

The Dorchester

Dorchester Collection

DINNER & LUNCH 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/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

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| “XO” glazed tilapia, crunchy papaya salad with wasabi dressing | £19.00 |
| Rillettes of smoked mackerel and stuffed baby cucumber, Lavosh crisp | £19.00 |
| Chicken and ham hock terrine, black mushroom trumpet and leek | £19.00 |
| Twice baked cheese soufflé, marinated green beans and shallot puree (V) | £19.00 |
| Tarte fine of king oyster mushroom and glazed brie, cep vinaigrette (V) | £19.00 |
| Oven baked tomato, puff pastry, herb oil, goats’ cheese (V) | £19.00 |
| Salad of Jerusalem artichoke, tender stem broccoli, beetroot, salsify, young leaf (V) | £19.00 |

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| Marinated Creole spiced salmon, mango salsa, ginger and chilli | £22.00 |
| Sea bream with tomato fondue, aubergine puree and dry black olive | £22.00 |
| Fish cake, “paella” dressing with chorizo | £21.00 |
| Ballotine of duck, cep vinaigrette, green beans and asparagus salad | £26.00 |
| Seared scallops with celeriac and apple puree, beignet of black pudding | £28.00 |
| Halibut with tender stem broccoli, salsify sauce vierge | £30.00 |
| Valley smokehouse salmon, keta caviar and sweet mustard | £30.00 |
| Green Asparagus with | <i>Poached egg and hollandaise (V)</i> £22.00 |
| | <i>Or</i> |
| | <i>Deep fried hens egg with parmesan (V)</i> £24.00 |
| | <i>Or</i> |
| | <i>Truffle mousseline and king oyster mushroom (V)</i> £26.00 |
| | <i>Or</i> |
| | <i>Crayfish tails beignet and nantua sauce</i> £29.00 |

INTERMEDIATES

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| 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

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| Pan fried plaice, cauliflower roast and royal, fondant potato, red wine sauce | £45.00 |
| Sea bream with mash potato, ragout of mussel, crème fraîche and chives | £45.00 |
| Braised pork belly with mash potato, buttered cabbage, crushed apple | £45.00 |
| Pressed shoulder of lamb, black olive jus, mash potato | £45.00 |
| Pot-roast, corn-fed chicken, mushroom and leek pie, seasonal vegetables | £45.00 |
| Flan and roast cauliflower with truffle gnocchi and salsify, parsley velouté (V) | £45.00 |
| Warm presse of grilled vegetables, goat's cheese beignet, saffron foam (V) | £45.00 |
| Corn and pepper frittata, spinach and braised puy lentils, harissa dressing (V) | £45.00 |
| Vegetarian "Wellington", truffle mash, seasonal vegetables (V) | £45.00 |
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| Sirloin of beef, mushroom and spinach en croute, green beans, carrots | £57.00 |
| Braised beef, aligot potato with Chantenay carrots and parsley | £50.00 |
| Breast of guinea fowl, gratin of macaroni with Gruyère cheese, buttered spinach | £50.00 |
| Beef Wellington, seasonal vegetables, truffle jus | £62.00 |
| Fillet of beef, pomme berny, marrow crusted onion galette, sauce Diane | £60.00 |
| Rib eye steak with parsley, shallot and caper salad, roast ratte potato | £60.00 |
| Cannon of lamb, cumin spiced aubergine caviar, goats' cheese, tomato and basil jus | £57.00 |
| Curry salted halibut with crushed potato, asparagus and broad bean emulsion | £67.00 |
| Pan-fried fillet of cod, beluga lentils, parsnip purée, fondant potato and bacon | £54.00 |
| Herb coated hake, creamed saffron potato, fennel, samphire and crab bisque | £52.00 |
| Roast sea bass with celeriac, spinach, clam chowder | £60.00 |
| Honey roast duck, braised red cabbage and sausage roll, celeriac purée, port sauce | £50.00 |

