

**Easter Sunday**

**The Grill at The Dorchester**

**8th April 2012**

A glass of Champagne  
Jacky Charpentier Tradition Brut NV

Smoked salmon and Gravavlax

Mackerel tartar with lemon gel and leafy celery salad from the fens

Coddled pheasant eggs with crispy pork belly, king prawn and shellfish cream

Veal shin risotto with morels, pearl onion cream

Jerusalem artichoke broth with new season's garlic tortellini

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Roasted Angus beef with Yorkshire pudding and seasonal vegetables

Saddle of lamb with Irish cabbage and reform sauce

Baked haddock with Welsh rarebit, garlic spinach and champagne glaze

Red mullet with saffron potatoes and osso bucco sauce

Wild mushrooms with textures of cauliflower, dates and red cabbage

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Treacle tart with clotted cream ice cream

Star anise and muscavado parfait with spiced doughnuts and chocolate

Rhubarb and custard

Baked rice pudding with roasted pineapple and coconut

Selection of British and Irish cheeses

**£60.00 Per Person**

Please inform us if you have any food allergies.  
All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your final bill.