

The Dorchester

Dorchester Collection

LUNCH AND DINNER MENUS

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| Canapé menus | Page 2 |
| Lunch and 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. Each guest's menu will be individual priced and a supplement of £25.00 per person will be added to the final invoice

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 £45.00 per person will be added to the menu price, based on the highest priced menu

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 14% service charge

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.

CANAPÉ MENUS

CANAPÉ MENU 1

£22.00

Wild mushroom arancini
Young vegetables, edamame, cocoa cone, Cornish sea salt
Crispy prawns, soya, garlic and chilli sauce
Salmon tartar, basil, shallots, tapioca crisp
Thai chicken salad roll

CANAPÉ MENU 2

£27.00

Roasted pumpkin, stilton cheese scone
Pane puri, chickpea, tamarind yoghurt sauce
Goosnargh Peking duck, rice paper wrap, red amaranth
Norfolk chicken, sage and onion bonbon
Ahi tuna, furikake, seaweed mayonnaise
Hand dived Salcombe scallop, cauliflower purée, crisp chicken skin

CANAPÉ MENU 3

£31.00

Wild mushroom arancini
Pomegranate and pomelo sev puri, tamarind chutney
Duck foie gras, spicy plum chutney, gingerbread crumble
Moroccan lamb kofta, Greek yoghurt
Lightly spiced lobster croquette, green tomato jam
Hamachi ceviche, tapioca crisp

CANAPÉ MENU 4

£40.00

Truffle scrambled eggs, toasted brioche
Young vegetables, edamame, cocoa cone, Cornish sea salt
Foie gras, spiced sweet jelly, bitter chocolate
Blue lobster and tarragon choux
Oak smoked salmon, horseradish cream, Ossetra caviar

Full canape selection menu is available from your event manager

PLATED LUNCH AND DINNER

STARTERS AND INTERMEDIATES

FISH

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| Miso glazed cod, crispy Thai vegetables, yuzu dressing | £24.00 |
| Steamed sea bass, confit heritage tomato, lettuce nage | £26.00 |
| Gin and tonic salmon, mint jelly, bramley apple salad | £19.00 |
| Cold smoked salmon tartar, wasabi cream, flying fish caviar | £21.00 |
| Oak smoked salmon, pomelo salad, capers, sour cream | £21.00 |
| Poached salmon timbale, salad of micro greens, Buddha lemon mayonnaise | £19.00 |
| Royal fillet of smoked salmon, crab bonbon, pomelo salsa | £26.00 |
| Ahi tuna tartar, asparagus and watercress salad, poached free range egg | £24.00 |
| Bluefin tuna tataki, quail egg, furikake and pickled golden enoki mushroom | £24.00 |

MEAT

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| Terrine of salt beef, young vegetables, Yorkshire chutney, crusty bread | £19.00 |
| Black leg chicken, Parmesan risotto, wild micro herbs, hazelnuts | £22.00 |
| Braised short rib ravioli | £22.00 |
| Terrine of corn fed chicken, seasonal mushrooms, Yorkshire chutney, crusty bread | £19.00 |

SHELLFISH

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| Blue lobster risotto, lemon, thyme, Pecorino Romano | £29.00 |
| Brown crab, Buddha lemon marmalade, micro salad | £27.00 |
| Cornish brown crab salad, heritage tomatoes, brown crab mayonnaise | £27.00 |
| XX Diver scallops, white cauliflower textures, maple dressing, Alsace bacon | £27.00 |
| Grilled lobster, jumbo gambas, scallops, Thai salad, lime mayonnaise | £30.00 |
| Yin yang jumbo prawns, Chinese vegetables, plum sauce | £26.00 |
| Lemongrass king prawn, mango and green papaya salsa, sweet Thai basil tamarind | £26.00 |
| Riceless squid risotto, Scottish lobster, langoustines, cauliflower puree, caviar | £36.00 |

VEGETARIAN

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| Balsamic roasted red onion and feta tart, bitter leaf salad, port glaze | £19.00 |
| Burrata, heritage tomatoes, micro basil, black olive crumble | £19.00 |
| Green asparagus, duck egg, mimosa mayonnaise | £23.00 |
| Heritage beetroot, feta, confit figs, micro cress | £19.00 |
| Isles of mull cheddar soufflé, heritage tomato jam, pickle young vegetable salad | £19.00 |
| New forest mushroom soup, chive cream | £19.00 |
| Poached free range duck egg, confit seasonal mushrooms, bitter leaves, truffles | £19.00 |
| Tart fine of heritage tomatoes, goat curd, bitter leaves, olive pesto | £19.00 |
| Truffle and leek ravioli, sautéed spinach, tomato, Parmesan foam | £30.00 |

All above dishes can be served as an intermediate course, please speak to your event manager for pricing.

