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*Discover The Dorchester
festive season 2010*



Christmas Hampers

Whether you are staying with us or not, The Dorchester has a selection of Christmas hampers specially created by Executive Chef, Henry Brosi. The Dorchester hampers are a must during the festive season for the ultimate Christmas treat.

The delicious hampers are presented in a beautiful Dorchester leather box that is yours to keep.

Christmas Hampers are available from £240.00

For more information or to order The Dorchester's Christmas hampers please contact + 44 20 7629 8888 or email hampers.dorchester@dorchestercollection.com

The Florist at The Dorchester

Renowned for their stunning floral arrangements that adorn The Dorchester's rooms, restaurants and private events, The Florist at The Dorchester has created a Christmas wreath that can be part of a household's Christmas ritual for years to come. The hand-woven wreaths, which last year on year, are made with naturally dried fir cones, oranges, cinnamon and cranberries. Wreaths are available for delivery in central London.

For more information or to purchase a wreath please contact +44 20 7319 7256 or email florist.dorchester@dorchestercollection.com



Private Dining at The Dorchester

*For an extra special experience during the festive season,
The Dorchester offers the finest cuisine and wines
in London, enjoyed in the most impressive private dining rooms,
from The Krug Room at The Dorchester to the magical
Table Lumière in Alain Ducasse at The Dorchester.*

Festive Shopping Rate

Superior Single room from £255

Superior Double room from £295

Deluxe Double room from £355

Valid from 19th December 2010 – 9th January 2011

*Rates include English breakfast, exclude VAT
and are subject to availability.*

*To find out more about Christmas at The Dorchester or to make
a booking please contact +44 20 7319 7147,
email reservations.uk@dorchestercollection.com or visit
www.thedorchester.com*

Christmas Carol Afternoon Tea

Enjoyed in The Promenade accompanied by a local children's choir.

A chilled glass of champagne



Homemade selection of finger sandwiches



*Freshly baked scones from our own bakery served warm
with Cornish clotted cream and jam*



Festive pastries and mince pies



A selection of our exclusive teas

£56.00 per person

£28.00 per child up to the age of 12 years

Saturday 20th & 27th November

Sunday 21st & 28th November

Saturday 4th, 11th & 18th December

Sunday 5th, 12th & 19th December

Two sittings 2.00pm – 4.00pm & 4.30pm – 6.30pm

(Inclusive of VAT and 12.5% service charge)



*Christmas Eve in
The Grill at The Dorchester*

*Champagne J. Charpentier Réserve
Blanc de Noir Brut NV*

*Ballotine of wild English rabbit brawn,
bacon and onion brioche with pumpkin*



*Seared Orkney scallops with a skate jelly,
turnip chutney and sour dough toast*



*Squab pigeon with herb stuffing, garlic sausage,
Jerusalem artichoke and spiced parsnip*

or

*Loin of Finnebrogue Estate venison, celeriac
purée and root vegetable fondants*

or

*Monkfish with white beans, celery,
bacon stew and peppered jus*



*Bitter chocolate 'Sphere' with Grand Marnier
cream and caramelized oranges*



Coffee and mince pies

£125.00 per person

(Inclusive of VAT and 12.5% service charge)

*Christmas Eve in
Alain Ducasse at The Dorchester*

Foie gras ravioli, delicate duck consommé



*Scottish langoustine, artichoke and leeks
Truffled parmentier jus*



*Seared fillet of halibut "matelote"
root vegetables and bacon*



*Roasted venison, potato gnocchi
pepper sauce*



Christmas Yule Log



Mignardises and Gourmandises

NV Champagne sélection Alain Ducasse

*2006 Chassagne Montrachet 1^{er} Cru Caillerets
Domaine Fontaine Gagnard*

*2005 Saint-Estèphe
Château Calon-Ségur*

*2005 Barsac
Château Coutet*

£155.00 per person (exclusive of wines)

£240.00 per person (inclusive of wines)

(Inclusive of VAT and 12.5% service charge)



Christmas Day Lunch in The Grill at The Dorchester and The Orchid

*Selection of canapés and a glass of
Champagne Gabriel Pagin Carte d'Or 1^{er} Cru Brut NV*



Amuse bouche



*Mosaic of game with Cumberland sauce and toasted brioche
2007 Pouilly Fuissé Nadine Ferrand*



*Cèpes 'Royales' with black truffle
2007 Mission Estate Pinot Gris*



*Lobster ravioli and vegetable tagliatelle
infused with ginger
2008 Orenga de Gaffory Patrimonio Vermentino*



*Roasted Norfolk turkey with chestnut stuffing,
seasonal market vegetables
2006 Givry 1^{er} Cru "les bois chevaux" Domaine Joblot*



*Traditional brandied Christmas pudding
with brandy sauce or vanilla ice cream
or*

*Christmas Yule Log
2006 Baron Philippe de Rothschild,
Mouton Cadet Réserve Sauternes*



