

A waiter in a blue uniform is holding a silver tray. On the tray is a glass containing a dessert with a yellow base, a thick white foam, and a small garnish of white and purple flowers. A white napkin is folded on the tray. The background is dark with some bokeh lights.

Event
menus 2022

The Dorchester
Dorchester Collection

Breakfast and brunch

Tea and coffee breaks

Buffets and working lunches

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

£36

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

£45

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

Wellness alternative

Replace any single breakfast item with one of the following:

Freshly-pressed carrot, orange & ginger

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

Coconut yoghurt parfait with mango and lemongrass

Rye bread

Vegan pastry selection

Peanut butter, almond butter, sugar-free preserves

Replace cooked English breakfast:

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

Kale and egg-white frittata, crushed avocado, sourdough

Crushed avocado on sourdough

Breakfast bites

Selection of five: £40 per person (minimum 25 guests)

Additional items: £6 per item per person

Cold

Danish pastries
Sweet muffins
Bagels, cream cheese, smoked salmon
Custard doughnuts, cinnamon sugar
Homemade bircher muesli, berry compote
Smoked salmon and cream cheese feuilletine
Bresaola on charcoal sourdough with pickles
Crushed avocado, pomegranate, sourdough
Cocoa quinoa porridge, ginger and nut crumble
Chia seed pudding with coconut yoghurt and pomegranate
Tropical fruit, chestnut honey and vanilla shots

Warm

Blueberry pancakes
Belgian waffles, raspberry compote
Cinnamon French toast
Cumberland and apple sausage roll
Alsace bacon and sundried tomato lattice
Poached eggs, chorizo, crispy bacon, potato rösti
Bacon and egg muffins
Ham and cheese croissants
Kedgeree
Poached quail egg Florentine
Quail egg Benedict
Shakshuka
Breakfast taco
Kale and egg-white frittata
Tomato, mozzarella lattice
Vegetarian sausage roll
Vegan sausage roll
Chilli and turmeric scramble tofu

International breakfast

All breakfasts include freshly-squeezed juice

Tea, coffee and herbal infusions

Tropical sliced fruits

Japanese £50

White miso soup, tofu, green onions
Natto beans
Pickled vegetables
Pan-fried salmon or cod
Steamed spinach, bonito flakes
Eggs with teriyaki sauce

Indian £50

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

Malaysian £50

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

Nasi lemak
Mee goreng
Cakoi
Chicken curry
Roti canai
Potato roti

Jug of fresh juice

38

Orange juice
Grapefruit
Cloudy apple
Still lemonade
Carrot & ginger

Jug of Exotic fruit juice

45

Pineapple
Mango
Watermelon
Pomegranate
Lychee

Mineral water (750ml bottles)

Decantae still mineral water 7
Decantae sparkling mineral water 7

Breakfast stations

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

Smoked salmon and bagel station 25

Smoked salmon
Freshly-baked bagels
Cream cheese

Granola and yoghurt station 15

The Dorchester gluten-free granola
Greek yoghurt, coconut yoghurt
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 made to order
Selection of vegetables, ham, chorizo, bacon,
shredded chicken, cheese

Crêpes and waffles 20

Crêpes and waffles made to order
Sauces: chocolate, berry, passion fruit,
salted caramel, maple syrup
Toppings: nuts, fruit, berries, whipped cream,
chocolate hazelnut spread, sliced toffee banana,
kumquat confit

Drinks stations

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

Smoothies and juice 14

Your choice of four of the following:
Smoothies: mango lassi, strawberry & banana, tropical,
coconut & banana (v), green, triple berry, green tea matcha
Juices: green juice, fresh lemonade, orange, pineapple,
mango, grapefruit, apple, cranberry, watermelon,
tomato, carrot & apple, orange/lemon/ginger

NutriBullet station 25

Selection of fruit and vegetables to create individual
drinks and smoothies
(Served with your choice of three pre-made juices or smoothies)

Fresh lemonade bar 14

Traditional
Pink raspberry
Elderflower
Blueberry



Brunch buffet

£125 per person , based on 1.5hrs service

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

Cutting sausage roll selection

Cumberland, apple & black pudding

Chicken, trumpet mushroom & truffle

Spiced potato, black mustard & green peas

Charcuterie and cheese

Neal's Yard British cheese selection

London Smoke & Cure meat selection

Crackers, chutney, walnuts and grapes

Salad and appetizers

Waldorf salad

Park Salad

Caesar salad

Seared peppered tuna, citrus fruit

Dressed crab cocktail

Heirloom tomato, rocket leaves, buffalo mozzarella

Chicken pie

Curry-spiced lamb pie

Live omelette station

Egg-white and whole egg omelette station

Ham, mushroom, cheese, pepper, onion, tomato

Desserts

Mini doughnuts: rubarb and custard,
lemon curd, banoffee pie

Mini pancakes, maple syrup

Lemon tart

Fresh fruit salad

Bread and butter pudding

Drinks

Tea, coffee and herbal infusions

Smoothies:

