



Events menus
2020

The Dorchester
Dorchester Collection

Breakfast and brunch

Tea and coffee breaks

Buffets and working lunches

Daily delegate

Afternoon tea

Canapés, food stations
and late nights

Plated lunch and dinners

The Penthouse and Pavilion

Wine and drinks

Breakfast

Breakfast can be served plated or as a buffet (minimum of 15 guests for a buffet)

Prices shown are per person

Continental

£32

Freshly-squeezed juice
(orange, grapefruit, green)

Granola shots with Greek yoghurt and fruit coulis
Sliced seasonal fruit

Croissants, breakfast rolls, muffins, Danish pastries
Butter, jam and marmalade

Neal's Yard British cheese selection
London Smoke & Cure meat selection

Tea, coffee and herbal infusions

English

£40

Freshly-squeezed juice
(orange, grapefruit, green)

Granola shots with Greek yoghurt and fruit coulis
Sliced seasonal fruit

Scrambled egg
Bacon
Cumberland pork sausage
Hash browns
Mushrooms
Grilled tomatoes

Croissants, breakfast rolls, muffins, Danish pastries
Butter, jam and marmalade

Tea, coffee and herbal infusions

Healthy

£40

Freshly-squeezed juice
(orange, grapefruit, green)

Fruit protein shake

Sliced seasonal fruit

Chia seed pudding with coconut yoghurt,
pomegranate, organic honey, banana and omega seeds

Turmeric scrambled tofu with kale, shimeji mushroom,
coriander and alfalfa sprouts

Rye bread, gluten-free bean curd with chia seeds
Peanut butter, almond butter, sugar-free preserves

Tea, coffee and herbal infusions

Breakfast

Breakfast can be served plated or as a buffet (minimum of 15 guests for a buffet)

Prices shown are per person

Japanese

£42

Freshly-squeezed juice
(orange, grapefruit, green)

White miso soup, tofu, green onions
Natto beans
Pickled vegetables

Pan-fried salmon or cod
Steamed spinach, bonito flakes
Eggs with teriyaki sauce

Tropical sliced fruit

Tea, coffee and herbal infusions

Indian

£55

Freshly-squeezed juice
(orange, grapefruit, green)

Medu vada
Masala uttapam, coconut chutney
Upma, mixed nuts
Aloo paratha, pickles, yoghurt
Pav bhaji

Tropical sliced fruit

Dorset fruit yoghurt

Masala chai, tea, coffee and herbal infusions

Malaysian

£42

Freshly-squeezed juice
(orange, grapefruit, green)

Chicken congee
Traditional condiments:
Fried ginger, garlic, shallots, chilli paste

Nasi lemak

Mee goreng

Cakoi

Chicken curry

Roti canai

Potato roti

Tropical sliced fruit

Tea, coffee and herbal infusions

Breakfast canapés

Selection of eight: £40 per person (minimum 15 guests)

Additional items: £5 per item per person

Cold

Mini Danish pastries

Mini sweet muffins

Mini bagels, cream cheese, smoked salmon

Mini custard doughnuts, cinnamon sugar

Homemade bircher muesli, berry compote

Granola shots, Greek yoghurt and fruit coulis

Fruit skewers

Smoked salmon and cream cheese feuilletine

Warm

Ham and cheese croissants

Bacon baps

Mini sausage rolls

Egg rolls

Sausages in pancetta

Kedgeree

Poached quail egg Florentine

Quail egg Benedict

Scrambled egg, chives

Scrambled egg, smoked salmon

Blueberry pancakes

Belgian waffles, raspberry compote

Cinnamon French toast

Brunch

£145 per person to be served as a buffet

Additional stations available in food station menus

Bread and pastries

Selection of freshly-baked bread and rolls

Selection of bagels

Extra-large pretzels

Croissants, mini Danish pastries

Mini sweet muffin selection

Butter, jam and marmalade

Breakfast

Scrambled egg with smoked salmon and chives

Scrambled egg

Bacon

Cumberland pork sausages

Hash browns

Mushrooms

Grilled tomatoes

Charcuterie and cheese

Neal's Yard British cheese selection

London Smoke & Cure meat selection

Crackers, chutney, walnuts and grapes

Salads

Waldorf salad

Baby spinach and avocado salad

Caesar salad

Seared peppered tuna, citrus fruit

Dressed crab cocktail

Heirloom tomato, rocket leaves, buffalo mozzarella

Live omelette station

Egg-white and whole egg omelette station

Ham, mushroom, cheese, pepper, onion, tomato

Carvery

Chef carved rib of beef

Chef carved Norfolk Black Leg chicken

Yorkshire puddings, roast potatoes

Seasonal vegetables

Onion gravy, horseradish cream

Desserts

Mini pancakes, maple syrup

Mini waffles, blueberry compote

Traditional sherry trifle

Fresh fruit salad

Drinks

NutriBullet station

Orange juice, grapefruit juice, apple juice

Tea, coffee and herbal infusions



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Coffee breaks

£12 per person, including tea, coffee or herbal infusions and your choice of one of the following dishes

Additional items: £5 per item, per person and supplement

Breakfast	Supplement	Sweet
Ham and cheese croissants	3	Cranberry and oatmeal granola bar
Mini bacon baps, egg baps	3	Lemon and raspberry choux buns
Mini smoked salmon bagels, breakfast radish	3	Carrot cake, cream cheese frosting
Bacon and egg muffins	3	Raspberry Bakewell slice
Poached quail egg, avocado, pomegranate, sourdough bread		Chocolate brownies, orange ganache
Truffle scrambled egg	3	Dressed scones with clotted cream and strawberry jam
Scrambled egg		Peanut butter cookie sandwiches
Poached eggs, chorizo, crispy bacon, potato rösti		Macarons
Chilli and turmeric scramble tofu		Lemon drizzle cake
Kale and egg-white frittata, crushed avocado, sourdough bread		Mini cherry and chocolate choux buns
Cocoa quinoa porridge, ginger and nut crumble		Strawberries and cream
Chia seed pudding with coconut yoghurt and pomegranate		
Tropical fruit, chestnut honey and vanilla shots		Wellbeing
Selection of morning pastries	3	Coconut yoghurt parfait with mango and lemongrass
Belgian waffles, raspberry compote		Vegetable crudités, rose harissa, houmous
Mini drop pancakes, forest berries, vanilla cream		Tropical fruit skewers
		Chia seed pudding with coconut yoghurt and pomegranate
		Peanut crunch protein balls
		Beetroot macarons
		Pandan sago pudding
		Gluten-free beetroot brownies
		Sugar-free banana and date bread
		Kale and egg-white frittata, crushed avocado, sourdough bread
Savoury		
Houmous, baba ghanoush, pita crisps		
Sundried tomato, pecorino and pesto brochette		
Chicken curry puffs, golden sesame seeds		
Smoked ricotta and heirloom tomato bagels		
Coronation chicken pies		
Mini croque monsieurs		
Heirloom tomato and goats' curd tarte fine, black olive brittle		
Cassava and banana chips in cones		

Table snacks

Prices shown are per person, per station

(minimum ten guests)

Table bowls	Per person
Selection of two of the following	8
Individual selections	5
Popcorn	
Jellied sweet selection	
Sweet, salty and spice nut mix	
Chocolate-coated raisins and blueberries	
Yoghurt-coated fruit	
Candied chocolate selection	
Pretzels	
Protein balls	
Beef biltong and jerky	
Selection of berries	
Fruit	<i>Per person</i>
Selection of whole fruit	10
Sliced fruit platters	18
Bowls of seasonal berries	12
Platters	<i>Per person</i>
Neal's Yard British cheese selection	30
London Smoke & Cure meat selection	30
Assorted sushi rolls and nigari	30
Biscuits	<i>Per person</i>
Tea, coffee and homemade biscuits	8

Coffee break stations

*Prices shown are per person, per station
(minimum ten guests)*

Smoked salmon and bagel station 20

Chef carved smoked salmon
Freshly-baked bagels
Cream cheese

Yoghurt station 15

Dorset fruit yoghurts, Greek yoghurt
Granola, dried fruit, nuts, honeycomb, bee pollen
Selection of fruit and berries

Granola station 20

The Dorchester gluten-free granola
Greek yoghurt, selection of milk
Seeds: sunflower, pumpkin, chia, linseed, flaxseed
Nuts: almonds, Brazils, walnuts, hazelnuts, pecans
Fruit: dates, apricots, cranberries, goji berries, raisins
Toppings: maple syrup, honey, fruit coulis

Omelette station 20

Egg-white and traditional omelette station
Ham, mushroom, cheese, pepper, onion, tomato

Crêpes and waffles 20

Crêpes and waffles made live

Sauces: butterscotch, chocolate, berry, orange, passion fruit

Toppings: nuts, fruit, berries, whipped cream, vanilla ice cream

Drinks stations

*Prices shown are per person, per station
(minimum ten guests)*

Smoothies and juice 14

Your choice of three of the following:

Smoothies: mango, banana, raspberry, papaya

Juices: green juice, fresh lemonade, orange, pineapple, mango, grapefruit, apple, cranberry, watermelon, tomato, carrot

NutriBullet station 25

Selection of fruit and vegetables to create individual drinks and smoothies

Iced tea bar 14

Coriander and grapefruit
Jasmine and peach black tea
Lemongrass and Manuka honey

Fresh lemonade bar 14

Traditional
Pink raspberry
Elderflower
Blueberry

Individual drinks

Prices shown are per jug or bottle

Fresh juice jugs

Orange juice	38
Fresh lemonade	38
Pineapple	38
Mango	50
Grapefruit	38
Apple	38
Cranberry	38
Passion fruit	50
Watermelon	50
Tomato	38
Carrot	38
Pomegranate	50

Soft drinks (200ml bottles)

