

The Dorchester

Dorchester Collection

LUNCH AND DINNER MENUS

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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 12.5% service charge

Henry Brosi
Executive Chef

Our Menu contains allergens. If you suffer from any food allergies or intolerances, 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
Pani 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

Our full canape selection is available from your event manager

PLATED LUNCH AND DINNER

STARTERS AND INTERMEDIATES

FISH

Miso glazed cod, crispy Thai vegetables, yuzu dressing	£24.00
Steamed sea bass, confit heirloom tomato, lettuce nage	£26.00
Gin and tonic salmon, mint jelly, bramley apple salad	£19.00
Cold smoked salmon timbale, salad of micro greens, Buddha lemon mayonnaise	£19.00
Royal fillet of smoked salmon, crab bonbon, pomelo salsa	£26.00
Bluefin tuna tataki, quails egg, furikake and pickled golden enoki mushroom	£24.00
Smoked mackerel ravioli, caviar, charcoal leeks, truffle potato velouté	£22.00
Smoked salmon tartar, grapefruit curd, keta caviar	£21.00

MEAT

Breast of black leg chicken, Parmesan risotto, wild micro herbs, hazelnuts	£22.00
Braised short rib ravioli	£22.00
Winter game terrine, Yorkshire chutney, crusty bread	£19.00
Truffle risotto, confit quail, parmesan foam, roasted hazelnuts	£22.00

SHELLFISH

Blue lobster risotto, lemon, thyme, Pecorino Romano	£29.00
Brown crab, Buddha lemon marmalade, micro salad	£27.00
Cornish brown crab salad, heirloom tomatoes, brown crab mayonnaise	£27.00
Lemongrass king prawn with mango and green papaya salsa, sweet Thai basil, tamarind	£26.00
Riceless squid risotto, Scottish lobster, langoustines, cauliflower puree	£36.00
Blue lobster ravioli, celeriac mousseline, tarragon cream, hazelnut brittle	£29.00
Roasted scallops, spiced carrot, maple and red wine jus	£27.00

VEGETARIAN

Balsamic roasted red onion and feta tart, bitter leaf salad, port glaze	£19.00
Isles of Mull cheddar soufflé, heirloom tomato jam, pickled young vegetable salad	£19.00
Poached free range duck egg, confit seasonal mushrooms, bitter leaves, truffles	£19.00
Tart fine of heirloom tomatoes, goat's curd, bitter leaves, olive pesto	£19.00
Truffle and leek ravioli, sautéed spinach, tomato, Parmesan foam	£30.00
Chestnut velouté, black trompette mushrooms, truffle brioche	£19.00
Salt baked yellow heritage beetroot, red quinoa, feta, confit figs, micro cress	£19.00

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

MAIN COURSE

CHICKEN & GUINEA FOWL

Ballotine of corn-fed chicken, olive oil mash, heritage vegetables, tarragon jus	£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
Guinea fowl au vin, crisp bacon lardons, young root vegetables, game broth	£52.00
Breast of Norfolk black leg chicken, potimarron, wild sage and hazelnut risotto, wild mushroom jus	£50.00

FISH

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, sprouting broccoli, Tokyo turnips, yuzu broth	£50.00
Roast halibut, niçoise vegetables, parsley potato, Kalamata olive broth	£52.00
Yuzu salmon, soya fragrant rice, Tokyo turnips, furikake	£50.00
Baked sea bass, cauliflower mousseline, crushed potatoes, Cornish clam chowder	£56.00

BEEF

Roast beef, portobello mushroom pie, parsley vegetables	£56.00
Udale salt aged beef fillet, braised oxtail, heritage carrots, beef jus, cèpes confit	£58.00
Herefordshire beef short rib, celeriac mousseline, truffled new forest mushrooms, braising jus	£56.00
Roast fillet of beef, braised oxtail ravioli, fondant potato, caramelized root vegetables, hermitage jus	£62.00
Fillet of beef, duck foie gras, confit potato, truffle leek pie, salsify puree, new forest mushroom, crushed black pepper jus	£65.00

LAMB

Roast lamb, lightly spiced heritage carrots, potato and cabbage cake, minted celery jus	£50.00
Lamb Wellington, autumn vegetables, chive mash, tarragon cream	£52.00

GAME & PORK

Venison and fig ravioli, pistachios, marsala cream	£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

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
Swiss chard and stichelton pithivier, roast heritage carrots, stichelton foam	£50.00
Potimarron, wild sage and hazelnut risotto, candy radish, wild micro herbs	£50.00
Pumpkin and Swiss chard ravioli, roasted root vegetables, milk nage, pecorino cheese	£50.00
Black rice risotto, salt baked sweet potato, chestnuts, almond milk foam	£50.00

DESSERT

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, dulcey 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

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	£170.00
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

MEAT & FISH

Sole goujons with tartare sauce
Tempura prawns
Smoked salmon bagels
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
Pani 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