Mango, banana, raspberry, papaya

Juices:

Green juice, fresh lemonade, orange, pineapple,
mango, grapefruit, apple, cranberry, watermelon,
tomato, carrot

A la carte selection

Choice of 2 of the following available a la carte for guests:

Smoked haddock kedgeree

Two free-range scrambled eggs, bacon, sausage, hash
browns, sautéed mushrooms, roasted vine tomatoes

Acai Bowl; blended mixed berries, Greek yoghurt, sliced
banana, almonds, chia seeds, granola, shredded coconut

Belgium Waffles, Alsace bacon, crispy duck or chicken,
maple glaze

Crushed avocado, poached eggs, pomegranate, coriander
and sourdough bread

Blue lobster casserole: Blue lobster, Malden cured salmon,
Isle of Mull cheese, lemon hollandaise (£15 supplement)

Caviar scrambled eggs, oak-smoked salmon, chives and
caviar (*Market price*)

French toast, confit citrus, seasonal berries, Canadian apple
syrup, whipped cream

Buttermilk pancakes, salted caramel toffee banana, Tonka
bean clotted cream

Belgian waffles, confit pear, Bramley apple and pecan nuts,
caramel sauce, vanilla clotted cream

Eggs Benedict

Plated brunch

£75 per person

Choice of Bloody Mary or Mimosa or freshly-squeezed juice (orange, grapefruit, green)
(One glass only)

Selection of breakfast pastries

Sharing option

Choice of two platters

Cumberland and apple sausage roll

Chicken sausage roll

Vegetarian sausage roll

Sliced fruit platter

Charcuterie platter (£5 supplement)

Cheese platter (£10 supplement)

Beignet

Blueberry pancakes

Belgian waffles, raspberry compote

Cinnamon French toast

Plated main selection

Select three options per course to include a vegetarian option.

The per person choices need to be advised seven days in advance.

For A La Carte on the day £10 per person supplement

Smoked haddock kedgeree

Two free-range scrambled eggs, bacon, sausage, hash browns, sautéed mushrooms, roasted vine tomatoes

Acai bowl; blended mixed berries, Greek yoghurt, sliced banana, almonds, chia seeds, granola, shredded coconut

Belgium waffles, Alsace bacon, crispy duck or chicken, maple glaze

Crushed avocado, poached eggs, pomegranate, coriander and sourdough bread

Blue lobster casserole: Blue lobster, Malden cured salmon, Isle of Mull cheese, lemon hollandaise (£15 supplement)

Caviar scrambled eggs, oak-smoked salmon, chives and caviar (Market price)

French toast, confit citrus, seasonal berries, Canadian apple syrup, whipped cream

Buttermilk pancakes, salted caramel toffee banana, Tonka bean clotted cream

Belgian waffles, confit pear, Bramley apple and pecan nuts, caramel sauce, vanilla clotted cream

Eggs Benedict

Desserts

Chef's selection of sweets

Tea, coffee and herbal infusions



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. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

Coffee break stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoked salmon and bagel station 30

Smoked salmon
Freshly-baked bagels
Cream cheese

Granola and yoghurt station 18

The Dorchester gluten-free granola
Greek yoghurt, coconut yoghurt
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 24

Egg-white and traditional omelette made to order
Selection of vegetables, ham, chorizo, bacon,
shredded chicken, cheese

Crêpes and waffles 24

Crêpes and waffles made to order
Sauces: chocolate, berry, passion fruit,
salted caramel, maple syrup
Toppings: nuts, fruit, berries, whipped cream,
chocolate hazelnut spread, sliced toffee banana,
kumquat confit

Drinks stations

Prices shown are per person, per station
45 minute service
(minimum ten guests)

Smoothies and juice 18

Your choice of four of the following:
Smoothies: mango lassi, strawberry & banana, tropical,
coconut & banana (v), green, triple berry, green tea matcha
Juices: green juice, fresh lemonade, orange, pineapple,
mango, grapefruit, apple, cranberry, watermelon,
tomato, carrot & apple, orange/lemon/ginger

NutriBullet station 30

Selection of fruit and vegetables to create individual
drinks and smoothies
(Served with your choice of three pre-made juices or smoothies)

Fresh lemonade bar 18

Traditional
Pink raspberry
Elderflower
Blueberry

Individual drinks

Prices shown are per jug or bottle

Jug of fresh juice 40

Orange juice
Grapefruit
Cloudy apple
Still lemonade
Carrot & ginger

Jug of Exotic fruit juice 50

Pineapple
Mango
Watermelon
Pomegranate
Lychee

Soft drinks (200ml bottles)