Coca-Cola	4
Diet Coke	4
Tonic water	4
Slimline tonic	4
Ginger ale	4
Bitter lemon	4
Soda water	4

Mineral water (750ml bottles)

Decantae still mineral water	6
Decantae sparkling mineral water	6

Buffet

£90 per person (minimum 15 guests)

Additional items: £8 starter, £10 main, £20 live station or £5 dessert per person

Buffet selection

Salad and appetisers

Select four of the following:

Lemongrass and lime tuna ceviche
Hamachi tartare, mango and wasabi salsa
Brown crab salad, Buddha lemon confit
Oak-smoked salmon, Bramley apple salad
Gala pie, Yorkshire chutney, young pickled vegetables
Salt-beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
Chargrilled leeks, wild mushrooms, mimosa dressing
Heirloom tomato, basil and apple salad
Green asparagus, Stilton, watercress, hazelnuts
Burrata and heirloom tomato salad, black olive crumble
Endives and spring green salad, pomegranate, omega seeds
Balsamic and herb grilled vegetables, micro rocket

Dressings

All included

Cider vinegar and turmeric, roasted lemon and forest honey,
lemon, truffle balsamic, extra virgin olive oil, tamarind and
yoghurt, kale and baby spinach pesto, balsamic vinaigrette

Toppings

All included

Balsamic pickled onions, confit tomato, Peruvian olive mix,
Lilliput capers, verbena harissa, grain mustard, omega seeds,
sumac, croutons

Hot selection

Select three of the following:

Cottage pie, truffle mash
Braised beef, forest mushrooms, caramelised onion jus
Pulled beef burgers, Isle of Mull cheddar, BBQ relish
Black pepper beef, mushrooms, green onions
Corn-fed chicken and Portobello mushroom pie
Cajun chicken sliders, avocado, baby gem lettuce
Butter chicken masala, saffron rice
Teriyaki chicken brochette, spring onion
and golden sesame seeds
Crispy cod, hot garlic, green onions
Miso cod, baby aubergine, turnips, crispy kale
Crispy prawns, black yuzu mustard

Vegetarian

Mini New Forest mushroom Wellington, herb sour cream
Wok-fried vegetables, oyster sauce, Chinese chives
Lightly curried tandoori vegetables
Singapore noodles, smoked tofu, bean sprouts
Truffled mac & cheese

Live stations

Select one of the following:

Indian dosa
*Indian pancakes with traditional lamb, chicken or
vegetarian fillings*
Risotto
Your choice of seasonal risotto prepared in Parmesan wheel
Paella
Seafood or vegetarian
Thai green curry
Chicken or vegetable with jasmine rice
Middle Eastern shawarma
Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush
Papdi chaat
Traditional Indian street food delicacy

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard
Lemon meringue cones
Peanut caramel bars
Chocolate fudge brownie, salted caramel ganache
Raspberry and white chocolate lollipops
Amarena cherry and almond tarts
Grand hazelnut macarons
Fig and mascarpone slice
Chocolate and sour cherry torte
Baileys chocolate lollipops

Set buffets

£90 per person (minimum 15 guests)

Spanish

Salad and appetisers

Selection of Spanish cheeses
Pan con tomate
Tomato and young green salad
Lomo chorizo
Leg of Jabugo ham

Live station

Seafood paella: Squid, monkfish, prawns and scallops
Vegetable paella

Cold tapas

Mixed marinated olives
Roasted Mediterranean vegetables
Olive tapenade

Hot tapas

Fish croquettes, aioli dip
Meatballs, tomato sauce
Chorizo and bean stew

Desserts

Crema Catalana
Summer fruit salad, sangria syrup
Passion fruit and mango cheesecake
Tarta de Santiago

Cuban

Salad and appetisers

Diver scallops, shrimp, snapper and octopus ceviche
Cuban green salad with tomatoes and black beans
Jalapeño spiced king prawns, papaya, watercress salad
Red salsa and warm tortilla chips

Carving station

Cuban Lechon Asado (slow-roasted pork rump)
Salt-baked celeriac

Sides

Traditional Cuban black bean rice
Plantain crisps, tomato and cilantro salsa
Honey-glazed sweet potatoes
Orange rice
Garbanzo bean stew

Hot selection

Cuban mojo chicken, mango and avocado
Grilled red snapper, charred pineapple, Cuban polenta

Desserts

Dulce de leche ice cream cones
Pistachio turrón
Tahitian vanilla rice pudding
Raspberry and almond custard

Italian

Salad

Tuscan panzanella salad
Italian seasonal leaves
Grilled octopus, blood orange, bronze fennel
Heirloom tomatoes, Burrata, black olive crumble

Soup

Tuscan bean soup
Wild mushroom soup, porcini oil

Hot selection

Salt-baked wild sea bass, fennel, tomato and herbs
Salsa verde, sauce choron, lime mayonnaise

Live station

Your choice of seasonal risotto
prepared in Parmesan wheel

Desserts

Tiramisu
Lemon and basil panna cotta
Panettone affogato
Panforte



The Dorchester salad bar

£90 per person (minimum 15 guests)

Salad bar

Build your own salad
All items included

Bases:

Deli leaves, kale, baby spinach, romaine lettuce, baby gem, supergrain mix

Fruit and vegetables:

Heirloom tomatoes, mushrooms, mango, pineapple, cucumber, broccoli, papaya, charcoal leeks, golden beetroot, heritage carrots, edamame, grapefruit, pomegranate, red onion, sweetcorn, sweet peppers

Deli Items:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo

Toppings:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut

Dressings:

Cider vinegar and turmeric, roasted lemon and forest honey, balsamic vinegar, extra virgin olive oil, pesto, balsamic vinaigrette

Bread:

The Dorchester bread selection

Salad bars are accompanied with the following:

Soups

Select one of the following:

Leek and potato

Roast pumpkin

Cream of spinach

Appetisers

Select two of the following:

Lemongrass and lime tuna ceviche

Hamachi tartare, mango and wasabi salsa

Oak-smoked salmon, Bramley apple salad

Gala pie, Yorkshire chutney, young pickled vegetables

Salt-beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing

Burrata and heirloom tomato salad, black olive crumble

Balsamic and herb grilled vegetables, micro rocket

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue cones

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Amarena cherry and almond tarts

Hazelnut grand macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Wellness buffet lunch

£90 per person (minimum 15 guests)

Salads and appetisers

Select two of the following:

Assorted sushi rolls and nigiri

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Vegetarian

Green gazpacho

Superfood salad, omega seeds, organic nuts

Organic seasonal vegetable and herb broth

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Garden salad with avocado, asparagus, pumpkin seeds, pomegranate dressing

Crudités and dips

Houmous, baba ghanoush, guacamole

Protein pot

Select one of the following:

Egg and spinach

Quinoa, walnut, goats' cheese, cranberry

Tuna, egg, green beans

Teriyaki salmon

Hot selection

Select three of the following:

Steamed salmon with kale

Thai green chicken curry, brown rice

Wild sea bass, black quinoa, kale, pumpkin seed oil

Stir-fried beef, chilli and cashew nuts

Grilled chicken breast, green vegetables, satay sauce

Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, pesto, creamed avocado (v)

Olive oil fried tofu, wakame, miso broth, brown rice (v)

Smoked black bean and English beetroot burgers (v)

Mixed vegetable egg-white frittata (v)

Desserts

Select three of the following:

Tropical fruit skewers

Chia seed pudding with coconut yoghurt and pomegranate

Pandan sago pudding

Gluten-free beetroot brownies

Citrus salad, yoghurt, toasted almonds

Raw dark chocolate mousse with coconut oil and mixed berries

Frozen yoghurts, sugar-free fruit coulis

Drinks

Your choice of fruit smoothie or infused-water smoothie

Banana, green tea, vanilla and coconut

Papaya and mango

Banana, strawberry, oats and almond milk

Melon, honey, pineapple and yoghurt

Infused-water

Cucumber and mint

Kiwi, apple and lime

Blueberry and cinnamon

Fennel, apple and orange,

Roasted cumin, coriander and honey

Coconut, lychee and rose



Working lunches

Sandwich selection with vegetable crisps £25 per person

Sandwich selection with french fries £30 per person

Sandwiches

Select four of the following:

Focaccia, Prosciutto, shaved Parmesan
French baguette, salami, butter lettuce
Soft roll, roast beef, horseradish cream
Spicy chicken wrap
Basil bread, chicken, wholegrain mustard mayonnaise
Smoked salmon, granary bread
Milano bread, chicken, mango
Sundried tomato bread, tiger prawn, avocado, mango
Rye bread, salt beef, choucroute, gherkins, mayonnaise
Wholegrain wrap, lamb koftas, sweet chilli sauce
Bagel, smoked salmon, cream cheese

Vegetarian

Wholemeal bread, farm egg and green onion mayonnaise
Caraway seed loaf, cucumber, watercress
Roma tomatoes, pesto, goats' cheese wrap
Sundried tomato bread, houmous, Mediterranean vegetables

Enhance your lunch with the following:

Supplement per selection per person

Soup

Select one of the following:

Roast pumpkin and coconut milk
Cream of spinach and nutmeg
Wild mushroom and chestnut

Supplement

5

Salad

Select two of the following:

Tuna ceviche, lemongrass and lime
Hamachi tartare, mango and wasabi salsa
Brown crab salad, Buddha lemon confit
Oak-smoked salmon, Bramley apple salad

Vegetarian

Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
Chargrilled leek, wild mushrooms, truffle mimosa dressing
Green asparagus, Stilton crumble, watercress, hazelnuts
Burrata, heirloom tomato salad, black olive crumble
Endives, spring green salad, pomegranate, omega seeds
Balsamic and herb grilled vegetables, micro rocket

Platters

Supplement per person per choice

Neal's Yard British cheese selection
London Smoke & Cure meat selection
Assorted sushi rolls and nigri