MAIN COURSE

CHICKEN

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| Ballotine of corn-fed chicken, foie gras, olive oil mash, heritage vegetables, tarragon jus | £50.00 |
| Poached chicken, edamame beans, pickled kale, olive oil mash, truffle nage | £50.00 |
| Breast of Norfolk black leg chicken, chicken and leek pie, heritage carrots, morels | £50.00 |
| Grilled chicken, braised endive, butternut squash, Lancashire red onion, tomato and balsamic jus | £50.00 |
| Breast of Norfolk black leg chicken, Parmesan risotto, truffles, hazelnuts, masala jus | £52.00 |

FISH

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| Roast sea bass, crushed new potatoes, lemon, thyme and crab bisque | £56.00 |
| Red wine poached cod, lemon risotto, Parmesan nage | £50.00 |
| Miso glazed cod, spouting broccoli, Tokyo turnips, yuzu broth | £50.00 |
| Roast halibut, niçoise vegetables, parsley potato, tomato, Kalamata olive broth | £52.00 |
| Yuzu salmon, soya fragrant rice, Tokyo tulips, furikake | £50.00 |
| Baked sea bass, cauliflower mousseline, crushed potatoes, Cornish clam chowder | £56.00 |
| Roast sea bass, pickled kale, edamame beans, langoustine bisque | £56.00 |

BEEF

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| Roast fillet of beef, red onion crust, poached foie gras, peppercorn mash, wild mushroom jus | £65.00 |
| Fillet of beef, braised rib ravioli, fondant potato, truffle jus | £62.00 |
| Roast beef, portobello mushroom pie, parsley vegetables | £56.00 |
| Beef short rib ravioli, peppercorn mash, wild mushroom jus | £56.00 |
| Udale salt aged beef fillet, braised oxtail, heritage carrots, confit cèpes | £58.00 |

LAMB

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| Spring minted lamb, sweet peas, truffled mushrooms, masala jus | £54.00 |
| Roast lamb, lightly spiced heritage carrots, potato and cabbage cake, tomato basil jus | £50.00 |
| Lamb Wellington, spring vegetables, chive mash, tarragon cream | £50.00 |

GAME & PORK

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| Venison and fig ravioli, marsala cream, pistachios | £54.00 |
| Roast duck breast, sweet potato purée, grilled silver baby onions, apple cider jus | £50.00 |
| Roast pork belly, crushed potato cake, braised cabbage, Madeira jus | £50.00 |

VEGETARIAN

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| Pea risotto, spiced heritage rainbow beetroot, burrata | £50.00 |
| Cocoa ravioli, butternut squash, balsamic kale, amaretto nage | £50.00 |
| Truffle leek pie, creamed celeriac, truffle sauce | £50.00 |
| Wild mushroom crispy cannelloni, creamy potato, olive tapenade | £50.00 |
| Vegetarian Wellington, truffle mash, seasonal vegetables | £50.00 |
| Swiss chard and stichelton pithivier, roast heritage carrots, stichelton foam | £50.00 |
| New Forest mushrooms and truffle pithivier, rosemary mash, lentil and bean fricassée | £50.00 |
| Open lasagne, creamed spinach, wild mushrooms, truffle foam | £50.00 |
| Asparagus and broad bean risotto | £50.00 |

DESSERT

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| Apple and blackberry tart, caramelized apples, vanilla crumble ice cream | £16.00 |
| Chestnut Mont Blanc, candied chestnuts, orange ice cream | £16.00 |
| Chocolate mandarin semifreddo, roasted macadamias, hazelnut brittle | £16.00 |
| Snickers bar, salted peanuts, malted milk | £16.00 |
| Passionfruit and mango dacquoise, coconut lime sorbet | £16.00 |
| Pumpkin and apple pain d'épice cake, gingerbread ice cream | £16.00 |
| Lemon meringue cheesecake, blackcurrant compote, vanilla Chantilly | £16.00 |
| Redcurrant and amaretto bar, lemon ice cream | £16.00 |
| Fig and mascarpone slice, vanilla shortbread, lemon curd | £16.00 |
| Honey pecan parfait, dulcify streusel, milk chocolate ganache | £16.00 |
| Pear and coffee pavlova, quince sauce, poached pears | £16.00 |
| Chocolate fondant, vanilla ice cream | £16.00 |
| Black Forest mille-feuille , kirsch whipped ganache, sour cherry sorbet | £16.00 |

CHEESE & FRUIT

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| Individual selection of 4 cheeses, breads, crackers, chutney and grapes | £18.50 |
| Sharing platter of 4 cheese (for 10 guests) breads, crackers, chutney and grapes | £190.00 |
| Individual sliced fruit plate | £14.50 |
| Sharing fruit platter (for 10 guests) | £100.00 |

LATE NIGHT BITES

£8.00 PER ITEM MINIMUM SELECTION OF 3 PER PERSON

FISH & SHELLFISH

Sole goujons with tartare sauce

Tempura prawns

Smoked salmon bagels

MEAT

Beef sliders

Chicken curry puffs

Coronation chicken pies

Short rib corn cakes, pomelo relish

Moroccan lamb koftas, Greek yoghurt

Steak and stilton pies

Chicken and lamb shawarmas

Mini hot dogs

Steak sandwiches

Bacon baps

BBQ chicken wings

Mini Cornish pasties

Chicken goujons

Butter chicken curry

VEGETARIAN

Mushroom risotto

Mini halloumi burgers, red onion chutney

Pane puri, chickpea, tamarind yoghurt sauce

Spring rolls, green tomato jam

Truffled cheese gougers

Arancini selection

Truffle pizza, fontina cheese fondue (*Supplement £10.00 per person*)

Mac and cheese

Cheese toasties

Poppadoms with Indian chutney and dips

1/2 Metre pizza slices

Vegetable chicken curry

DESSERT

Mini macarons

Chocolate lollipops

Chocolate fudge brownie, salted caramel ganache

Snickers bar, salted peanuts

Lemon meringue cones

Candy jar selection (choice of 4)

Popcorn selection (choice of 4)

Smashing chocolate bars

