

MENU 1

£26.00 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

£34.00 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

£38.00 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 & LUNCH

STARTERS

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

	Supplement:
Marinated Creole spiced salmon, mango salsa, ginger and chilli	£3.00
Sea bream with tomato fondue, aubergine puree and dry black olive	£3.00
Fish cake, “paella” dressing with chorizo	£2.00
Ballotine of duck, cep vinaigrette, green beans and asparagus salad	£7.00
Seared scallops with celeriac and apple puree, beignet of black pudding	£9.00
Halibut with tender stem broccoli, salsify sauce vierge	£11.00
Valley smokehouse salmon, keta caviar and sweet mustard	£11.00
Green Asparagus with	£3.00
<i>Poached egg and hollandaise (V)</i>	
<i>Or</i>	
<i>Deep fried hens egg with parmesan (V)</i>	£4.00
<i>Or</i>	
<i>Truffle mousseline and king oyster mushroom (V)</i>	£7.00
<i>Or</i>	
<i>Crayfish tails beignet and nantua sauce</i>	£10.00

INTERMEDIATES

New forest mushroom soup with chive cream	£15.00
Parsley velouté and poached quail’s egg	£13.00
Parsnip soup with Morecambe Bay shrimps and brown butter	£15.00
Celeriac soup with truffle dressing	£13.00
Tomato risotto with smoked paprika and pepper vinaigrette	£18.00
Chilli prawns with cos lettuce, garlic crouton, shallot, tomato	£26.00

MAIN COURSES

Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce

Sea 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, mushroom and leek pie, seasonal vegetables

Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V)

Warm presse of grilled vegetables, goat's cheese beignet, saffron foam (V)

Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V)

Vegetarian "Wellington", truffle mash, seasonal vegetables (V)

Supplement:

Sirloin of beef, mushroom and spinach en crouete, green beans, carrots	£12.00
Braised beef, aligot potato with Chantenay carrots and parsley	£5.00
Breast of guinea fowl, gratin of macaroni with Gruyère cheese, buttered spinach	£5.00
Beef Wellington, seasonal vegetables, truffle jus	£17.00
Fillet of beef, pomme berny, marrow crusted onion galette, sauce Diane	£15.00
Rib eye steak with parsley, shallot and caper salad, roast ratte potato	£15.00
Cannon of lamb, cumin spiced aubergine caviar, goats' cheese, tomato and basil jus	£12.00
Curry salted halibut with crushed potato, asparagus and broad bean emulsion	£22.00
Pan-fried fillet of cod, beluga lentils, parsnip purée, fondant potato and bacon	£9.00
Herb coated hake, creamed saffron potato, fennel, samphire and crab bisque	£7.00
Roast sea bass with celeriac, spinach, clam chowder	£15.00
Honey roast duck, braised red cabbage and sausage roll, celeriac purée, port sauce	£5.00

DESSERTS

Raspberry cheesecake with lemon sorbet and seasonal berries
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
Chocolate lavender tart, sugar arch and apricot sorbet
The Dorchester bread and butter pudding, blood orange sorbet
Sweet & salted tourron pine nuts ice cream
Warm apple strudel, chantilly cream and vanilla ice cream
Almond short bread peach brûlée, red currant jelly, peach Champagne sorbet

	Supplements
Flaming brûlée with sorbet or ice cream	£3.00
<i>Pistachio brûlée with cherry Sorbet</i>	
<i>Or</i>	
<i>Vanilla brûlée with chocolate ice cream</i>	
<i>Or</i>	
<i>Coffee brûlée with caramel ice cream</i>	
<i>Or</i>	
<i>Gingerbread spice with mandarin sorbet</i>	
Frozen strawberry soufflé, chilled berry soup and honey cress	£3.00
Hazelnut fondant with coffee ice cream and gold leaf	£3.00
Strawberries, meringue, basil sorbet and balsamic reduction	£3.00
Flaming “baked Alaska”, vanilla chocolate ice cream	£5.00
Duo of desserts – choose a combination of any two desserts	£5.00
Trio of desserts – choose a combination of any three desserts	£10.00
<i>Due & trio served with your choice of ice cream or sorbet</i>	

CHEESE

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

Individual selection of 4	£28.00 price per person
Sharing platter of 4 (for 10 guests)	£230.00 price per platter

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