Coffee and mince pies

*£285.00 per person
£120.00 per child up to the age of 12 years*

*Special appearance from Father Christmas
and gifts for all children under 12 years old.*

(Inclusive of VAT and 12.5% service charge)

Christmas Day Lunch in Alain Ducasse at The Dorchester

*Marinated scallop
in a rich nage caviar*



*Pressed terrine of game and duck foie gras
black truffle condiment*



*Roasted Scottish langoustine
coco-curry risotto*



*Simmered fillet of John Dory
artichoke and potatoes with black truffle*



*Roasted "Jaune des Landes" capon breast
winter vegetables and cranberries*



Christmas Yule Log



Mignardises and Gourmandises

*NV Champagne selection Alain Ducasse
served from a magnum*

2007 Saint-Joseph Les Granits M. Chapoutier

*2008 Puligny-Montrachet Les Enseignerres
Domaine Chavy-Chouet*

1999 Pauillac Château Pichon Longueville Baron

2001 Sauternes Château Filhot

*£295.00 per person
£120.00 per child up to 12 years old*

(Inclusive of VAT and 12.5% service charge)



*New Year's Eve in
The Grill at The Dorchester*

*Champagne Paul Berthelot
1^{er} Cru Cuvée Rosé NV*

Amuse Bouche



*Game pie with foie gras mousse and
pomegranate jus*

2007 Domaine Drouhin

Oregon Chardonnay "Arthur"



*St. Peter's fish with chicory, black truffle
and creamed leeks*

2008 Pioneer Marlborough Block 4, Pinot Noir



*Fillet of Rbug Estate beef with braised
cheek and butternut squash*

2004 Château Guillot, Pomerol

or

*Baked fillet of wild seabass, lettuce cream
and braised celery*

2007 Hautes Côtes de Beaune,

Domaine Sébastien Magnien



*White chocolate cheesecake with
spiced black cherries*

Moscatel Oro, Miguel Torres



Coffee and petit fours

£245.00 per person

£125.00 per child up to 12 years

(Inclusive of VAT and 12.5% service charge)

*New Year's Eve in
Alain Ducasse at The Dorchester*

*Dover crab
coral emulsion caviar*



*Seared sea scallop, cream of lettuce
white truffle*



*Roasted duck foie gras cooked in a "cocotte"
fruit and vegetables, spicy jus*



*Scottish lobster, tender potatoes
and "caillettes," black truffle jus*



*Roasted venison, butternut squash
and chestnut, "Grand Veneur" sauce*



Farmhouse "Vacherin"



Croc choc/citrus



Mignardises and Gourmandises

1998 Champagne Henriot

2008 Hermitage Domaine Marc Sorel

*2002 Chassagne-Montrachet 1^{er} Cru 'Les Morgeots'
Domaine Vincent Girardin*

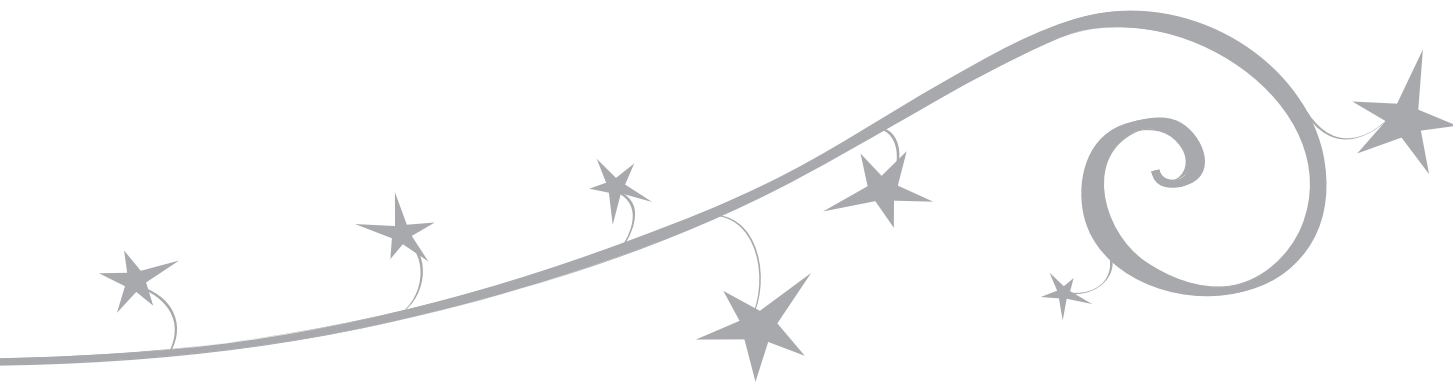
*2000 Margaux Château Rausan Gassies
served from a Magnum*

1998 Sauternes Château Rieussec

Midnight Champagne

£395.00 per person

(Inclusive of VAT and 12.5% service charge)



*Please inform us in advance of any special dietary requirements.
Vegetarian menus are available upon request.*

)C Dorchester Collection

Discover The Dorchester

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www.thedorchester.com

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restaurants.uk@dorchestercollection.com