

The Dorchester

Dorchester Collection

LUNCHEES & BUFFETS

Our menus are modified seasonally. Throughout the year additional amendments may take place in line with market conditions.

Prices included value added tax at the prevailing rate and are subject to a discretionary 14% service charge

Our menus contains allergens, if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order

BUFFET

£90 per person minimum 15 people

Additional dishes can be added, priced per item per person: Starters £8, Mains £10, Live stations £20, Desserts £5

BUFFET SELECTOR

SALADS & APPETISERS

Select four of the following

Lemongrass & lime tuna ceviche

Hamachi tartar, mango & wasabi salsa

Brown crab salad, Buddha lemon confit

Oak smoked salmon, Bramley apple salad

Gala pie, Yorkshire chutney, young pickled vegetables

Salt beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Salt baked celeriac, smoked red chicory, ricotta & pine nuts

Chargrilled leeks, wild mushrooms, mimosa dressing

Heirloom tomato, basil & apple salad

Green asparagus, stilton cheese, watercress, hazelnuts

Burrata & heirloom tomato salad, black olive crumble

Endives & spring green salad, pomegranate, omega seeds

Balsamic & herb grilled vegetables, micro rocket

DRESSINGS

All included

Cider vinegar & turmeric, roasted lemon & forest honey,

lemon, truffle balsamic, extra virgin olive oil, tamarind &

yoghurt, kale & baby spinach pesto, balsamic vinaigrette

TOPPINGS

All included

Balsamic pickled onions, confit tomato, Peruvian olive mix,

Lilliput capers, verbena harissa, grain mustard, omega seeds,

sumac, croutons

HOT SELECTION

Select three of the following

Cottage pie, truffle mash

Braised beef, forest mushrooms, caramelized onion jus

Pulled beef burgers, Isle of Mull cheddar cheese, BBQ relish

Black pepper beef, mushrooms, green onions

Corn fed chicken & Portobello mushroom pie

Cajun chicken sliders, avocado, baby gem lettuce

Butter chicken masala, saffron rice

Teriyaki chicken brochette, spring onion & golden sesame seeds

Crispy cod, hot garlic, green onions

Miso cod, baby aubergine, turnips, crispy kale

Crispy prawns, black yuzu mustard

Vegetarian

Mini new forest mushroom Wellington, herb sour cream

Wok fried vegetables, oyster sauce, Chinese chives

Lightly curried tandoori vegetables

Singapore noodles, smoked tofu, bean sprouts

Truffled mac & cheese

LIVE STATIONS

Select one of the following

Indian Dosa

Indian pancakes, traditional lamb, chicken, vegetarian fillings

Risotto

Your choice of seasonal risottos prepared in Parmesan wheel

Paella

Seafood paella, vegetarian paella

Thai green curry

Thai green chicken curry, vegetable green curry, jasmine rice

Middle Eastern Shawarma

Chicken, vegetable & lamb kebabs, flat bread, dips, fattoush

Papadi Chaat

Traditional Indian street food delicacy

DESSERTS

Select three of the following

Rhubarb & ginger crumble, vanilla custard

Lemon meringue cones

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Raspberry & white chocolate lollipops