Coca-Cola 6
Diet Coke 6
Tonic water 6
Slimline tonic 6
Ginger ale 6
Bitter lemon 6
Soda water 6

Mineral water (750ml bottles)

Decantae still mineral water 7
Decantae sparkling mineral water 7

Buffet

£125 per person (minimum 15 guests)

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 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
Charcuterie selection
Scotch egg
Cumberland sausage, black pudding and apple sausage roll

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

Extra virgin olive oil, balsamic vinegar, Kale and baby spinach pesto, French dressing, honey mustard, Cider vinegar and turmeric

Toppings

All included

Confit tomato, Peruvian olive mix, Lilliput capers, verbena harissa, grain mustard, omega seeds, croutons, cornichons, crispy shallots

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
Dorchester Biryani (*choice of chicken or lamb*)
Thai red duck and pineapple curry
Thai green chicken and pea aubergine curry

Vegetarian

New Forest mushroom Wellington, herb sour cream
Wok-fried vegetables, oyster sauce, Chinese chives
Vegetarian-style lightly curried tandoori vegetables
Singapore-style noodles, smoked tofu, bean sprouts
Truffled mac & cheese
Sundried tomato & Kalamata olive pasta
Bean & lentil cassoulet with black garlic
Thai green vegetable & silken tofu curry

Sides

Select two of the following:

Herb crushed new potatoes
Clotted cream mashed potatoes
Dauphinoise potatoes
Steamed jasmine rice
Egg fried rice, green onions
Wok fried noodles
Roasted heritage vegetables
Tenderstem broccoli with garlic and almond
Buttered greens
French fries
Sweet potato wedges

Buffet continued

£125 per person (minimum 15 guests)

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Live stations

Select one of the following:

Chef carved rib of beef (£10 supplement)

Yorkshire puddings, onion gravy, horseradish cream

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

Pad Thai

Vegetable, chicken or prawns

Ramen noodle

Chicken, pork, tofu or vegetables

Middle Eastern kebab and wraps

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 pie

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Raspberry and white chocolate lollipops

Amarena cherry and almond tarts

Selection of macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Infused water

Select two of the following:

Cucumber and mint

Kiwi, apple and lime

Blueberry and cinnamon

Fennel, apple and orange

Roasted cumin, coriander and honey

Coconut, lychée and rose

Additional stations can be found on page 29



Set buffets

£125 per person (minimum 30 guests)

Spanish

Salad and appetisers

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

Live station

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

Tapas

Mixed marinated olives
Roasted Mediterranean vegetables
Olive tapenade
Fish croquettes, aioli dip
Meatballs, tomato sauce
Chorizo and bean stew
Pisto ratatouille
Patatas bravas
Spanish omelette
Padron peppers, smoked paprika salt
Anchovies de san antonio

Desserts

Select three of the following:

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

Select three of the following:

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

Italian

Salad and appetisers

Tuscan panzanella salad
Italian seasonal leaves
Grilled octopus, blood orange, bronze fennel
Heirloom tomatoes, Burrata, black olive crumble
Seasonal aranchini
Cutting focaccia
Tomato bruschetta
Antipasti

Soup

Italian vegetable

Hot selection

Salt-baked wild sea bass, fennel, tomato and herbs
Salsa verde, sauce choron, lime mayonnaise
Spinach and smoked chicken ravioli
Ossobuco, porcini mushrooms

Live station

Your choice of seasonal risotto
prepared in Parmesan wheel

Desserts

Select three of the following:

Tiramisu
Lemon and basil panna cotta
Panettone affogato
Panforte

The Dorchester salad bar

£90 per person (minimum 30 guests)

Salad bar

Build your own salad

Bases:

Deli leaves, baby spinach, romaine lettuce, supergrain mix

Fruit and vegetables:

Select six of the following:

Heirloom tomatoes, grilled mushrooms, cucumber, broccoli, charcoal leeks, golden beetroot, heritage carrots, edamame, red onion, sweetcorn, sweet peppers, kale, mixed roast vegetables, fennel, radish, mango, pineapple, papaya, pomegranate

Deli Items:

Select six of the following:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo, quinoa, marinated artichoke, sundried tomatoes, marinated white beans, shaved Parmesan, blue cheese, houmous

Toppings:

Select eight of the following:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut, Kalamata olives, jalapeño, zatar, crispy shallots, basil, bee pollen, charcoal, walnuts

Dressings:

Extra virgin olive oil, balsamic vinegar, green pesto, French dressing, honey mustard, cider vinegar and turmeric, Caesar

