



MENU

— AUTUMN / WINTER —

Canapes

Beetroot wonton with lemon cream

Quail egg and truffle tart

Crisp goose roll, spiced plum jam

Truffled choux, gruyere, chestnuts

First Course

Steak Tartare, Bloody Mary dressing, quail egg

Roast Portland scallop, brown shrimp, sea aster,
citrus hollandaise

Confit globe of artichoke, whipped feta style cheese,
tomato tabbouleh (V)

Gravlax, pine crème fraiche, endives, pink peppercorn

Main Course

Norfolk turkey, hasselback potatoes, stuffing,
gravy and cranberry sauce

Beef Wellington, carrots, bundle French beans,
mousseline potato, Burgundy jus

Dover Sole, grilled or meuniere, sautéed spinach and
new potatoes

Australian Wagyu Ribeye steak, 250 g

Roast celeriac, beetroot, walnut crust, spinach gnocchi,
truffle puree (V)

Roast rack of lamb, Artichole puree, French beans,
new potatoes, rosemary jus and pine nuts

Dessert

The Dorchester Christmas pudding, Brandy sauce

Christmas Yule log, hazelnut praline, vanilla caramel

Red wine poached pear, cinnamon ice cream

Oat rice pudding, pear compote and cinnamon (V)

Sticky toffee pudding, vanilla ice cream