DESSERTS

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| Hazelnut fondant with coffee ice cream and gold leaf | £19.00 |
| Raspberry cheesecake with lemon sorbet and seasonal berries | £16.00 |
| Chocolate caramel tart, salted caramel ice cream and honeycomb | £16.00 |
| Flaming brûlée with sorbet or ice cream | £19.00 |

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

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| Frozen strawberry soufflé, chilled berry soup and honey cress | £19.00 |
| Mint and blackcurrant bavaroise, yoghurt sorbet | £16.00 |
| Caramel peanut bar, peanut ice cream and toffee sauce | £16.00 |
| Strawberries, meringue, basil sorbet and balsamic reduction | £19.00 |
| Marble cheesecake, mango sorbet cannelloni and raspberry coulis | £16.00 |
| Chocolate biscuit, chestnut chocolate mousse, mandarin sorbet | £16.00 |
| Flaming “baked Alaska”, vanilla chocolate ice cream | £21.00 |
| Chocolate lavender tart, sugar arch and apricot sorbet | £16.00 |
| The Dorchester bread and butter pudding, blood orange sorbet | £16.00 |
| Sweet & salted tourron pine nuts ice cream | £16.00 |
| Warm apple strudel, chantilly cream and vanilla ice cream | £16.00 |
| Almond short bread peach brûlée, red currant jelly, peach Champagne sorbet | £16.00 |

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| Duo of desserts – choose a combination of any two desserts | £21.00 |
| Trio of desserts – choose a combination of any three desserts | £26.00 |
| <i>Due & trio served with your choice of ice cream or sorbet</i> | |

CHEESE

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

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

BUFFET

ITALIAN

£90.00 PER PERSON

Maximum 60 guests

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

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

£80.00 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

BEVERAGE MENU

BEVERAGE SELECTION 1

£35.00 PER PERSON

A Glass of NV Laurent-Perrier, Brut

1 bottle of water

Half a bottle of wine per person- choice of 1 red and 1 white from the below selection

WHITE:

Bellefontaine Sauvignon Blanc, Vin de Pays d'Oc, France

Les Olivers Colombard, Côtes de Gascogne, France

RED:

Bellefontaine Merlot, Vin de Pays d'Oc, France

Chianti Reserva, Baroncini '1489', Tuscany, Italy

BEVERAGE SELECTION 2

£40.00 PER PERSON

A Glass of NV Laurent-Perrier, Brut

1 bottle of water

Half a bottle of wine per person- choice of 1 red and 1 white from the below selection

WHITE:

Cave de Turckheim, Riesling Réserve, Alsace , France

Le Grand Noir Chardonnay, VDP d`OC, France

RED:

Côtes du Rhône, Domaine Martin, Rhône Valley, France

El Primero, Graciano/Garnacha, Aragon, Spain

BEVERAGE SELECTION 3

£50.00 PER PERSON

A Glass of NV Laurent-Perrier, Brut

1 bottle of water

Half a bottle of wine per person- choice of 1 red and 1 white from the below selection

WHITE:

Sancerre 'la Clochette' J.J. Breton, Loire Valley, France

Domaine Wachau Gruner Veltliner, Wachau, Austria

Marjan Simcic, Pinot Grigio, Goriška Brda, Slovenia

RED:

Cadrans de Lassegue, Saint-Emilion, Bordeaux, France

Emiliana Coyam, Colchagua, Chile

Valencisco Reserva, Rioja, Spain

BEVERAGE SELECTION 4

£65.00 PER PERSON

A Glass of NV Laurent-Perrier, Brut

1 bottle of water

Half a bottle of wine per person- choice of 1 red and 1 white from the below selection

1 glass of sweet wine

WHITE:

Harwood Hall Sauvignon Blanc Marlborough New Zealand

Pouilly-Fuissé 'Ters du Menhir', G. Morat, Burgundy, France

RED:

Volnay 'les Petits Poisots', Domaine Guiton, Burgundy, France

La Réserve de Léoville Barton, Saint-Julien, Bordeaux, France

SWEET:

Domaine de Grange Neuve, Monbazillac