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
Roasted tomato and basil
Broccoli and Stilton
Roast pumpkin and coconut milk
Truffle mushroom and chestnut
Mulligatawny
Seasonal soups

Appetisers

Select three of the following:

Lemongrass and lime tuna ceviche
Hamachi tartare, mango and wasabi salsa
Oak-smoked salmon, Bramley apple salad
Scotch egg
Beef carpaccio
Sausage roll
Portland crab salad
Gala pie, Yorkshire chutney, young pickled vegetables
Charcuterie

Vegetarian

Chargrilled leeks, wild mushrooms, truffled mimosa dressing
Burrata and heirloom tomato salad, black olive crumble
Balsamic and herb grilled vegetables, micro rocket
Vegan sausage roll
Chickpea and beetroot parfait

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard
Lemon meringue pie
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
Raspberry posset
Rhubarb and custard trifle

Infused water

Select two of the following:

Cucumber and mint
Kiwi, apple and lime
Blueberry and cinnamon
Fennel, apple and orange
Roasted cumin, coriander and honey
Coconut, lychée and rose

Wellness substitutions

Below is a selection of wellness items, these can be substituted or added to your selected buffet.

Substitutions must be made in corresponding sections

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Salads and appetisers

Select two of the following:

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

Green gazpacho

Superfood salad, omega seeds, organic nuts

Organic seasonal vegetable and herb broth

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

Houmous, baba ghanoush, guacamole

Young vegetable crudities

Protein pot

(Can be substituted as salad and appetisers)

Egg and spinach

Quinoa, walnut, goats' cheese, cranberry

Tuna, egg, green beans

Hot selection

Select three of the following:

Steamed salmon with kale

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

Grilled chicken breast, green vegetables, satay sauce

Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, vegan pesto, creamed avocado

Olive oil fried tofu, wakame, miso broth, brown rice

Smoked black bean and English beetroot burgers

Mixed vegetable egg-white frittata

Desserts

Tropical fruit skewers

Chia seed pudding with coconut yoghurt and pomegranate

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



Working lunches

Minimum 5 guests, maximum 80 guests.

Food can be served as buffet or individually to the table. Ballroom option available please speak to your event manager.

Sandwich selection with vegetable crisps £28 per person. Sandwich selection with french fries £35 per person

Sandwiches

Select three of the following:

Focaccia, bresola, rocket, shaved Parmesan
French baguette, salami, mozzarella, butter lettuce, pesto
Soft roll, roast beef, watercress, horseradish cream
Yellow tandoori chicken, mango raita wrap
Basil bread, chicken, wholegrain mustard mayonnaise
Smoked salmon, chive cream cheese, granary bread
Coronation chicken, sourdough
Prawn cocktail, baby gem wrap
Rye bread, salt beef, choucroute, gherkins, mustard mayonnaise
Wholegrain wrap, lamb koftas, sweet chilli sauce
Bagel, smoked salmon, cream cheese

Vegetarian

Wholemeal bread, egg and green onion mayonnaise
Caraway seed loaf, cucumber, watercress, cream cheese
Sundried tomato bread, houmous, Mediterranean vegetables
Falafel with beetroot houmous, apricot harissa wrap
Josper aubergine, halloumi, pomegranate molasses wrap
Charcoal bap, pulled jackfruit, banana blossom, date chutney
7-grain bread, Montgomery cheddar and pickle

Enhance your lunch with the following:

Supplement per selection per person

Soup

Select one of the following:

Leek and potato
Roasted tomato and basil
Broccoli and Stilton
Roast pumpkin and coconut milk
Truffle mushroom and chestnut
Mulligatawny
Seasonal soup

Supplement

6

Salad and appetisers

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

Supplement

12

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 25

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

Snack selection

Supplement per person per choice 8

Pulled BBQ pork slider, Isle of Mull cheddar
Beef sliders, Isle of Mull cheddar, tomato relish
Sole goujons
Wild mushroom and Parmesan puff
Coronation chicken pies

Vegetarian

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

Dessert bites

Select one for £8

Select three for £20

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
Fruit skewers
Dressed scones

Bento boxes

£65 per person (maximum 100 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

7am – 5pm, including setup and breakdown

- Room hire
- Wi-Fi for individual use
- Conference pads and pens
- One bottle of mineral water per person

Throughout your meeting

Served in coffee break area

- Whole fruit selection
- Homemade biscuits

Coffee station:

- Freshly-brewed coffee, selection of teas and herbal infusions
- Selection of dairy and non dairy 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
- Jellied sweets
- Sweet, salt and spice nut mix
- Chocolate-coated fruit and nuts
- Chocolate confectionery selection
- Pretzels

Arrival breakfast

- Croissants, cutting Danish and mini muffins
- Whole seasonal fruit selection

Yoghurt and granola

- Greek yoghurt, granola, fresh berries, seasonal toppings

Juices

- Freshly-squeezed orange, grapefruit, green juice

With your choice of one of the following:

