

The Dorchester

Dorchester Collection

LUNCH & DINNER

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

LUNCH & DINNER

SET DINING Select one option per course for all guests along with a vegetarian alternative

3 course £90 per person

4 course £105 per person

A LA CARTE DINNING*:

Select 3 options per course to including a vegetarian option. For pre-selected, the per person choices need to be advised 7days in advance.

PRE- SELECTED

3 course meal £25 per person supplement

Main course only £15 per person supplement

Starter/Dessert only £10 per person supplement

CHOICE ON EVENING

3 course meal £45 per person supplement

Main course only £25 per person supplement

Starter/Dessert only £15 per person supplement

**not available in the Park Suite*

PRE-DINNER CANAPES

CANAPÉ MENU 1 **Per person 22**

Truffle arancini, Pecorino cheese

Vegetables & edamame, cocoa cone

Goat's curd & fig, stichelton shortbread

Smoked salmon cornetto, sour cream, keta caviar

Thai chicken salad roll

CANAPÉ MENU 2 **27**

Chickpea pani puri, tamarind yoghurt sauce

Crispy pumpkin & sage raviolo

Goosnargh Peking duck & red amaranth rice paper wrap

Aged beef satay coconut & satay mayonnaise

Parmigiano Reggiano & thyme madeleine

Chilli & lime crab, avocado, sourdough bread

CANAPÉ MENU 3 **30**

Truffle arancini, Pecorino cheese

Goat's curd & fig, stichelton cheese shortbread

Crispy duck foie gras wonton, truffle jus

Aged beef satay coconut & satay mayonnaise

Blue lobster & lentil dumplings, coconut chutney

Spider crab, grapefruit & lovage eclairs

STARTERS

FISH & SHELLFISH SUPPLEMENT

Steamed sea bass, confit celeriac, tomato nage

Tea smoked salmon timbale, Buddha lemon mayonnaise

Malden cured salmon, brown crab & pomelo salad

Ahi tuna tartar, poached egg, asparagus, Cornish sea lettuce

Wasabi marinated smoked salmon, Bramley apple, finger lime

Portland crab, heirloom tomato, brown crab mayonnaise **5**

Blue lobster risotto, lemon thyme, Pecorino Romano **7**

Lemongrass king prawns, palm hearts & papaya salsa **5**

MEAT

Slow roasted pork & sage tortellini, squash, sage butter

Smoked duck terrine, spiced plum chutney, sour dough crouton

Yellow tandoori chicken, spiced aubergine, tamarind chili

VEGETARIAN

Wye Valley asparagus, poached egg, mimosa mayonnaise

Burrata, sweet peas, broad beans, black olive crumb

Leek & Stichelton tart, pickled walnuts, chive vinaigrette

Hafod cheddar cheese souffle, pickled vegetables, tomato jam

Red quinoa, young vegetables, aubergine, coconut vinaigrette

Heritage beetroot tartar, tomato gazpacho, balsamic pear

Sweet pea & broad bean risotto, burrata, Kalamata olives

Heirloom tomato papdi chaat, pomegranate, tamarind chutney

Red onion & smoked ricotta tart fine bitter leaves, honey truffle

INTERMEDIATE

FISH & MEAT SUPPLEMENT

Roast chicken raviolo, rainbow chard, truffle cream

Red prawn tartar, saffron mayonnaise, kaffir lime **15**

Red miso glazed cod, crisp Thai vegetables, yuzu dressing

Pan fried duck foie gras, calvados glazed apricots, toasted brioche **10**

Diver scallops, cauliflower puree, maple dressing, Alsace bacon **10**

VEGETARIAN

Chestnut mushroom veloute, black trompette, truffle

Pink champagne & grapefruit sorbet

Hibiscus granita, cranberry & vodka foam

Red wine poached endive risotto, Taleggio cheese, walnuts

Pumpkin veloute, black trompette, brioche

Courgette flowers, smoked ricotta cheese, sweet peas, olive dressing

Romana style gnocchi, San Marzano tomato fondue, Pecorino cream

MAIN

CHICKEN

SUPPLEMENT

Breast of chicken, wild mushrooms, leek & chicken pie, thyme jus

Ballotine of chicken, olive oil mash, heritage vegetables, tarragon cream

