

The Dorchester

Dorchester Collection

PENTHOUSE & PAVILION

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

PENTHOUSE & PAVILION

SET DINING 3 course £145 per person
4 course £160 per person

Your choice of One starter & a vegetarian option*
One intermediate & a vegetarian option* (4 course only)
Three main courses to include one vegetarian option- offered A la Carte
One dessert

Your meal will be accompanied by chef choice of seasonal amuse bouche, a pre-dessert, tea coffee and petit fours
To offer an a la carte option for starter, intermediate or dessert a supplement of £15 per person per course will be added

**number of vegetarians required 7 days prior*

PRE-DINNER CANAPES

	Per person
CANAPÉ MENU 1	22
Truffle arancini, Pecorino cheese Vegetables & edamame, cocoa cone Goat's curd & fig, stichelton cheese 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 cheese & thyme madeleine Chilli & lime crab, avocado, sourdough	
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

Blue lobster & alphonso mango ceviche, pink pomelo curd, coconut milk
Yellowfin tuna tataki, quails egg, furikake pickled golden enoki mushrooms
Cornish shellfish ravioli, seafood chowder, hazelnut, bottarga
Royal fillet of salmon tartar, wasabi cream, finger lime, salmon caviar, sourdough crouton
Portland brown crab salad, Buddha lemon marmalade, pomelo, Alverta caviar
Truffle risotto, confit Norfolk quail, parmesan foam
Rhug Estate venison & fig ravioli, chervil root, marsala jus, pistachio
Smoked duck & duck foie gras terrine, spiced plum chutney, sour dough crouton
Norfolk quail Caesar salad, truffle crouton, parmesan foam
Highland wagyu beef raviolo, Provençal vegetables, parsley velouté
VEGETARIAN
Poached hen's egg, confit seasonal mushrooms, bitter leaves, truffle
Tarte fine of heirloom tomatoes, goat's curd, bitter leaves, olive pesto
Heritage beetroot tartar, wasabi, balsamic pearls
Salt baked heritage cauliflower, goat's curd, confit figs

INTERMEDIATE

Supplement

Roasted hand dived scallops, parsley root, new forest mushroom ragout, sherry jus, Alsace bacon
Pan fried duck foie gras, calvados glazed apricots, toasted brioche.

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

VEGETARIAN

Chestnut mushroom velouté , black trompette, truffle
Pink champagne & grapefruit sorbet
Hibiscus granite, cranberry & vodka foam
Red wine poached endive risotto, Taleggio, walnuts
Pumpkin velouté, black trompettes, brioche

MAIN

SUPPLEMENT

Norfolk black leg chicken, duck foie gras, boulangère potatoes, morels

Cotswold corn fed chicken, roasted Romanesco cauliflower, charcoal grilled leek cannelloni

Fillet of Herefordshire beef, short rib ravioli, celeriac, truffled new forest mushrooms

Kagoshima Wagyu rib-eye, pomme neuf, macaroni gratin, béarnaise sauce

45

Black Angus beef Wellington, truffled mash, heritage vegetables, Bordelaise sauce

Three bird roast of guinea fowl, quail & pigeon galantine, foie gras with potimarron risotto, confit cepes

Salt marsh lamb, confit lamb rib, smoked aubergine, goat's curd ravioli, sherry vinegar jus

Roast brill, niçoise vegetables, parsley potato, Kalamata olive broth, salsa verde

Baked sea bass, cauliflower, saffron new potato, basil & blue lobster chowder

Miso glazed black cod, sprouting broccoli, Tokyo turnips, palm harts, yuzu broth

15

Roast turbot, fregula, San Marzano tomato & langoustine bisque

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

Flourless sponge, raspberry cremeux, tarragon meringue, basil ice cream

Peanut & milk chocolate mousse, lemon yoghurt sorbet

Crème Catalana, English garden berries, lemon thyme granite

Chocolate fondant, candied pistachio, pistachio ice cream

Apple tarte tatin, crème fraiche ice cream

Roasted apricots, almonds, clotted cream ice cream

Baked vanilla cheese cake, English cherries, sour cherry sorbet

Strawberry Pavlova, vanilla Chantilly, balsamic pearls, strawberry tea

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

PENTHOUSE BARBEQUE

CLASSIC BARBEQUE 75.00

FROM THE BARBEQUE

Fish kebab
Smoked belly pork
Beef burgers,
Corn fed chicken kebabs
Cumberland sausages

ACCOMPANIMENTS

CLASSIC TOPPINGS: Lettuces, tomato, cheddar cheese, onions

VEGETABLES: Corn on the cob, Grilled balsamic red onions & baby aubergine

DRESSINGS & BREADS: Brioche buns, Dorchester bread selection

SAUCES & DRESSING: Smoked BBQ, vinaigrette, chimichurri, sauce choron, olive oil, balsamic, tomato relish, pirri pirri, ketchup, mayonnaise