Savoury

- Ham and cheese croissants
- Mini bacon baps or mini egg baps
- Mini smoked salmon bagels, breakfast radish
- Poached quail egg, avocado, pomegranate, sourdough
- Poached eggs, chorizo, crispy bacon, potato rösti

Sweet

- Drop pancakes, forest berries, vanilla cream
- Belgian waffles, raspberry compote

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 break

Your choice of two of the following per break:

Savoury

- Houmous, baba ghanoush, pita crisps
- Sundried tomato, pecorino and pesto brochette
- Wild mushroom and Parmesan puff
- 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
- 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
- Lemon drizzle cake
- Strawberries and cream
- Chocolate profiteroles

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
- Flourless beetroot brownies
- Sugar-free banana and date bread

Your choice from the following buffets

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Buffet includes mixed deli leaves and Dorchester bread selection

Salads and appetisers

Select three of the following:

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
Scotch egg
Cumberland sausage, black pudding and apple sausage roll

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
Tomato gazpacho
Seasonal vegetable soup
Miso soup

Dressing

All included

Extra virgin olive oil, balsamic vinegar, kale and baby spinach pesto, French dressing, honey mustard, cider vinegar and turmeric

Toppings

All included

Confit tomato, Peruvian olive mix, Lilliput capers, verbena harissa, grain mustard, omega seeds, croutons, cornichons, crispy shallots

Hot selection

Select two 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
The Dorchester Biryani (*chicken or lamb*)
Thai red duck and pineapple curry
Thai green chicken and pea aubergine curry

Vegetarian

New Forest mushroom Wellington, herb sour cream
Wok-fried vegetables, oyster sauce, Chinese chives
Lightly curried tandoori vegetables
Singapore-style noodles, smoked tofu, bean sprouts
Truffled mac & cheese
Sundried tomato and Kalamata olive pasta
Bean and lentil cassoulet with black garlic
Thai green vegetable and silken tofu curry

Sides

Select two of the following:

Herb crushed new potatoes
Clotted cream mashed potatoes
Dauphinoise potatoes
Steamed Jasmin rice
Egg fried rice, green onions
Wok fried noodles
Roasted heritage vegetables
Tenderstem broccoli with garlic & almond
Buttered greens
French fries
Sweet potato wedges



Your choice from the following buffets continued

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Buffet selection

Buffet includes mixed deli leaves and Dorchester bread selection

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

Pad Thai

Vegetable, chicken or prawns

Middle Eastern kebab and wraps

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

Papdi chaat

Traditional Indian street food delicacy

Ramen noodle

Chicken, pork, tofu or vegetables

Carvery (£10 supplement)

Chef carved rib of beef

Yorkshire puddings, onion gravy, horseradish cream

Desserts

Select three of the following:

Rhubarb and ginger crumble, vanilla custard

Lemon meringue pie

Peanut caramel bars

Chocolate fudge brownie, salted caramel ganache

Raspberry and white chocolate lollipops

Amarena cherry and almond tarts

Selection of macarons

Fig and mascarpone slice

Chocolate and sour cherry torte

Baileys chocolate lollipops

Additional stations can be found on page 29

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Working lunches

Minimum five guest, maximum 80 guests.

Food can be served as buffet or individually to the table. Ballroom option available please speak to your event manager.

Sandwiches

Select three of the following:

Focaccia, bresola, rocket, shaved Parmesan
French baguette, salami, mozzarella, butter lettuce, pesto
Soft roll, roast beef, watercress, horseradish cream
Yellow tandoori chicken, mango raita wrap
Basil bread, chicken, wholegrain mustard mayonnaise
Smoked salmon, chive cream cheese, granary bread
Coronation chicken, sourdough
Prawn cocktail, baby gem wrap
Rye bread, salt beef, choucroute, gherkins, mustard mayonnaise
Wholegrain wrap, lamb koftas, sweet chilli sauce
Bagel, smoked salmon, cream cheese

Vegetarian

Wholemeal bread, egg and green onion mayonnaise
Caraway seed loaf, cucumber, watercress, cream cheese
Sundried tomato bread, houmous, Mediterranean vegetables
Falafel with beetroot houmous, apricot harissa wrap
Josper aubergine, halloumi, pomegranate molasses wrap
Charcoal bap, pulled jackfruit, banana blossom, date chutney
7-grain bread, Montgomery cheddar and pickle

Enhance your lunch with the following:

Soup

Select one of the following:

Leek and potato
Roasted tomato and basil
Broccoli and Stilton
Roast pumpkin and coconut milk
Truffle mushroom and chestnut
Mulligatawny
Seasonal soups

