

Good Friday menu

The Grill at The Dorchester

6th April 2012

A glass of Champagne
Jacky Charpentier Tradition Brut NV

£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.

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

Celeriac soup with spiced duck ragú

Textures of cauliflower with wild mushrooms and curried emulsion

Roasted Angus beef with Yorkshire pudding and seasonal vegetables

Slow cooked leg of Ryeland lamb with St. George's mushrooms and squeak

Red mullet with saffron potatoes and osso bucco sauce

Poached lemon sole with oyster stew and spring greens

Grilled fennel tart with goat's cheese cassonade

Star anise and muscavado parfait with spiced doughnuts and chocolate

Baked rice pudding with roasted pine apple and coconut

Treacle tart with clotted cream ice cream

Rhubarb and custard

Selection of British and Irish cheeses