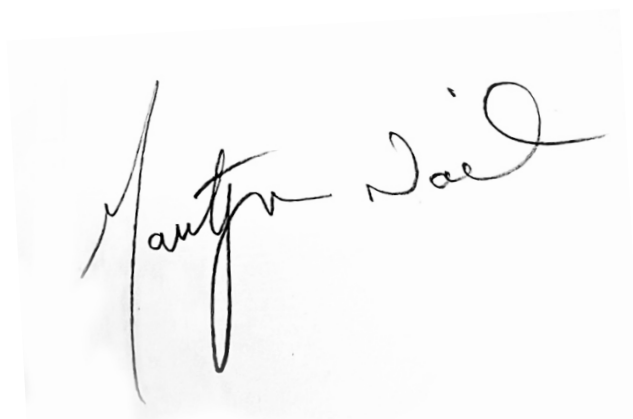


Chef's Table

DEFINITELY DORCHESTER SAMPLE MENU

£195 PER PERSON

Our three-course menu is a curated celebration of my favourite dishes that define our hotel's culinary spirit.

A handwritten signature in black ink, reading "Martyn Nail". The signature is written in a cursive, flowing style. The first name "Martyn" is written with a large, stylized 'M' that loops around the first few letters. The last name "Nail" is written in a more straightforward cursive. The signature is centered on a light gray rectangular background.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Veuve Clicquot, Yellow Label, Brut

STARTER

Celeriac velouté, smoked duck and game croquettes with celeriac remoulade

Cornish lobster and crab cocktail with Marie Rose sauce and quail egg

Severn & Wye smoked salmon, crème fraîche and soda bread

Autumn burrata salad with London lettuce, beetroot, artichoke and truffle ✓

MAIN COURSE

Scottish halibut, razor clams, mousseline potatoes, roast cauliflower with parsley sauce

Chicken and langoustine pie, mousseline potato, carrots, kale and bacon

Aberdeen Angus tournedos, sauce Diane, wild mushrooms, spinach and braised carrots

Miso roast aubergine escalope, shallots, wild mushrooms, balsamic vinegar and pine nuts (v)

DESSERT

Tahitian vanilla mille-feuille, sea salted caramel and vanilla milk jam

Citrus cheesecake, mandarin sorbet and finger lime

Sticky toffee pudding with vanilla ice cream ✓

The Dorchester signature chocolate mousse, 68% dark chocolate crémeux, malt ice cream

TEA, COFFEE & PETITS FOURS

✓ vegetarian (v) vegan

Our menu contains allergens. If you have any food allergies or intolerances, please let a member of the team know when making your reservation. A discretionary service charge of 15% will be added to your bill. All prices include VAT.