Salad and appetisers

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

Select one of the following:

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

Snack selection

Select two of the following:

Pulled BBQ pork slider, Isle of Mull cheddar
Beef sliders, Isle of Mull cheddar, tomato relish
Sole goujons
Wild mushroom and Parmesan puff
Coronation chicken pies

Vegetarian

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

Dessert bites

Select three 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
Fruit skewers
Dressed scones

Bento boxes

Maximum 100 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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The Dorchester salad bar

Minimum 30 guests

Salad bar

Build your own salad

Bases:

Deli leaves, baby spinach, romaine lettuce, supergrain mix

Fruit and vegetables:

Select six of the following:

Heirloom tomatoes, grilled mushrooms, cucumber, broccoli, charcoal leeks, golden beetroot, heritage carrots, edamame, red onion, sweetcorn, sweet peppers, kale, mixed roast vegetables, fennel, radish, mango, pineapple, papaya, pomegranate

Deli Items:

Select six of the following:

Avocado, bacon, cheddar, chicken, falafel, salmon, feta, free-range egg, grilled halloumi, mozzarella, tuna, prawns, chorizo, quinoa, marinated artichoke, sundried tomatoes, marinated white beans, shaved Parmesan, blue cheese, houmous

Toppings:

Select eight of the following:

Chives, coriander, red chilli, parsley, omega seeds, sesame seeds, pine nuts, cashew nuts, croutons, pita crisps, dried cranberry, coconut, Kalamata olives, jalapeño, zatar, crispy shallots, basil, bee pollen, charcoal, walnuts

Dressings:

Extra virgin olive oil, balsamic vinegar, green pesto, French dressing, honey mustard, cider vinegar and turmeric, Caesar

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
Roasted tomato and basil
Broccoli and Stilton
Roast pumpkin and coconut milk
Truffle mushroom and chestnut
Mulligatawny
Seasonal soups

Appetisers

Select three of the following:

Lemongrass and lime tuna ceviche
Hamachi tartare, mango and wasabi salsa
Oak-smoked salmon, Bramley apple salad
Scotch egg
Beef carpaccio
Sausage roll
Portland crab salad
Gala pie, Yorkshire chutney, young pickled vegetables
Charcuterie

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 pie
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
Raspberry posset
Rhubarb and custard trifle

Infused water

Select two of the following:

Cucumber and mint
Kiwi, apple and lime
Blueberry and cinnamon
Fennel, apple and orange
Roasted cumin, coriander and honey
Coconut, lychée and rose

Wellness substitutions

Below is a selection of wellness items, these can be substituted or added to your selected buffet.

Substitutions must be made in corresponding sections

Additional items: £8 salad and appetiser, £10 hot selection, £4 side, £20 live station or £6 dessert per person

Salads and appetisers

Select two of the following:

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

Green gazpacho

Superfood salad, omega seeds, organic nuts

Organic seasonal vegetable and herb broth

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

Houmous, baba ghanoush, guacamole

Young vegetable crudities

Protein pot

(Can be substituted as salad and appetisers)

Egg and spinach

Quinoa, walnut, goats' cheese, cranberry

Tuna, egg, green beans

Hot selection

Select three of the following:

Steamed salmon with kale

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

Grilled chicken breast, green vegetables, satay sauce

Smoked salmon, dill and pea frittata

Vegetarian

Organic penne, vegan pesto, creamed avocado

Olive oil fried tofu, wakame, miso broth, brown rice

Smoked black bean and English beetroot burgers

Mixed vegetable egg-white frittata

Desserts

Tropical fruit skewers

Chia seed pudding with coconut yoghurt and pomegranate

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



Daily delegate rate enhancements

Drinks stations

Price quoted per person to be available at breaks and lunch

Smoothie and juice 14

Choice of four of the following:

Smoothies: mango lassie, strawberry and banana, tropical, coconut and banana (v), green, triple berry, green tea matcha

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

Fresh lemonade bar 14

Traditional

Pink raspberry

Elderflower

Blueberry

NutriBullet station 25

Selection of fruit and vegetables to create individual drinks and smoothies

(Served with your choice of three pre-made juices or smoothies)

Soft drinks 9

£9 supplement per person, unlimited from morning break until end of day

Coca-Cola

Diet Coke

Lemonade

Ginger ale

Supplement

Mocktails

£12 supplement per person, unlimited from morning break until end of day

Milky Way

Thai lemonade

Watermelon and cranberry mojito

Supplement

12

Break stations

Price quoted per person per break or lunch

Smoked salmon and bagel

25

Smoked salmon

Freshly-baked bagels

Cream cheese

Omelette

20

Egg-white and traditional omelette made to order

Selection of vegetables, ham, chorizo, bacon, shredded chicken, cheese

Charcuterie and cheese

18

Neal's Yard British cheese selection

London Smoke & Cure meat selection

Crackers, chutney, walnuts and grapes

Supplement

20

Crêpes and waffles

Crêpes and waffles made to order

Sauces: chocolate, berry, passion fruit, salted caramel, maple syrup,

Toppings: nuts, fruit, berries, whipped cream, chocolate hazelnut spread, sliced toffee banana, kumquat confit