Snack selection

Supplement per person per choice

Pulled BBQ pork slider, Isle of Mull cheddar
Beef sliders, Isle of Mull cheddar, tomato relish
Sole goujons
Chicken curry puffs
Coronation chicken pies

Vegetarian

Halloumi sliders, red onion chutney
Truffle arancini, pecorino
Red quinoa sliders, avocado, pomegranate relish

Supplement

10

20

5

Dessert

Select two of the following:

Macarons
Chocolate fudge brownies
Lemon meringue cones
Apple crumble tart
Passion fruit and mango choux buns
Raspberry rose cheese cakes
Afternoon tea pastries
Assorted sliced cakes
Carrot cake
Sliced seasonal fruit
Dressed scones

Supplement

8



Bento boxes

£65 per person (maximum 20 guests)

Select one of the following menus:

Menu one

Alphonso mango, lemongrass and prawn salad
Stir-fried sprouting broccoli, asparagus, yuzu
Steam sea bass, ginger, soya, bok choy
Fresh watermelon, lychee, Thai basil

Menu two

Beef bresaola, pomelo, bitter leaves
Heirloom tomato, burrata, avocado salad, aged balsamic
Olive and caper pasta salad
Tiramisu

Menu three

Korean beef salad, glass noodles, kimchi
Crisp vegetable and tofu rice paper wrap, sweet chilli sauce
Teriyaki chicken, broccoli, almonds, golden sesame seed
Baked custard tart

Menu four

Aloo chana chaat, micro coriander
Papdi chaat, pomegranate, quinoa
Tandoori chicken, passion fruit raita
Almond and heritage carrot halwa tart, cinnamon clotted cream

Menu five

Smoked salmon with capers, cucumber, shallots and sour cream
Goats' curd and caramelised pink onion tart, tomato jam
Asparagus, mimosa dressing
English strawberries, vanilla cream

Your choice of smoothie or fresh juice

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Daily delegate package

Meeting room

Room hire
Conference pads and pens
One bottle of mineral water per person

Throughout your meeting

Fresh fruit
Homemade biscuits

Coffee station:

Freshly-brewed coffee, selection of teas and herbal infusions
Sliced fresh lemon, fresh mint

Milk bar:

Whole milk, skimmed milk, soy milk,
almond milk and rice milk

Breaks and lunch

Arrival breakfast
Mid-morning break
Lunch
Afternoon break

Choice of one table snack

Additional selection can be added £5 per person per item

Popcorn
Selection of berries
Jellied sweet selection
Sweet, salty and spice nut mix
Chocolate-coated raisins and blueberries
Yoghurt-coated fruit
Candied chocolate selection
Pretzels
Protein balls
Beef biltong and jerky

Arrival breakfast

Croissants, Danish pastries and mini muffins
Whole seasonal fruit selection

Yoghurt station

Greek yoghurt, granola, fresh berries, seasonal toppings

Juices

Freshly-squeezed orange, grapefruit, green juice

NutriBullet station

Selection of fruit and vegetables to create individual drinks
and smoothies

With your choice of one of the following*:

Ham and cheese croissants
Mini bacon baps or mini egg baps
Belgian waffles, raspberry compote
Mini smoked salmon bagels, breakfast radish
Mini drop pancakes, forest berries, vanilla cream
Bacon and egg muffins
Poached quail egg, avocado, pomegranate, sourdough
Truffle scrambled egg
Tropical fruit, chestnut honey and vanilla shots
Poached eggs, chorizo, crispy bacon, potato rösti

Wellbeing breakfast

Chilli and turmeric scrambled tofu
Kale and egg-white frittata, crushed avocado, sourdough bread
Cocoa quinoa porridge, ginger and nut crumble
Chia pudding with coconut yoghurt and pomegranate

Coffee breaks*

Your choice of two of the following per break:

Savoury

Houmous, baba ghanoush, pita crisps
Sundried tomato, pecorino and pesto brochette
Chicken curry puffs, golden sesame seeds
Smoked ricotta and heirloom tomato bagels
Coronation chicken pies
Mini croque monsieurs
Heirloom tomato and goats' curd tarte fine, black olive brittle
Cassava and banana chips in cones
Mini smoked salmon bagel

Sweet

Cranberry and oatmeal granola bars
Lemon and raspberry choux buns
Carrot cake, cream cheese frosting
Raspberry Bakewell slice
Chocolate brownies, orange ganache
Dressed scones with clotted cream and strawberry jam
Macarons
Lemon drizzle cake
Mini cherry and chocolate choux buns
Strawberries and cream

Wellbeing

Coconut yoghurt parfait with mango and lemongrass
Vegetable crudité, rose harissa, houmous
Tropical fruit skewers
Chia pudding with coconut yoghurt and pomegranate
Peanut protein balls
Beetroot macarons
Pandan sago pudding
Flourless beetroot brownies
Sugar-free banana and date bread

Your choice from the following buffets

Additional dishes can be added, priced per item per person: Starters £8, mains £10, live stations £20, desserts £5

Buffet selection

Salads and appetisers

Select four of the following:

Lemongrass and lime tuna ceviche
Hamachi tartare, mango and wasabi salsa
Brown crab salad, Buddha lemon confit
Oak-smoked salmon, Bramley apple salad
Gala pie, Yorkshire chutney, young pickled vegetables
Salt beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Salt-baked celeriac, smoked red chicory, ricotta, pine nuts
Chargrilled leeks, wild mushrooms, mimosa dressing
Heirloom tomato, basil and apple salad
Green asparagus, Stilton, watercress, hazelnuts
Burrata and heirloom tomato salad, black olive crumble
Endives and spring green salad, pomegranate, omega seeds
Balsamic and herb grilled vegetables, micro rocket

Dressing

All included

Cider vinegar and turmeric, roasted lemon and forest honey,
lemon, truffle balsamic, extra virgin olive oil, tamarind and
yoghurt, kale and baby spinach pesto, balsamic vinaigrette

Toppings

All included

Balsamic pickled onions, confit tomato, Peruvian olive mix,
Lilliput capers, verbena harissa, grain mustard, omega seeds,
sumac, croutons

Hot selection

Select three of the following:

Cottage pie, truffle mash
Braised beef, forest mushrooms, caramelised onion jus
Pulled beef burgers, Isle of Mull cheddar, BBQ relish
Black pepper beef, mushrooms, green onions
Corn-fed chicken and Portobello mushroom pie
Cajun chicken sliders, avocado, baby gem lettuce
Butter chicken masala, saffron rice
Teriyaki chicken brochette, spring onion and golden
sesame seeds
Crispy cod, hot garlic, green onions
Miso cod, baby aubergine, turnips, crispy kale
Crispy prawns, black yuzu mustard

Vegetarian

Mini New Forest mushroom Wellington, herb sour cream
Wok-fried vegetables, oyster sauce, Chinese chives
Lightly curried tandoori vegetables
Singapore noodles, smoked tofu, bean sprouts
Truffled mac & cheese

Live station

Select one of the following:

Indian dosa
Indian pancakes with traditional lamb, chicken or vegetarian fillings
Risotto
Your choice of seasonal risotto prepared in Parmesan wheel
Paella
Seafood or vegetarian
Thai green curry
Chicken or vegetable with jasmine rice
Middle Eastern shawarma
Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush
Papdi chaat
Traditional Indian street food delicacy

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard
Lemon meringue cones
Peanut caramel bars
Chocolate fudge brownie, salted caramel ganache
Raspberry and white chocolate lollipops
Amarena cherry and almond tarts
Grand hazelnut macarons
Fig and mascarpone slice
Chocolate and sour cherry torte
Baileys chocolate lollipops

Set buffets

Spanish

Salads and appetisers

Selection of Spanish cheeses
Pan con tomate
Tomato and young green salad
Lomo chorizo
Leg of Jabugo ham

Live station

Seafood paella; squid, monkfish, prawns and scallops
Vegetable paella

Cold tapas

Mixed marinated olives
Roasted Mediterranean vegetables
Olive tapenade

Hot tapas

Fish croquettes, aioli dip
Meatballs, tomato sauce
Chorizo and bean stew

Desserts

Crema Catalana
Summer fruit salad, sangria syrup
Passion fruit and mango cheesecake
Tarta de Santiago

Cuban

Salads and appetisers

Diver scallops, shrimp, snapper and octopus ceviche
Cuban green salad with tomatoes and black beans
Jalapeño spiced king prawns, papaya, watercress salad
Red salsa and warm tortilla chips

Carving station

Cuban Lechon Asado (slow-roasted pork rump)
Salt-baked celeriac

Sides

Traditional Cuban black bean rice
Plantain crisps, tomato and cilantro salsa
Honey-glazed sweet potatoes
Orange rice
Garbanzo bean stew

Hot selection

Cuban mojo chicken, mango and avocado
Grilled red snapper, charred pineapple, Cuban polenta

Desserts

Dulce de leche ice cream cones
Pistachio turrón
Tahitian vanilla rice pudding
Raspberry and almond custard

Italian

Salads

Tuscan panzanella salad
Italian seasonal leaves
Grilled octopus, blood orange, bronze fennel
Heirloom tomatoes, burrata, black olive crumble

Soup

Tuscan bean soup
Wild mushroom soup, porcini oil

Hot selection

Salt-baked wild sea bass, fennel, tomato and herbs
Salsa verde, sauce choron, lime mayonnaise

Live station

Your choice of seasonal risotto
prepared in Parmesan wheel

Desserts

Tiramisu
Lemon and basil panna cotta
Panettone affogato
Panforte

The Dorchester salad bar

Salad bar

Build your own salad

All items included

Bases:

Deli leaves, kale, baby spinach, romaine lettuce, baby gem, supergrain mix

Fruit and vegetables:

Heirloom tomatoes, mushrooms, mango, pineapple, cucumber, broccoli, papaya, charcoal leeks, golden beetroot, heritage carrots, edamame, grapefruit, pomegranate, red onion, sweetcorn, sweet peppers