Amarena cherry & almond tarts

Grand hazelnut macaroons

Fig & mascarpone slice

Chocolate & sour cherry torte

Baileys chocolate lollipops

SET BUFFETS

£90 per person minimum 15 people

SPANISH

SALAD & APPETISERS

Selection of Spanish cheeses

Pan con tomate

Tomato & young green salad

Lomo chorizo

Leg of Jabugo ham

LIVE STATION

Seafood paella; Squid, monkfish, prawns & scallops

Vegetable paella

COLD TAPAS

Mixed marinated olives

Roasted Mediterranean vegetables

Olive tapenade

HOT TAPAS

Fish croquettes, aioli dip

Meatballs, tomato sauce

Chorizo & bean stew

DESSERTS

Crema catalana

Summer fruit salad, sangria syrup

Passionfruit & mango cheesecake

Tarta de Santiago

CUBAN

SALAD & APPETISERS

Diver scallops, shrimp, snapper & octopus Ceviche

Cuban green salad with tomatoes & black beans

Jalapeno spiced king prawns, papaya, watercress salad

Red Salsa & warm tortilla chips

CARVING STATION

Cuban Lechon Asado- slow roasted pork rump

Salt baked celeriac

SIDES

Traditional Cuban black bean rice

Plantain crisps, tomato & cilantro salsa

Honey glazed sweet potatoes

Orange Rice

Garbanzo bean stew

HOT SELECTION

Cuban mojo chicken, mango & avocado

Grilled red snapper, charred pineapple, Cuban polenta

DESSERTS

Dulce de leche ice cream cones

Pistachio turrón

Tahitian vanilla rice pudding

Raspberry & almond custard

ITALIAN

SALAD

Tuscan panzanella salad

Italian seasonal leaves

Grilled octopus, blood orange, bronze fennel

Heirloom tomatoes, Burrata, black olive crumble

SOUP

Tuscan bean soup

Wild mushroom soup, porcini oil

HOT SELECTION

Salt baked wild sea bass, fennel, tomato & herbs

Salsa verde, sauce choron, lime mayonnaise

LIVE STATION

Your choice of seasonal risottos prepared in Parmesan wheel

DESSERTS

Tiramisu

Lemon & basil panna cotta

Panettone affogato

Panforte

THE DORCHESTER SALAD BAR

£90 per person minimum 15 people

SALAD BAR – BUILD YOUR OWN SALAD AT OUR SALAD BAR

Bases: Deli Leaves, kale, baby spinach, romaine lettuce, baby gem, super grain mix

Vegetables & Fruit: Heirloom tomatoes, mushrooms, mango, pineapple, cucumber, broccoli, papaya, charcoal leeks, golden beetroot, heritage carrots, edamame, grapefruit, pomegranate, red onion, sweetcorn, sweet peppers

Deli Items: Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo

Toppings: Chives, coriander, red chili, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut,

Dressings: Cider vinegar & turmeric, roasted lemon & forest honey, balsamic vinegar extra virgin olive oil, pesto, balsamic vinaigrette

Breads: The Dorchester bread selection

SALAD BARS ARE ACCOMPANIED WITH THE FOLLOWING

SOUPS - Select one of the following

Leek & potato

Roast pumpkin

Cream of spinach

APPETISERS - Select two of the following

Lemongrass & lime tuna ceviche

Hamachi tartar, mango & wasabi salsa

Oak smoked salmon, Bramley apple salad

Gala pie, Yorkshire chutney, young pickled vegetables

Salt beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing

Burrata & heirloom tomato salad, black olive crumble

Balsamic & herb grilled vegetables, micro rocket

DESSERTS -Select three of the following

Rhubarb & ginger crumble, vanilla custard

Lemon meringue cones

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Amarena cherry & almond tarts

Hazelnut grand macaroons

Fig & mascarpone slice

Chocolate & sour cherry torte

Baileys chocolate lollipops

WELLNESS BUFFET LUNCH

£90 per person minimum 15 people

SALADS & APPERTIZERS – Select two of the following

Assorted sushi rolls & nigiri

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Vegetarian

Green gazpacho

Super food salad, omega seeds, organic nuts

Organic seasonal vegetables & herb broth

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Garden salad with avocado, asparagus, pumpkin seeds, pomegranate dressing

CRUDITES & DIPS

Hummus, baba ganoush, guacamole

PROTEIN POT - Select one of the following

Egg & spinach

Quinoa, walnut, goat's cheese, cranberry

Tuna, egg, green beans

Teriyaki salmon

HOT SELECTION - Select three of the following

Steamed salmon with kale

Thai green chicken curry, brown rice

Wild sea bass, black quinoa, kale, pumpkin seed oil

Stir fried beef, chili & cashew nuts

Grilled chicken breast, green vegetables, satay sauce

Smoked salmon, dill & pea frittata

Vegetarian

Organic penne, pesto, creamed avocado (v)

Olive oil fried tofu, wakame, miso broth, brown rice (v)

Smoked black bean & English beetroot burgers (v)