SALADS- Choice of 2

Caesar salad with avocado
Red quinoa, beetroot, roast heritage carrot salad
Burrata & heritage tomato salad
Mixed summer leaves
Potato salad with bacon & chives
Coleslaw apple & fennel

DESSERTS- Choice of 3:

Tropical fruit salad, elderflower & hibiscus
Passion fruit macaroon
Watermelon & pomegranate ice lollies
Brogdale farm berries and vanilla ice cream

DORCHESTER BARBEQUE 140.00

FROM THE BARBEQUE

Blue lobster
King prawns
Monkfish & salmon kebab
Salt marsh lamb cutlet
Smoked belly pork
Wagyu burgers,
Corn fed chicken kebabs
Cumberland sausages

ACCOMPANIMENTS

CLASSIC TOPPINGS: Lettuces, tomato, cheddar cheese, onions

VEGETABLES: Corn on the cob, Grilled balsamic red onions & baby aubergine, Garlic & rosemary peppers, Mushroom & courgette skewers

DRESSINGS & BREADS: Brioche buns, Dorchester bread selection

SAUCES & DRESSING: Smoked BBQ, vinaigrette, chimichurri, sauce choron, olive oil, balsamic, tomato relish, pirri pirri, ketchup, mayonnaise

SALADS- Choice of 4

Thai seafood with glass noodle salad
Caesar salad with avocado
Pasta salad, Yorkshire ham & Kalamata olives
Red quinoa, beetroot, roast heritage carrot salad
Burrata & heritage tomato salad
Mixed summer leaves
Potato salad with bacon & chives
Coleslaw apple & fennel

DESSERTS- Choice of 4:

Eton Mess
Summer pudding with Brogdale farm berries
Tropical fruit salad, elderflower & hibiscus
Passion fruit macaroon
Watermelon & pomegranate ice lollies
Brogdale farm berries and vanilla ice cream

SEAFOOD BARBEQUE 170.00

PASSED APPETISERS

Oysters with traditional condiments
Brown crab cocktail, baby gem
Heirloom tomato gazpacho

FROM THE BARBEQUE

Scottish lobster,
Jumbo tiger prawns,
Yellow tandoori sea bass
Monkfish tail kebab
Smoked paprika octopus
Lemongrass & coriander squid
Soya & ginger salmon burgers

ACCOMPANIMENTS

CLASSIC TOPPINGS: Lettuces, tomato, cheddar cheese, onions

VEGETABLES: Corn on the cob, Grilled balsamic red onions & baby aubergine, Garlic & rosemary peppers, Mushroom & courgette skewers

DRESSINGS & BREADS: Brioche buns, Dorchester bread selection

SAUCES & DRESSING: Smoked BBQ, vinaigrette, chimichurri, sauce choron, olive oil, balsamic, tomato relish, pirri pirri, ketchup, mayonnaise,

SALADS -Choice of 4

Thai seafood with glass noodle salad
Park salad, omega seed
Roast red onion, sweet potato, feta cheese
Red quinoa beetroot, roasted cauliflower
Buffalo mozzarella, heritage tomato
Mixed summer leaves
Prawns, mango lemon grass
Watermelon, feta & olives
Italian parsley, coconut & tomato

DESSERTS- Choice of 4

Eton Mess
Mango & coconut trifle
Brogdale farm berries, vanilla cream
Strawberry & champagne jelly
Passion fruit macaroon
Watermelon & pomegranate ice lollies
Mini meringue tarts

ICE CREAM BAR

£20.00 SUPPLEMENT TO BBQ OR DINNER

Served in waffle cones & bowls

CHOICE OF 5 FLAVOURS

ICE CREAM:

Strawberry, chocolate, vanilla, cappuccino, salted caramel,
almond, coffee, banana, pistachio, hazelnut, rum & raisin
coconut, peanut butter

SORBETS:

Lemon, mango, black cherry, mandarin, apricot, raspberry,
blood orange

FROZEN YOGHURT:

Vanilla, mango, chocolate, strawberry

CHOICE OF 3 SAUCES

Chocolate, salted caramel, caramel, raspberry coulis, blueberry
coulis, mango coulis, passion fruit, white chocolate

TOPPINGS:

SWEET TOPPINGS- CHOICE OF 4

Mini marshmallows, honeycomb, chocolate brownies, cookies,
granola, caramelised nuts, white & milk chocolate curls,
chocolate krispies, mini smarties, caramel popcorn, crunchy
caramel balls, coconut, hazelnuts

FRESH FRUIT – CHOICE OF 2

Strawberries, blueberries, mango, raspberries, banana, kiwi

LUXURY – CHOICE OF 1

Espresso shots, choice of liqueurs shots, marinated cherries,
chocolate truffles, large cookies