Deli Items:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo

Toppings:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut

Dressings:

Cider vinegar and turmeric, roasted lemon and forest honey, balsamic vinegar, extra virgin olive oil, pesto, balsamic vinaigrette

Bread:

The Dorchester bread selection

Salad bars are accompanied with the following:

Soups

Select one of the following:

Leek and potato

Roast pumpkin

Cream of spinach

Appetisers

Select two of the following:

Lemongrass and lime tuna ceviche

Hamachi tartare, mango and wasabi salsa

Oak-smoked salmon, Bramley apple salad

Gala pie, Yorkshire chutney, young pickled vegetables

Salt beef, pickled purple baby onion, mustard mayonnaise

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing

Burrata and heirloom tomato salad, black olive crumble

Balsamic and herb grilled vegetables, micro rocket

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue cones

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Amarena cherry and almond tarts

Hazelnut grand macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Wellness buffet lunch

£90 per person (minimum 15 people)

Salads and appetisers

Select two of the following:

Assorted sushi rolls and nigiri

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Vegetarian

Green gazpacho

Superfood salad, omega seeds, organic nuts

Organic seasonal vegetable and herb broth

Roasted quinoa salad, grilled prawns, red peppers, sesame seeds

Garden salad with avocado, asparagus, pumpkin seeds, pomegranate dressing

Crudités and dips

Houmous, baba ghanoush, guacamole

Protein pot

Select one of the following:

Egg and spinach

Quinoa, walnut, goats' cheese, cranberry

Tuna, egg, green beans

Teriyaki salmon

Hot selection

Select three of the following:

Steamed salmon with kale

Thai green chicken curry, brown rice

Wild sea bass, black quinoa, kale, pumpkin seed oil

Stir-fried beef, chilli and cashew nuts

Grilled chicken breast, green vegetables, satay sauce

Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, pesto, creamed avocado (v)

Olive oil fried tofu, wakame, miso broth, brown rice (v)

Smoked black bean and English beetroot burgers (v)

Mixed vegetable egg-white frittata (v)

Desserts

Select three of the following:

Tropical fruit skewers

Chia seed pudding with coconut yoghurt and pomegranate

Pandan sago pudding

Gluten-free beetroot brownies

Citrus salad, yoghurt, toasted almonds

Raw dark chocolate mousse with coconut oil and mixed berries

Frozen yoghurts, sugar-free fruit coulis

Drinks

Your choice of fruit smoothie or infused-water smoothie

Banana, green tea, vanilla and coconut

Papaya and mango

Banana, strawberry, oats and almond milk

Melon, honey, pineapple and yoghurt

Infused water

Cucumber and mint

Kiwi, apple and lime

Blueberry and cinnamon

Fennel, apple and orange,

Roasted cumin, coriander and honey

Coconut, lychee and rose

Daily delegate rate enhancements

Drinks stations

Supplement

Price quoted per person to be available at breaks and lunch

Smoothie and juice

14

Your choice of three of the following:

Smoothies: mango, banana, raspberry, papaya

Juices: green juice, fresh lemonade, orange, pineapple, mango, grapefruit, apple, cranberry, watermelon, tomato, carrot

Iced tea bar

8

Coriander and grapefruit
Jasmine and peach black tea
Lemongrass and Manuka honey

Fresh lemonade bar

8

Traditional
Pink raspberry
Elderflower
Blueberry

Soft drinks

10

Coca-Cola
Diet Coke
Lemonade
Ginger ale

Mocktails

12

Milky Way
Thai lemonade
Watermelon and cranberry mojito

Break stations

Supplement

Price quoted per person per break or lunch

Smoked salmon and bagel

15

Chef carved smoked salmon
Freshly-baked bagels
Cream cheese

Granola

10

The Dorchester gluten-free granola
Greek yoghurt, selection of milks
Seeds: sunflower, pumpkin, chia, linseeds, flaxseed
Nuts: almonds, Brazils, walnuts, hazelnuts, pecans
Fruit: dates, apricots, cranberries, goji berries, raisins
Toppings: maple syrup, honey, fruit coulis

Omelette

12

Egg-white and traditional omelette station
Ham, mushroom, cheese, pepper, onion, tomato

Charcuterie and cheese

20

Neal's Yard British cheese selection
London Smoke & Cure meat selection
Crackers, chutney, walnuts and grapes

Crêpes and waffles

12

Crêpes and waffles made live
Sauces: butterscotch, chocolate, berry, orange, passion fruit
Toppings: nuts, fruit, berries, whipped cream, vanilla ice cream

Sushi

15

Assorted sushi rolls and nigiri
Pickled ginger, wasabi, soy sauce

Ice cream trolley

10

Served in waffle cones and bowls
Choice of three flavours of ice cream, sorbets or frozen yoghurt
Selection of sauces and toppings

Afternoon tea

10

Dressed scones with clotted cream and strawberry jam
French pastries

Afternoon tea

£65 per person

Sandwiches

Please select five of the following:

Organic free-range egg mayonnaise and mustard cress

Honey-roast ham, English mustard

Oak-smoked salmon, cream cheese, black pepper

Baby cucumber, cream cheese

Free-range roast chicken, mustard mayonnaise

Cheddar, sweet pickle

Roast beef, horseradish, watercress

Scones

Warm raisin and plain scones

Homemade strawberry jam, seasonal jam,

Cornish clotted cream

Pastries

Selection of French pastries

Teas

English breakfast, jasmine, Earl Grey,

peppermint, fruit tea

Champagne afternoon tea

£75 per person

A glass of Veuve Clicquot Yellow Label Brut NV

Sandwiches

Please select five of the following:

Organic free-range egg mayonnaise and mustard cress

Honey-roast ham, English mustard

Oak-smoked salmon, cream cheese, black pepper

Baby cucumber, cream cheese

Free-range roast chicken, mustard mayonnaise

Cheddar, sweet pickle

Roast beef, horseradish, watercress

Scones

Warm raisin and plain scones

Homemade strawberry jam, seasonal jam

and Cornish clotted cream

Pastries

A selection of French pastries

Teas

English breakfast, jasmine, Earl Grey,

peppermint, fruit tea



Canapés

Pre-dinner: Selection of six, £27 per person (minimum ten guests)

Reception: Selection of ten, £45 per person (minimum ten guests, recommended for two hours of food service)

Additional items: £5 per person

Fish and shellfish

Cold

Portland brown crab bonbon, celeriac and apple remoulade	<i>Supplement</i>
Smoked salmon cornetto, sour cream, keta caviar	
White miso yellowfin, smoked sweet potato, chilli pesto	
Squid ink macaron, vodka cream cheese, caviar	8
Finger lime and Peruvian chilli hamachi ceviche, tapioca crisp	
Chilli and lime crab, avocado, sourdough bread	
Smoked salmon blinis, lemon balm sour cream, keta caviar	
Sea trout tartare, crème fraîche, salmon caviar, tapioca crisp	
Spider crab, grapefruit and lovage eclairs	
Beluga caviar tartlet, yuzu cream	20

Hot

Monkfish tail, caper and raisin salsa	
Spicy tuna and potato bonbon, mild curry ketchup	
Diver scallop with green mango and coriander, brown butter	
Blue lobster and lentil dumplings, coconut chutney	2

Meat

Cold

Confit duck, Yorkshire chutney, orange foam	
Goosnargh Peking duck and red amaranth rice paper wrap	
Thai chicken salad roll	
Chicken and New Forest mushroom terrine, truffle mayonnaise	
Aged Black Angus beef tartare, anchovy mayonnaise	

Hot

Chicken 65 lollipop, mint chutney	<i>Supplement</i>
Cajun chicken golden puffs, sweet and sour ginger marmalade	
Pulled smoked BBQ pork slider, Isle of Mull cheddar	
Aged beef satay, coconut and satay mayonnaise	
Slow-cooked short rib and ale patties, mushroom ketchup	
Spiced salt marsh lamb, Alphonso mango and coriander salsa	
Slow-cooked venison and pistachio galouti, spicy plum chutney	
Crispy duck foie gras wonton, truffle jus	2
Pan-seared Wagyu beef, smoked eel glaze and pork floss	5

Vegetarian

Cold

Maldon sea salt and Thai chilli spiced silken tofu	
Chickpea pani puri, tamarind yoghurt sauce	
Young vegetables and edamame, cocoa cone, Cornish sea salt	
Tomato, basil and mozzarella, black sesame cone	
Parmigiano-Reggiano and thyme Madeleine	
Goats' curd and fig, Stichelton cheese shortbread	
Pomegranate and pomelo sev puri, tamarind chutney	
Corn taco, beetroot houmous, black olive crumble, micro cress	
Olive sphere, tomato and lime, cheddar shortbread	
Roast cauliflower and coconut cream cheese choux, tomato jam	
Watermelon, feta, micro basil, black olive tapenade	
Heritage beetroot tartare, Dorset wasabi cream, crispy capers	

Hot

San Marzano tomato galette	
Truffle arancini, pecorino	
Red quinoa sliders, crushed avocado, pomegranate relish	
Smoked ricotta and caponata, lemon blinis,	
Crispy pumpkin and sage raviolo	
Parmesan and truffle tarte fine	
Turmeric paneer and potato tikka, black mustard date chutney	

Bowl food and finger food

Bowl food reception: Selection of six, £45 per person (minimum ten guests, recommended for two hours of food service)

Add bowls to canapé reception: £8 per person (minimum ten guests)

Additional bowls: £8 per person

Fish and shellfish

Supplement

Searched peppered tuna, citrus fruit
Salmon confit, chimichurri dressing
Citrus marinated octopus salad
Bloody Mary shots, oyster tartare, celery salt
Sole goujons, chips, tartar sauce
Sweet and sour tiger prawns
Lobster salad, almond purée, caviar
Dressed crab cocktail
Roasted monkfish, curry foam
Lobster risotto