Ice cream trolley 15

Served in waffle cones and bowls

Choice of three flavours of ice cream, sorbets or frozen yoghurt

Selection of sauces and toppings

Afternoon tea 15

Dressed scones with clotted cream and strawberry jam

French pastries

Post meeting drinks reception

£45 unlimited consumption per person per hour

Served by the glass only

Selection of four canapés

Red and white wine

Asahi, Peroni

Milky Way (*mocktail*)

Still and sparkling mineral water

Afternoon tea

£75 per person.

£95 per person, including a glass of Veuve Clicquot

Sandwiches

Free range egg and Montgomery cheddar with green onion chives on caraway bread

Norfolk Angus Pastrami, Hertfordshire watercress and grain mustard mayonnaise on whole meal bread

Mild smoked salmon with Dorset wasabi and avocado mayo with lemon balm on malted grain bread

Kent baby cucumber and apple minted cream cheese on brown bread

Red Cornish roasted chicken with sage and onion stuffing with mustard mayo served on onion bread

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

High chai

£95 per person

Pani puri with pomegranate

Savoury

Chicken tikka with green chilli mayo wrap

Dhokla with masala paneer, date chutney

Dal Vada, tamarind, coriander

Chickpea & potato burger, spiced fig chutney

Spice aloo, artichoke & mint stuffed capsicum

Live papdi chaat

Sweet

White chocolate and laddu cheesecake, pistachios

Spiced carrot halwa tart, cinnamon clotted cream

Laddu lollipop, fig chutney

Alphonso mango & saffron choux

Espresso iced coffee or mini falooda



Canapés

Pre-dinner: Selection of 6, service of 6 per person, £33 per person (minimum 10 guests)

Reception: Selection of 5, service of 10 per person, £55 per person (minimum 10 guests, recommended for two hours of food service)

Additional items: £6 per person per item

Fish and shellfish

Cold

Salmon and lemon thyme choux, fennel jam
Bloody Mary shots, oyster tartare, celery
Smoked salmon cornetto, sour cream, keta caviar
Tuna tartare, tobiko caviar, yuzu
Squid ink macaron, vodka cream cheese
Hamachi ceviche, Peruvian chill and finger lime, tapioca crisp
Chilli and lime crab, avocado, sourdough bread
Smoked salmon blinis, lemon balm sour cream, keta caviar
English berry caviar tart, yuzu cream

Supplement

5

Hot

Portland brown crab croquettes, celeriac and apple remoulade
Spicy tuna and potato croquettes, mild curry ketchup
Diver scallop with green mango and coriander, brown butter
Blue lobster and lentil dumplings, coconut chutney
Scottish langoustine tempura, wasabi mayonnaise
Parma ham wrapped halibut, champagne nage
Portland seafood vol-au-vent

2.50

Dessert canapé and bowl food options can be found on pages 26 and 27

Food station options can be found on page 18

Canapé and food station packages can be found on pages 28 and 29

Meat

Cold

Goosnargh Peking duck and red amaranth rice paper wrap
Vietnamese chicken summer roll
Aged Black Angus beef tartare, anchovy mayonnaise
Wagyu pastrami, basil pesto, sourdough
Coronation chicken, bromley apple puff
Chicken liver parfait, crispy bacon, prune ketchup
Salt beef tartare, wild mushrooms, plum compote

Hot

Cumberland, black pudding and apple sausage roll
Venison and fig shammi kebab
Chicken tikka kati roll, mint chutney
Pulled pork crouquet, chipotle chilli relish
Keema lamb puff, date and clove chutney
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
Pan seared dry aged beef, smoked eel glaze, pork floss

Vegetarian

Cold

Maldon sea salt and Thai chilli spiced silken tofu
Young vegetables and edamame, cocoa cone, Cornish sea salt
Tomato, basil and mozzarella, black sesame cone
Goats' curd and fig, Stichelton cheese shortbread
Pomegranate and pomelo sev puri, tamarind chutney
Corn taco, beetroot houmous, black olive crumble, micro cress
Roast cauliflower and coconut cream cheese choux, tomato jam
Heritage beetroot tartare, Dorset wasabi cream, crispy capers
Quails egg tart, Yorkshire chutney

Hot

Truffle arancini, pecorino
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
Parmigiano-Reggiano and thyme Madeleine
Saffron and parmesan arancini
Wild mushroom vol-au-vent