Yellow tandoori chicken, crushed saffron potatoes, coconut & curry leaf jus

Grilled breast of chicken, asparagus risotto

Guinea fowl, summer vegetables, Jersey Royals, lemon & rosemary broth

FISH

Roast cod, cracked bulgur wheat, confit tomato, salsa verde

Yuzu cod, soya fragrant rice, Tokyo turnip, furikake

Roast sea bass, crushed Jersey Royals, lemon thyme & crab bisque

5

Poached saffron & parsley cod, lemon risotto, parmesan nage

Yuzu cod, soya fragrant rice, Tokyo turnip, furikake

Grilled salmon, Jersey Royals, young vegetables, lemon butter sauce

Roast hake, pearl barley & sweet pea risotto, parmesan foam

Grilled halibut, roast cauliflower, capper & tomato vinaigrette

5

BEEF

Fillet of Hereford beef, confit potato, heritage vegetables, burgundy jus

10

Fillet of Hereford beef, sprouting broccoli, king oyster mushrooms, sweet soya & coriander broth

10

Sirloin of Hereford beef, mushroom & nettle pithivier, summer vegetables, morel reduction

BEEF

SUPPLEMENT

Fillet of Hereford beef, braised short rib ravioli, young vegetables, truffle jus

10

Salt beef raviolo, Provençal vegetables, parsley velouté

LAMB

Salt marsh lamb, caponata, Anna potato

7

Spring minted lamb, sweet peas, truffle mash, marsala jus

Salt marsh lamb, lightly spiced heritage carrot, tomato & basil jus

7

PORK

Roast pork belly, sautéed cabbage, potato dauphinoise, pear & cider jus

Slow cooked pork, smoked paprika & chorizo risotto, caramelised cider jus

VEGETARIAN

Black rice risotto, salt baked sweet potato, almond milk foam

Sweet pea risotto, burrata, spiced rainbow beetroot

Truffle leek pie, creamed celeriac, truffle sauce

Goat's cheese & mint ravioli, confit tomato, balsamic pearls

Courgette flowers, truffled gnocchi, wild mushroom, olives

Wye valley asparagus & Jerusalem artichokes, minted sweet pea cake, morel cream

DESSERT

SUPPLEMENT

Snickers bar, salted peanuts, malted milk ice cream

Black Forest mille-feuille, kirsch whipped ganache, sour cherry sorbet

The Dorchester summer pudding, Dorset cream

Morello cherry cheesecake, pistachio ice cream, caramelised pistachios

Roasted apricot tart, almond crumble, blueberry lavender ice cream

Pistachio & strawberry Opéra, basil sorbet

Salted caramel parfait, hazelnut crunch, milk chocolate ice cream

Bitter chocolate tart, blood orange, salted caramel ice cream

Blood orange & saffron panacotta, yogurt sorbet

Eton mess with elderflower & lime

Yorkshire rhubarb tart, sweet ginger ice cream

Alphonso mango & passion fruit trifle, coconut & lime sorbet

Chocolate fondant, vanilla ice cream

FRUIT & CHEESE

Individual selection of 4 cheeses

18

Sharing platter of 4 cheeses for 10 guests

160

Individual sliced fruit plate

15

Sharing fruit platters, 10 guests

110

LATE NIGHT BITES

Bowl food reception: Selection of 3- £22 per person minimum 10 guests

Additional pieces: £8 per snack per person

FISH & SHELLFISH

Sole goujons, tartare sauce

Tempura prawns, sweet chilli dip

Mini smoked salmon bagels

MEAT

Beef sliders, cheddar cheese, tomato relish

Coronation chicken pies

Chicken curry puffs

Short rib corn cake, pomelo relish

Moroccan lamb koftas, Greek yoghurt

Steak & stilton pies

Chicken shawarma, lamb shawarma

Mini hot dogs

Steak sandwiches

Bacon baps

BBQ chicken wings

Mini Cornish pasties

Chicken goujons

Butter chicken curry

VEGETARIAN

Mushroom risotto

Halloumi sliders, red onion chutney

Chickpea pani puri, tamarind yoghurt sauce

Spring rolls, green tomato jam

Arancini selection

Mac & cheese

Cheese toasties

Poppadoms with Indian chutney & dips

½ Meter pizza slices

Vegetable chicken curry