10

5

4

4

Vegetarian

Supplement

Young spinach and avocado salad
Heirloom tomato, rocket, buffalo mozzarella
Halloumi sliders, red onion chutney
Sage and pumpkin ravioli
Salted potato and manchego croquettes, lemon aioli
Amaretto and pumpkin ravioli, saffron nage
Thai green vegetable curry
Risotto with black truffle oil
Truffle pizza, fontina cheese fondue

5

17

Sweet canapés

£5 per item per person
(Can be selected as part of canapé menu)

Apple crumble tart, vanilla custard
Chocolate fudge brownies, salted caramel ganache
Macarons
Passion fruit and mango choux buns
Snickers bar, salted peanuts
Lemon meringue cones
Cherry almond tarts, kirsch Chantilly
Sticky toffee pudding cake, caramel cream
Redcurrant Amaretto bar
Black Forest gâteau
The Dorchester egg (*mango jelly, coconut and lemongrass foam*)
Roasted apricots, almond crumble, apricot compote
Banoffee pie
Raspberry rose cheesecake
Selection of chocolate lollipops
Blueberry and lemon Eton mess
Cranberry, chocolate pecan cake

Meat

Supplement

Coronation chicken pies
Chicken Caesar salad
Salt-beef bagels
Beef sliders, Isle of Mull cheddar, tomato relish
Short rib corn cake, pomelo relish
Mini bangers and mash, red onion gravy
Steak and Stilton pies
Thai green chicken curry
Chicken shawarma, lamb shawarma
Mini shepherd's pies
Steak sandwiches
Wagyu sliders, Lincolnshire onion relish

16

Food stations

Choice of five food stations: £150 per person (selection of breads included)

Additional stations: £30 per large station and £20 per small station

Stations can be added to canapé and bowl food receptions, £40 per large station and £25 per small station

Large savoury stations

Bagels and pretzels

Oak-smoked salmon
Smoked pulled pork
Salt beef
Grilled vegetables
Tomatoes, butter lettuce, red onion, gherkins, pickled onions
Selection of mustards, horseradish and cream cheese

Charcuterie and cheese

Neal's Yard British cheese selection
London Smoke & Cure meat selection
Crackers, chutneys, walnuts and grapes

Salad and tarts

Gala pie, Yorkshire chutney, young pickled vegetables
Feta, red onion and Swiss chard tart
Salt-baked celeriac, smoked red chicory, ricotta and pine nuts
Mixed leaves
Heirloom tomato, basil and apple salad
Oak-smoked salmon, Bramley apple salad
Crudités with houmous

Salads

Green asparagus, Stilton, watercress, hazelnuts
Baby spinach and avocado salad
Brown crab salad, Buddha lemon confit
Burrata and heirloom tomato salad, black olive crumble
Caesar salad
Lobster salad, almond purée and caviar
Lemongrass and lime tuna ceviche

Salmon

Chef carved smoked salmon
Salmon gravadlax
Gin and tonic marinated salmon
Ginger marinated salmon
Beetroot marinated salmon

Sushi

Assorted sushi rolls and nigiri
Selection of sashimi
Pickled ginger, wasabi, soy sauce

Oyster bar

Native and rock oyster on ice
Soda bread, shallot vinegar

Carvery

Chef carved rib of beef
Chef carved Norfolk Black Leg chicken
Yorkshire puddings, roast potatoes, seasonal vegetables
Onion gravy, horseradish cream

Seafood bar

Shellfish: tiger prawns, scallop ceviche, dressed
Cromer crab, steamed Scottish lobster
Fish: dressed salmon, tuna sashimi, smoked mackerel, smoked eel
Marinated salmon: gin and tonic, ginger, beetroot
Sauces: Marie Rose, horseradish, cocktail sauce, lemon mayonnaise

Supplement

10

Indian

Fish amritsari
Curry leaf tossed aloo bonda
Lamb rogan josh
Butter chicken curry
Vegetable biryani
Tarka dhal
Aloo jeera
Pilau rice
Mini poppadoms, naan bread, pickles and chutneys

Supplement

Deluxe Indian

10

Mini dahi vada, tamarind chutney
Pineapple and date, kachumber
Papdi chaat with green mango and pomegranate
Lamb biryani
Green tandoori baby chicken
Spiced lamb cutlets
Steamed jasmine rice
Mini poppadoms, naan bread, pickles and chutneys

Italian

Tuscan panzanella salad
Italian seasonal leaves
Grilled octopus, blood orange, bronze fennel salad
Burrata and heirloom tomato salad, black olive crumble
Spicy fregola, clams, mussels and prawns
Ossobuco Milanese, porcini mushrooms
Seasonal wild mushroom pasta
Seasonal risotto prepared in Parmesan wheel

Large savoury stations

Middle Eastern

Houmous
Tabbouleh
Fattoush with pomegranate
Cheese sambousek, falafel, kibbeh
Lamb kabsa
Shish taouk
Lamb kofta
Spicy lamb cutlet
Flatbreads, pickled vegetables, olives

Oriental

Steamed dim sum selection
Thai seafood salad with peanuts
Green papaya and mango kimchi
Ahi tuna, seaweed and sea lettuce
Goosnargh Peking duck rice paper wrap
Crispy chicken, black mushroom and bamboo shoots
Prawn tempura, hot garlic sauce
Wok-fried rice
XO sauce, peanuts, roasted sesame seeds, fried shallots,
soy sauce, prawn crackers

American

Beef sliders, Isle of Mull cheddar, tomato relish
Mini hot dogs
Vegetable sliders, Isle of Mull cheddar, tomato relish
Corn fritters
Mac & cheese
Surf & turf Caesar salad
Mustard, ketchup and relishes

Dessert bites

Macarons
Chocolate brownies, salted caramel ganache
Banoffee pie
Black Forest gâteau
Lemon meringue cones
Raspberry rose cheesecake
Chestnut and apple Mont Blanc
Passion fruit and mango choux buns

British puddings

Apple crumble tart, vanilla custard
Rhubarb and ginger crumble, vanilla custard
Lemon meringue cones
Blueberry and lemon Eton mess
Sticky toffee pudding cake, caramel cream
Cherry almond tarts, kirsch Chantilly
The Dorchester bread and butter pudding

Chocolate indulgence

Chocolate fudge brownies, salted caramel ganache
Selection of chocolate lollipops
Snickers bar, salted peanuts
Chocolate and sour cherry torte
Bitter chocolate tart with blood orange
Cranberry milk chocolate bar
Chocolate praline mousse
Milk chocolate and orange truffles

Ice cream bar

Served in waffle cones and bowls

Choice of five flavours:

Ice cream:

Strawberry, chocolate, vanilla, cappuccino, salted caramel,
almond, coffee, banana, pistachio, hazelnut, rum and raisin,
coconut, peanut butter

Sorbets:

Lemon, mango, black cherry, mandarin, apricot, raspberry,
blood orange

Frozen yoghurt:

Vanilla, mango, chocolate, strawberry

Choice of three sauces:

Chocolate, salted caramel, caramel, raspberry coulis,
blueberry coulis, mango coulis, passion fruit, white chocolate

Toppings:

Sweet toppings (*choice of four*)

Mini marshmallows, honeycomb, chocolate brownies,
cookies, granola, caramelised nuts, white and milk chocolate
curls, chocolate krispies, mini Smarties, caramel popcorn,
crunchy caramel balls, coconut, hazelnuts

Fresh fruit (*choice of two*)

Strawberries, blueberries, mango, raspberries, banana, kiwi

Luxury (*choice of one*)

Espresso shots, choice of liqueur shots, marinated cherries,
chocolate truffles, large cookies

Small savoury stations

Indian dosa

Indian pancakes with traditional lamb, chicken or vegetarian fillings

Supplement

Risotto

Your choice of seasonal risotto prepared in Parmesan wheel

Thai curry

Thai green chicken curry, vegetable green curry, jasmine rice

Smoked salmon bagels

Smoked salmon, cream cheese, bagels

Middle Eastern shawarma

Chicken, vegetable and lamb kebabs, flatbread, dips, fattoush

Papdi chaat

Traditional Indian street food delicacy

Paella

Seafood or vegetarian

China Tang duck pancakes

50

Small dessert stations

Crêpes and waffles

Crêpes and waffles made live

Sauces: butterscotch, chocolate, berry, orange, passion fruit

Toppings: nuts, fruit, berries, whipped cream, vanilla ice cream

Crêpes Suzette

Flambéed pancakes with Grand Marnier, orange and butter

Cheese selection

Neal's Yard British cheese selection

Breads, crackers, chutneys, walnuts and grapes

Caviar bar

The caviars

per 20g

Beluga	350
Imperial	136
Oscietra	130

Traditional accompaniments:

Egg-white, egg yolk, chives, red onion, sour cream, blinis



Late night bites

Selection of three: £22 per person (minimum ten guests)

Additional items: £8 per person

Fish and shellfish

Sole goujons, tartare sauce
Tempura prawns, sweet chilli dip
Mini smoked salmon bagels

Meat

Beef sliders, cheddar, tomato relish
Coronation chicken pies
Chicken curry puffs
Short rib corn cake, pomelo relish
Moroccan lamb koftas, Greek yoghurt
Steak and Stilton pies
Chicken shawarma, lamb shawarma
Mini hot dogs
Steak sandwiches
Bacon baps
BBQ chicken wings
Mini Cornish pasties
Chicken goujons
Butter chicken curry

Vegetarian

Mushroom risotto
Halloumi sliders, red onion chutney
Chickpea pani puri, tamarind yoghurt sauce
Spring rolls, green tomato jam
Arancini selection
Mac & cheese
Cheese toasties
Poppadoms with Indian chutney and dips
½ metre pizza slices
Vegetable chicken curry

Our menus are modified seasonally in line with market conditions. If anyone in your party suffers from an allergy or intolerance, please inform a member of the events team. Prices include VAT and exclude 14% discretionary service charge.