Mixed vegetable egg white frittata

DESSERTS - Select three of the following

Tropical fruit skewers

Chia seed pudding with coconut yoghurt & pomegranate

Pandan sago pudding

Gluten beetroot free brownies

Citrus salad, yoghurt, toasted almonds

Raw dark chocolate mousse with coconut oil, mixed berries

Frozen Yoghurts, sugar free fruit coulis

WORKING LUNCHES

Sandwich selection & vegetable crisps £25.00 per person

Sandwich selection with French fries £30.00 per person

SANDWICHES -Select four of the following

Focaccia, Prosciutto, shaved Parmesan

French baguette, salami, butter lettuce

Soft roll, roast beef, horseradish cream

Spicy chicken wrap

Basil bread, chicken, wholegrain mustard mayonnaise

Smoked salmon, granary bread

Milano bread, chicken, mango

Sundried tomato bread, tiger prawn, avocado, mango

Rye bread, salt beef, chou croute, gherkins, mayonnaise

Wholegrain wrap, lamb koftas, sweet chili sauce

Bagel, smoked salmon, cream cheese

Vegetarian

Wholemeal bread, farm egg & green onion mayonnaise

Caraway seed loaf, cucumber, watercress

Roma tomatoes, pesto, goat's cheese wrap

Sun-dried tomato bread, hummus, Mediterranean vegetables

ENHANCE YOUR LUNCH WITH THE FOLLOWING

Supplement per selection per person

SOUP

Select one of the following

Roast pumpkin, coconut milk

Cream of spinach & nutmeg

Wild mushroom & chestnut

Supplement

5

SALAD

Select two of the following

Tuna ceviche, lemongrass & lime

Hamachi tartar, mango & wasabi salsa

Brown crab salad, Buddha lemon confit

Oak smoked salmon, Bramley apple salad

Vegetarian

Salt baked celeriac, smoked red chicory, ricotta, pine nuts

Chargrilled leek, wild mushrooms, truffle mimosa dressing

Green asparagus, stilton crumble, watercress, hazelnuts

Burrata, heirloom tomato salad, black olive crumble

Endives, spring green salad, pomegranate, omega seeds

Balsamic & herb grilled vegetables, micro rocket

PLATTERS

Supplement per person per choice

Neal's Yard British cheese selection

London Smoke & Cure meat selection

Assorted sushi rolls & nigri

Supplement

20

SNACK SELECTION

Supplement per person per choice

Pulled BBQ pork slider, Isle of Mull cheddar cheese

Beef sliders, Isle of Mull cheddar cheese, tomato relish

Sole goujons

Chicken curry puffs

Coronation chicken pies

Vegetarian

Halloumi sliders, red onion chutney

Truffle arancini, Pecorino cheese

Red quinoa sliders, avocado, pomegranate relish

5

DESSERT

Select two of the following

Macarons

Chocolate fudge brownies

Lemon meringue cones

Apple crumble tart

Passionfruit & mango choux buns

Raspberry rose cheese cakes

Afternoon tea pastries

Assorted sliced cakes

Carrot cake

Sliced seasonal fruits

Dressed scones

8

BENTO BOXES

£65 per person maximum 20 guests

Select one of the following

BENTO BOX – MENU 1

Alphonso mango, lemongrass & prawn salad

Stir-fried sprouting broccoli, asparagus, yuzu

Steam sea bass, ginger, soya, bok choy

Fresh watermelon, lychee, Thai basil

BENTO BOX – MENU 2

Beef bresaola, pomelo, bitter leaves

Heirloom tomato, burrata, avocado salad, aged balsamic

Olive & capers pasta salad

Tiramisu

BENTO BOX – MENU 3

Korean beef salad, glass noodles, kimchi

Crisp vegetables & tofu rice paper wrap, sweet chilli sauce

Teriyaki chicken, broccoli, almonds, golden sesame seed

Baked custard tart

BENTO BOX – MENU 4

Aloo chana chaat, micro coriander

Papdi chaat, pomegranate, quinoa

Tandoori chicken, passionfruit raita

Almond & heritage carrot halwa tart, cinnamon clotted cream

BENTO BOX – MENU 5

Smoked salmon with capers, cucumber, shallots & sour cream

Goat's curd & caramelised pink onion tart, tomato jam

Asparagus, mimosa dressing

English strawberries, vanilla cream

Your choice of smoothie or infused water Smoothies

Banana, green tea, vanilla & coconut

Papaya & mango

Banana, strawberry, oats & almond milk

Melon, honey, pineapple & yoghurt

Infused water

Cucumber & mint

Kiwi, apple & lime

Blueberry, cinnamon

Fennel, apple & orange,

Roasted cumin, coriander & honey

Coconut, lychee & rose