

Valentine's Menu 2012

The Grill at The Dorchester

A glass of Champagne
Jacky Charpentier Reserve Rosé NV

Isle of Mull langoustines
with braised ginger pork and lemon grass butter sauce

Aldwych goat cheese
with walnut soil, pickled heritage beets and olive oil gel

Smoked haddock garbure and devilled whitebait

Slow cooked fillet of Longhorn beef, sticky salt beef sandwich,
new season garlic and snail ravioli

or

Lemon sole with red gurnard soup and soused vegetables

Star anise and muscovado parfait
with spiced doughnuts and chocolate

£85.00 per person

£120.00 with accompanying wine selection

A selection of vegetarian dishes is available upon request