Lunch and dinner

Set dining:

Three courses £90 per person

Four courses £105 per person

*A la carte dining**: Select three options per course to include a vegetarian option.

For pre-selected, the per person choices need to be advised seven days in advance.

Pre-selected:

Three-course meal £25 per person supplement

Main course only £15 per person supplement

Starter/dessert only £10 per person supplement

Choice on evening:

Three-course meal £45 per person supplement

Main course only £25 per person supplement

Starter/dessert only £15 per person supplement

*not available in the Park Suite

Pre-dinner canapés

	<i>Per person</i>
Selection one	22
Truffle arancini, pecorino	
Vegetables and edamame, cocoa cone	
Goats' curd and fig, Stichelton shortbread	
Smoked salmon cornetto, sour cream, keta caviar	
Thai chicken salad roll	
Selection two	27
Chickpea pani puri, tamarind yoghurt sauce	
Crispy pumpkin and sage raviolo	
Goosnargh Peking duck and red amaranth rice paper wrap	
Aged beef satay coconut and satay mayonnaise	
Parmigiano-Reggiano and thyme madeleine	
Chilli and lime crab, avocado, sourdough bread	
Selection three	30
Truffle arancini, pecorino	
Goats' curd and fig, Stichelton cheese shortbread	
Crispy duck foie gras wonton, truffle jus	
Aged beef satay, coconut and satay mayonnaise	
Blue lobster and lentil dumplings, coconut chutney	
Spider crab, grapefruit and lovage eclairs	

Starters

	<i>Supplement</i>
Meat and fish	
Slow-roasted pork and sage tortellini, squash, sage butter	
Smoked duck terrine, spiced plum chutney, sourdough crouton	
Yellow tandoori chicken, spiced aubergine, tamarind chilli	
Tea-smoked salmon timbale, Buddha lemon mayonnaise	
Malden-cured salmon, brown crab and pomelo salad	
Ahi tuna tartare, poached egg, asparagus, Cornish sea lettuce	
Wasabi-marinated smoked salmon, Bramley apple, finger lime	
Steamed sea bass, confit celeriac, tomato nage	
Portland crab, heirloom tomato, brown crab mayonnaise	5
Blue lobster risotto, lemon thyme, Pecorino Romano	7
Lemongrass king prawns, palm hearts and papaya salsa	5

Vegetarian

Wye Valley asparagus, poached egg, mimosa mayonnaise	
Burrata, sweet peas, broad beans, black olive crumb	
Leek and Stichelton tart, pickled walnuts, chive vinaigrette	
Hafod cheddar soufflé, pickled vegetables, tomato jam	
Red quinoa, young vegetables, aubergine, coconut vinaigrette	
Heritage beetroot tartare, tomato gazpacho, balsamic pear	
Sweet pea and broad bean risotto, burrata, Kalamata olives	
Heirloom tomato papdi chaat, pomegranate, tamarind chutney	
Red onion and smoked ricotta tarte fine, bitter leaves, honey truffle	

Intermediate

	<i>Supplement</i>
Meat and fish	
Roast chicken raviolo, rainbow chard, truffle cream	
Red prawn tartare, saffron mayonnaise, kaffir lime	15
Red miso-glazed cod, crisp Thai vegetables, yuzu dressing	
Pan-fried duck foie gras, calvados-glazed apricots, toasted brioche	10
Diver scallops, cauliflower purée, maple dressing, Alsace bacon	10

Vegetarian

Chestnut mushroom velouté, black trompette, truffle	
Pink champagne and grapefruit sorbet	
Hibiscus granita, cranberry and vodka foam	
Red wine poached endive risotto, taleggio, walnuts	
Pumpkin velouté, black trompette, brioche	
Courgette flowers, smoked ricotta, sweet peas, olive dressing	
Romana-style gnocchi, San Marzano tomato fondue, pecorino cream	

Lunch and dinner

Main dishes

Chicken

Chicken breast, wild mushrooms, leek and chicken pie, thyme jus

Chicken ballotine, olive oil mash, heritage vegetables, tarragon cream

Yellow tandoori chicken, crushed saffron potatoes, coconut and curry leaf jus

Grilled chicken breast, asparagus risotto

Guinea fowl, summer vegetables, Jersey Royals, lemon and rosemary broth

Fish

Roast cod, cracked bulgur wheat, confit tomato, salsa verde

Yuzu cod, soya fragrant rice, Tokyo turnip, furikake

Roast sea bass, crushed Jersey Royals, lemon thyme and crab bisque

Poached saffron and parsley cod, lemon risotto, Parmesan nage

Grilled salmon, Jersey Royals, young vegetables, lemon butter sauce

Roast hake, pearl barley and sweet pea risotto, Parmesan foam

Grilled halibut, roast cauliflower, caper and tomato vinaigrette

Supplement

5

5

Beef

Fillet of Hereford beef, confit potato, heritage vegetables, Burgundy jus

Fillet of Hereford beef, sprouting broccoli, king oyster mushrooms, sweet soya and coriander broth

Sirloin of Hereford beef, mushroom and nettle pithivier, summer vegetables, morel reduction

Fillet of Hereford beef, braised short rib ravioli, young vegetables, truffle jus

Salt beef raviolo, Provençal vegetables, parsley velouté

Supplement

10

10

10

Lamb

Salt marsh lamb, caponata, Anna potato

Spring minted lamb, sweet peas, truffle mash, Marsala jus

Salt marsh lamb, lightly spiced heritage carrot, tomato and basil jus

7

Pork

Roast pork belly, sautéed cabbage, potato dauphinoise, pear and cider jus

Slow-cooked pork, smoked paprika and chorizo risotto, caramelised cider jus

Vegetarian

Black rice risotto, salt-baked sweet potato, almond milk foam

Sweet pea risotto, burrata, spiced rainbow beetroot

Truffle leek pie, creamed celeriac, truffle sauce

Goats' cheese and mint ravioli, confit tomato, balsamic pearls

Courgette flowers, truffled gnocchi, wild mushroom, olives

Wye Valley asparagus and Jerusalem artichokes, minted sweet pea cake, morel cream

Dessert

Snickers bar, salted peanuts, malted milk ice cream

Black Forest mille-feuille, kirsch whipped ganache, sour cherry sorbet

The Dorchester summer pudding, Dorset cream

Morello cherry cheesecake, pistachio ice cream, caramelised pistachios

Roasted apricot tart, almond crumble, blueberry lavender ice cream

Pistachio and strawberry Opéra, basil sorbet

Salted caramel parfait, hazelnut crunch, milk chocolate ice cream

Bitter chocolate tart, blood orange, salted caramel ice cream

Blood orange and saffron panna cotta, yoghurt sorbet

Eton mess with elderflower and lime

Yorkshire rhubarb tart, sweet ginger ice cream

Alphonso mango and passion fruit trifle, coconut and lime sorbet

Chocolate fondant, vanilla ice cream

Fruit and cheese

Individual selection of four cheeses 18

Sharing platter of four cheeses for ten guests 160

Individual sliced fruit plate 15

Sharing fruit platter for ten guests 110

The Penthouse and Pavilion

Set dining:

Three courses £145 per person

Four courses £160 per person

Includes chef's seasonal amuse-bouche, pre-dessert, tea, coffee and petits fours

Your choice of:

One starter and a vegetarian option*

One intermediate and a vegetarian option* (four-course only)

Three main courses to include one vegetarian option (offered à la carte)

One dessert

To offer an à la carte option for starter, intermediate or dessert a supplement of £15 per person per course will be added.

Pre-dinner canapés

Menu one

Per person

22

Truffle arancini, pecorino

Vegetables and edamame, cocoa cone

Goats' curd and fig, Stichelton shortbread

Smoked salmon cornetto, sour cream, keta caviar

Thai chicken salad roll

Menu two

27

Chickpea pani puri, tamarind yoghurt sauce

Crispy pumpkin and sage raviolo

Goosnargh Peking duck and red amaranth rice paper wrap

Aged beef satay, coconut and satay mayonnaise

Parmigiano-Reggiano and thyme madeleine

Chilli and lime crab, avocado, sourdough bread

Menu three

30

Truffle arancini, pecorino

Goats' curd and fig, Stichelton shortbread

Crispy duck foie gras wonton, truffle jus

Aged beef satay, coconut and satay mayonnaise

Blue lobster and lentil dumplings, coconut chutney

Spider crab, grapefruit and lovage eclairs

Starters

Meat and fish

Blue lobster and Alphonso mango ceviche, pink pomelo curd, coconut milk

Yellowfin tuna tataki, quail egg, furikake pickled golden enoki mushrooms

Cornish shellfish ravioli, seafood chowder, hazelnut, bottarga

Royal fillet of salmon tartare, wasabi cream, finger lime, salmon caviar, sourdough crouton

Portland brown crab salad, Buddha lemon marmalade, pomelo, Alverta caviar

Truffle risotto, confit Norfolk quail, Parmesan foam

Rhug Estate venison and fig ravioli, chervil root, Marsala jus, pistachio

Smoked duck and duck foie gras terrine, spiced plum chutney, sourdough crouton

Norfolk quail Caesar salad, truffle crouton, Parmesan foam

Highland Wagyu beef raviolo, Provençal vegetables, parsley velouté

Vegetarian

Poached hen's egg, confit seasonal mushrooms, bitter leaves, truffle

Tarte fine of heirloom tomatoes, goats' curd, bitter leaves, olive pesto

Heritage beetroot tartare, wasabi, balsamic pearls

Salt-baked heritage cauliflower, goats' curd, confit figs

Intermediate

Supplement

Meat and fish

Roasted hand-dived scallops, parsley root, New Forest mushroom ragout, sherry jus, Alsace bacon

Pan-fried duck foie gras, Calvados-glazed apricots, toasted brioche

Red prawn tartare, saffron mayonnaise, kaffir lime

15

Vegetarian

Chestnut mushroom velouté, black trompette, truffle

Pink champagne and grapefruit sorbet

Hibiscus granita, cranberry and vodka foam

Red wine poached endive risotto, taleggio, walnuts

Pumpkin velouté, black trompette, brioche

*If you'll have vegetarian diners in your party, please let us know how many will be attending seven days in advance

The Penthouse and Pavilion

Main

Norfolk Black Leg chicken, duck foie gras, boulangère potatoes, morels

Cotswold corn-fed chicken, roasted Romanesco cauliflower, charcoal grilled leek cannelloni

Fillet of Herefordshire beef, short-rib ravioli, celeriac, truffled New Forest mushrooms

Kagoshima Wagyu rib-eye, pomme neuf, macaroni gratin, Béarnaise sauce

Black Angus beef Wellington, truffled mash, heritage vegetables, Bordelaise sauce

Three bird roast of guinea fowl, quail and pigeon galantine, foie gras with potimarron risotto, confit ceps

Salt marsh lamb, confit lamb rib, smoked aubergine, goats' curd ravioli, sherry vinegar jus

Roast brill, niçoise vegetables, parsley potato, Kalamata olive broth, salsa verde

Baked sea bass, cauliflower, saffron new potato, basil and blue lobster chowder

Miso-glazed black cod, sprouting broccoli, Tokyo turnips, palm hearts, yuzu broth

Roast turbot, fregula, San Marzano tomato and langoustine bisque

Supplement

45

15

Vegetarian

Black rice risotto, salt-baked sweet potato, almond milk foam

Sweet pea risotto, burrata, spiced rainbow beetroot

Truffle leek pie, creamed celeriac, truffle sauce

Goats' cheese and mint ravioli, confit tomato, balsamic pearls

Courgette flowers, truffled gnocchi, wild mushroom, olives

Wye Valley asparagus and Jerusalem artichokes, minted sweet pea cake, morel cream

Dessert

Flourless sponge, raspberry cremeux, tarragon meringue, basil ice cream

Peanut and milk chocolate mousse, lemon yoghurt sorbet

Crème Catalana, English garden berries, lemon thyme granité

Chocolate fondant, candied pistachio, pistachio ice cream

Apple tarte tatin, crème fraîche ice cream

Roasted apricots, almonds, clotted cream ice cream

Baked vanilla cheesecake, English cherries, sour cherry sorbet

Strawberry Pavlova, vanilla Chantilly, balsamic pearls, strawberry tea

Supplement

Fruit and cheese

Individual selection of four cheeses

18

Sharing platter of four cheeses for ten guests

160

Individual sliced fruit plate

15

Sharing fruit platter for ten guests

110



Classic BBQ

75

Fish kebab
Smoked belly pork
Beef burgers
Corn-fed chicken kebabs
Cumberland sausages

Accompaniments

Classic toppings: lettuce, tomato, cheddar, onions

Vegetables: corn on the cob, grilled balsamic red onion and baby aubergine

Dressings and bread: brioche buns, The Dorchester bread selection

Sauces and dressing: smoked BBQ, vinaigrette, chimichurri, choron sauce, olive oil, balsamic, tomato relish, piri piri, ketchup, mayonnaise

Salads

Choice of two:

Caesar salad with avocado
Red quinoa, beetroot, roast heritage carrot salad
Burrata and heritage tomato salad
Mixed summer leaves
Potato salad with bacon and chives
Coleslaw, apple and fennel

Desserts

Choice of three:

Tropical fruit salad, elderflower and hibiscus
Passion fruit macaron
Watermelon and pomegranate ice lollies
Brogdale Farm berries and vanilla ice cream

The Dorchester BBQ

140

Blue lobster
King prawns
Monkfish and salmon kebab
Salt marsh lamb cutlet
Smoked belly pork
Wagyu burgers,
Corn-fed chicken kebabs
Cumberland sausages

Accompaniments

Classic toppings: lettuce, tomato, cheddar, onions

Vegetables: corn on the cob, grilled balsamic red onion and baby aubergine, garlic and rosemary peppers, mushroom and courgette skewers

Dressings and bread: brioche buns, The Dorchester bread selection

Sauces and dressing: smoked BBQ, vinaigrette, chimichurri, choron sauce, olive oil, balsamic, tomato relish, piri piri, ketchup, mayonnaise

Salads

Choice of four:

Thai seafood with glass noodle salad
Caesar salad with avocado
Pasta salad, Yorkshire ham and Kalamata olives
Red quinoa, beetroot, roast heritage carrot salad
Burrata and heritage tomato salad
Mixed summer leaves
Potato salad with bacon and chives
Coleslaw, apple and fennel

Desserts

Choice of four:

Eton Mess
Summer pudding with Brogdale Farm berries
Tropical fruit salad, elderflower and hibiscus
Passion fruit macaron
Watermelon and pomegranate ice lollies
Brogdale Farm berries and vanilla ice cream

Seafood BBQ

170

Passed appetisers

Oysters with traditional condiments
Brown crab cocktail, baby gem
Heirloom tomato gazpacho

From the BBQ

Scottish lobster
Jumbo tiger prawns,
Yellow tandoori sea bass
Monkfish tail kebab
Smoked paprika octopus
Lemongrass and coriander squid
Soya and ginger salmon burgers

Accompaniments

Classic toppings: lettuces, tomato, cheddar, onions

Vegetables: corn on the cob, grilled balsamic red onion and baby aubergine, garlic and rosemary peppers, mushroom and courgette skewers

Dressings and bread: brioche buns, The Dorchester bread selection

Sauces and dressing: smoked BBQ, vinaigrette, chimichurri, choron sauce, olive oil, balsamic, tomato relish, piri piri, ketchup, mayonnaise

Salads Choice of four:

Thai seafood with glass noodle salad
Park salad, omega seed
Roast red onion, sweet potato, feta
Red quinoa, beetroot, roasted cauliflower
Buffalo mozzarella, heritage tomato
Mixed summer leaves
Prawns, mango lemon grass
Watermelon, feta and olives
Italian parsley, coconut and tomato

Desserts Choice of four:

Eton mess
Mango and coconut trifle
Brogdale Farm berries, vanilla cream
Strawberry and champagne jelly
Passion fruit macaron
Watermelon and pomegranate ice lollies
Mini meringue tarts



Ice cream bar

£20 supplement to BBQ or dinner

Served in waffle cones and bowls

Choice of five flavours

Ice cream

Strawberry, chocolate, vanilla, cappuccino, salted caramel, almond, coffee, banana, pistachio, hazelnut, rum and raisin, coconut, peanut butter

Sorbets

Lemon, mango, black cherry, mandarin, apricot, raspberry, blood orange

Frozen yoghurt

Vanilla, mango, chocolate, strawberry

Sauces

Choice of three:

Chocolate, salted caramel, caramel, raspberry coulis, blueberry coulis, mango coulis, passion fruit, white chocolate

Toppings

Sweet

Choice of three:

Mini marshmallows, honeycomb, chocolate brownies, cookies, granola, caramelised nuts, white and milk chocolate curls, chocolate krispies, mini Smarties, caramel popcorn, crunchy caramel balls, coconut, hazelnuts

Fresh fruit

Choice of two:

Strawberries, blueberries, mango, raspberries, banana, kiwi

Luxury

Choice of one:

Espresso shots, choice of liqueur shots, marinated cherries, chocolate truffles, large cookies



Wine and drinks

Champagne and sparkling

Brut

19578	NV Veuve Clicquot Yellow Label Brut	85
21256	NV Drappier, Brut	95
21248	NV A.R. Lenoble Grand Cru Blanc de Blancs Mag 14, Brut	140
3535	NV Bollinger, Special Cuvée	170
3676	NV Ruinart, Blanc de Blancs	210
3636	NV Laurent-Perrier, Grand Siècle	295

Rosé

19580	NV Veuve Clicquot Rosé, Brut	140
3688	NV Taittinger Rosé, Brut	150
3633	NV Laurent-Perrier Rosé, Brut	190
3678	NV Ruinart Rosé, Brut	195
19388	2008 Louis Roederer, Cristal Rosé	1,600

Vintage

19574	2008 Veuve Clicquot Vintage Brut	195
19602	2008 Bollinger, La Grande Année	300
19235	2008 Dom Pérignon	380
19397	2008 Louis Roederer, Cristal	800

Sparkling

21255	NV Coates & Seely, Rosé Brut Bretagne, Hampshire, UK	96
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Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served by our chef. A full wine list is available at The Grill at The Dorchester upon request. If you have a specific wine in mind, please let us know and we will do our best to source it from our suppliers. All prices quoted are for 75cl bottles unless otherwise stated.

Wine and drinks

Rosé

18419 2018 AIX Rosé, Domaine st Aix, Coteaux d'Aix en Provence, France 60

White

Regional France

21167 2018 Orbiel Sauvignon Blanc/Marsanne, Vin de Pays d'Oc, Languedoc 39

14554 2018 Les Oliviers Chardonnay, Côtes de Gascogne 43

21261 2018 Picpoul de Pinet, Villa des Croix, Languedoc-Roussillon 46

21535 2017 IGP Vin de Pays d'Oc, Viognier, Domaine Ste Hilaire, Languedoc 51

Loire Valley

21273 2017 Sancerre, L. Crochet 80

Burgundy

11739 2017 Chablis, W. Fevre 69

16074 2015 Pouilly-Fuissé, Vieilles Vignes, Domaine Simonin 87

21263 2007 Puligny-Montrachet, Pernot-Bellicart 160

Austria

18446 2018 Grüner-Veltliner, Stadt Krems, Loessterrassen, Kremstal 52

Spain

21265 2018 Verdejo, K-Naia, Bodegas Naia, Rueda DO, Castilla Y León 48

Italy

21591 2019 Pecorino IGT, Terre Di Chieti, Tor del Colle, Abruzzo 40

21264 2018 Soave Classico DOC, Cantina del Castello, Veneto 59

21260 2018 Pinot Grigio, Südtirol DOC, Kaltern, Alto Adige 61

New Zealand

21495 2018 Sauvignon Blanc Meltwater, Marlborough 57

Red

Regional France

21166 2018 Orbiel Merlot, Vin de Pays d'Oc, Languedoc 39

Burgundy

18976 2016 Maranges, Domaine Bertrand Bachelet 99

Beaujolais

21251 2018 Beaujolais Villages, Vignes de Lantignie, J.M. Burgaud 62

Bordeaux

21249 2016 Bordeaux Superieur, Château Argadens 60

18971 2014 Médoc, Chapelle de Potensac 88

21254 2015 St-Julien, Château Lalande Borie 120

18972 2014 Pauillac, Château Tour Pibran 135

Rhone Valley

18741 2016 Côtes du Rhône, Domaine Perrin 48

Italy

21592 2016 Montepulciano d'Abruzzo DOC, Riserva, Tor del Colle, Abruzzo 40

18511 2018 IGT Primitivo Montelusa, Puglia 41

18903 2016 IGT Rosso Toscana Ciacci Piccolomini d'Aragona, Tuscany 47

21257 2018 Morellino di Scansano DOCG, Aia Vecchia, Tuscany 68

Spain

18586 2018 Rioja Crianza DOCa, Ostatu, La Rioja 52

20896 2010 Rioja Reserva DOCa, Viña Alberdi, La Rioja Alta, Rioja 81

Argentina

18825 2017 Malbec, Pannunzio, Mendoza 59

Chile

21252 2014 Carignan, Cordillera, Torres, Maule Valley 59

South African

20548 2018 Chocolate Block, Boekenhoutskloof, Swartland 58

Dessert wine

5260 2016 Domaine de Grange Neuve, Monbazillac (50cl) 47

21258 2010 Riesling Nectararia, Vendemia Tardia, Torres, Chile (37.5cl) 51

3733 Fonseca Bin 27, Douro, Portugal 57

21053 2013 Graham's Late Bottled Vintage, Douro, Portugal 80

Here we have chosen a small selection of wines that represent classic flavours and tastes and are perfect with the style of food served by our chef.

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Wine and drinks

Cocktails

The Bellini	18
Champagne, peach purée	
Coupe aux Fraise	18
Marinated strawberries, champagne	
Flamingo	16
Absolute vodka, elderflower, pomegranate, cranberry	
Strawberry Mojito	16
Bacardi, mint, strawberries, strawberry syrup	
Berry Mule	16
Absolute vodka, creme de mure, ginger beer	
Gingerito	18
Old Tom Gin, Solera liqueur, Lillet amber	
Negroni	18
Tanqueray gin, Campari, Vermouth	
Moscow Mule	16
Absolute vodka, fresh ginger, lime, ginger beer	
Cucumber Tom Collins	16
Dorchester Old Tom gin, cucumber, lemon, soda	

Mocktails

Milky Way	12
Lychee, lemon, rose, lemongrass, soda water	
Bellini	12
Peach purée, ginger ale	
Thai Lemonade	12
Lime, orgeat, ginger beer, coriander	
Watermelon and Cranberry Mojito	12
Watermelon, cranberry, lime, soda water, mint	

Fresh juice jugs

Orange juice	38
Fresh lemonade	38
Pineapple	38
Grapefruit	38
Apple	38
Cranberry	38
Tomato	38
Carrot	38
Pomegranate	50
Mango	50
Passion fruit	50
Watermelon	50

Soft drinks (200ml bottles)

Coca-Cola	4
Diet Coke	4
Tonic water	4
Slimline tonic	4
Ginger ale	4
Soda water	4

Mineral water (750ml bottles)

Decantae still mineral water	6
Decantae sparkling mineral water	6

Beer and cider

Asahi	7
Becks	8
Peroni	8
London Pride	8
Guinness	8
Aspall Cyder	8

Aperitifs

Campari	50ml	6.50
Cinzano Bianco	6.50	
Dubonnet Red	6.50	
Martini Rosso/Bianco/Dry	6.50	
Pernod	6.50	
Pimm's No. 1	6.50	

Spirits

Cognac and Armagnac	50ml
Hennessy VS	12
Janneau VSOP	15
Rémy Martin XO	35
Hennessy XO	39

Sherry	50ml
Tio Pepe	6.50
Harveys Bristol Cream	6.50

Whiskey	50ml
Wild Turkey	11
Johnnie Walker Black	12
Chivas Regal	12
Jameson	12
Canadian Club	12
Jack Daniel's	12
Glenfiddich	12
Oban 14 yrs	14
Oban Distillers Edition	21
Johnnie Walker Blue	43

Gin	50ml
Tanqueray	12
Bombay Sapphire	12
Hendrick's	13

Vodka	50ml
Absolut	10
Stolichnaya	12
Belvedere	12
Grey Goose	12

Rum	50ml
Bacardi	12
Myers's Dark	12

Port 75ml and liqueurs 50ml	
Graham's LBV	11
Fonseca Bin 27	11
Amaretto Disaronno	11
Baileys Irish Cream	11
Tia Maria	11
Cointreau	11

Drinks packages

*All packages are unlimited consumption of the items listed
Priced per person per hour*

Reception package

NV Veuve Clicquot Yellow Label Brut
Peach Bellini
Milky Way (*mocktail*)
Still and sparkling mineral water

28

Cocktail and after-dinner packages

Package one

2018 Orbiel Merlot, Vin de Pays d'Oc, Languedoc
2018 Orbiel Sauvignon Blanc/Marsanne, Vin de Pays d'Oc, Languedoc
Asahi beer, Peroni beer
Soft drinks
Still and sparkling mineral water

35

Package two

2018 Orbiel Merlot, Vin de Pays d'Oc, Languedoc
2018 Orbiel Sauvignon Blanc/Marsanne, Vin de Pays d'Oc, Languedoc
Asahi beer, Peroni beer
Soft drinks
Still and sparkling mineral water

45

House spirits as follows:

Jack Daniel's, Tanqueray gin, Absolut vodka, Bacardi

Package three

2018 Orbiel Merlot, Vin de Pays d'Oc, Languedoc
2018 Orbiel Sauvignon Blanc/Marsanne, Vin de Pays d'Oc, Languedoc
Asahi beer, Peroni beer
Soft drinks
Still and sparkling mineral water

50

Choice of two cocktails and one mocktail

House spirits as follows:

Jack Daniel's, Tanqueray gin, Absolut vodka, Bacardi

Wine packages

All packages are priced per person

Each package includes:

A glass of NV Veuve Clicquot Yellow Label Brut
A bottle of mineral water
Half a bottle of wine (*choice of one red and one white*)
Wine selected from the below options

Wine package one

39

White

2018 Orbiel Sauvignon Blanc/Marsanne,
Vin de Pays d'Oc, Languedoc

2019 Pecorino IGT, Terre di Chieti, Tor del Colle,
Abruzzo, Italy

Red

2018 Orbiel Merlot, Vin de Pays d'Oc, Languedoc

2016 Montepulciano d'Abruzzo DOC, Riserva,
Tor del Colle, Abruzzo, Italy

Wine package two

44

White

2018 Picpoul de Pinet, Villa des Croix, Languedoc-
Roussillon

2018 Verdejo, K-Naia, Bodegas Naia, Rueda DO,
Castilla Y León

Red

2016 Côtes du Rhône, Domaine Perrin, Rhône valley

2018 Rioja Crianza DOCa, Ostatu, La Rioja

Wine package three

54

White

2018 Sauvignon Blanc Mount Beautiful, Central Otago

2018 Soave Classico DOC, Cantina del Castello, Veneto

2018 Pinot Grigio, Süd-Tirol DOC, Kaltern, Alto Adige

Red

2018 Beaujolais Villages, Vignes de Lantignie,
J.M. Burgaud, Burgundy

2016 Château Argadens, Bordeaux Superieur, Bordeaux

2017 Malbec, Pannunzio, Mendoza, Argentina

Wine package four

75

Also includes one glass of sweet wine

White

2017 Sancerre, L. Crochet, Loire Valley

2015 Pouilly-Fuissé, Vieilles Vignes, Domaine Simonin,
Burgundy

Red

2010 Rioja Reserva DOCa, Viña Alberdi, La Rioja Alta,
Rioja

2014 Médoc, Chapelle de Potensac, Bordeaux

Sweet

2013 Graham's Late Bottled Vintage, Douro

Drink stations

Stations are priced per drink and on consumption

Summer cocktails

16

Strawberry Mojito
Lychee Martini
Milky Way Mocktail

Brunch

18

Bloody Mary
Mimosa
Freshly-pressed orange juice

Champagne

18

NV Veuve Clicquot Yellow Label Brut
Bellini
Coupe aux Fraise

G&T

16

Dorchester Old Tom Gin, Tanqueray, Hendrick's
Tonic, lime, lemon, cucumber
Classic Negroni cocktail

Bloody Mary

16

Tomato juice
Vodkas: Stolichnaya, Absolut, Belvedere, Grey Goose
Served with Worcestershire sauce, Tabasco,
lemon and celery

Spritz

16

Prosecco
Aperol, Campari, St-Germain
Soda

Drink bars

Bars are priced per jug and on consumption

Pimm's

50

Classic Pimm's cocktail
Served with fresh strawberries, orange,
mint and cucumber

Iced tea

25

Coriander and grapefruit
Jasmine and peach black tea
Lemongrass and Manuka honey

Fresh lemonade

35

Traditional
Pink raspberry
Elderflower
Blueberry



Contact

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