Enhance your canapé with one of the following options, per person per canapé

Fresh black truffle (*market price*)

Beluga £58

Imperial £22

Oscietra £21

Bowl food and finger food

Bowl food reception: Selection of three, service of six per person £50 (minimum ten guests, recommended for two hours of food service)

Additional bowls: £10 per person per item, can be added to canapé reception

Fish and shellfish

Supplement

Seared peppered tuna, citrus fruit
Salmon confit, chimichurri dressing
Citrus marinated octopus salad
Sole goujons, chips, tartar sauce
Sweet and sour tiger prawns
Fritto misto, Sicilian lemon mayonnaise
Roasted sea bass, Goan curry foam
Dressed crab cocktail
Blue lobster, orange jelly, citrus curd, micro salad
Cornish seafood biryani
Lobster risotto

4
3
2

Meat

Supplement

Coronation chicken pies
Chicken Caesar salad
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 red chicken curry with jasmine rice
Chicken shawarma, lamb shawarma
Mini shepherd's pies
Chicken Biryani
Pulled smoked BBQ pork slider, Isle of Mull cheddar
Lamb shawarma wraps, rose harissa
Veal cheek ragu, penne pasta
Wagyu sliders, Lincolnshire onion relish

8

Vegetarian

Supplement

Park salad
Heirloom tomato, rocket, burrata
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 with jasmine rice
Seasonal risotto
Marinated pepper, olive and artichoke mini pizza
Truffle mac n cheese
Red quinoa sliders, crushed avocado, pomegranate relish
Risotto with black truffle oil

2

Sweet

Sweet bowl

Apple crumble tart, vanilla custard
Snickers bar, salted peanuts
Cherry almond tart, kirsch Chantilly
Sticky toffee pudding cake, caramel cream
Redcurrant Amaretto bar
Black Forest gâteau
Roasted apricots, almond crumble, apricot compote
Banoffee pie
Blueberry and lemon Eton mess
Lemon meringue pie

Sweet canapés

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

Chocolate fudge brownies, salted caramel ganache
Macarons
Passion fruit and mango choux buns
The Dorchester egg (*mango jelly, coconut and lemongrass foam*)
Raspberry rose cheesecake
Selection of chocolate lollipops
Cranberry, chocolate pecan cake

Enhance your canapé with one of the following options,
per person per canapé

Fresh black truffle (*market price*)
Beluga £58
Imperial £22
Oscietra £21

Canapé options can be found on page 26

Food station options can be found on page 18

Canapé and food station packages can be found
on pages 28 and 29

Canapé packages

The below packages will offer your guests unlimited service of your chosen canapes. Packages must be taken for a minimum of two hours and all guests must be catered for. Additional selection may be added for £7 per person per hour. Complementary drinks packages can be found on page 44.

Canapé reception

£30 per hour

Recommended lighter snack or pre-dinner

Your choice of:

4 hot canapes

4 cold canapés

Canapés and bowl food

£40 per hour

Suitable for lighter dinner

Your choice of:

4 cold canapes

2 hot canapes

3 bowls

Canapés, bowl food and food stations

£70 per hour

Suitable for substantial dinner

Your choice of:

2 cold canapes

2 hot canapes

2 bowls

1 small food station

1 large food station

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Food stations

Choice of two large and three small food stations, 1.5 hours service: £135 per person (selection of bread included). Additional stations: £42 per large station and £25 per small station
Stations can be added to canapé receptions. Minimum 25 guests

Large savoury stations

Deli selection

Freshly-baked bagels, pretzels and rye bread
Oak-smoked salmon
Choice of pulled pork or pulled chicken
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
Leek and wild mushroom quiche

Salads

Green asparagus, Stilton, watercress, hazelnuts
Park salad
Brown crab salad, Buddha lemon confit
Burrata and heirloom tomato salad, black olive crumble
Chicken or avocado Caesar salad
Prawn cocktail
Lemongrass and lime tuna ceviche

Salmon

Chef carved smoked salmon
Salmon gravadlax
Gin and tonic marinated salmon
Ginger marinated salmon
Beetroot marinated salmon
(Served with blinis, wholemeal bread, cream cheese, cornichons, breakfast radish, horseradish cream)

British

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

Seafood

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

9

8

30

Indian

Fish amritsari
Aloo papdi chat
Lamb rogan josh
Butter chicken curry
Vegetable biryani
Tarka dhal
Aloo jeera
Pilau rice
Mini poppadoms, naan bread, pickles and chutneys

Supplement

Deluxe Indian

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
Cornish Seafood Biryani

10

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
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
Rose harrisa

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

Hot dogs
Vegetable sliders, cheddar, tomato relish
Corn fritters
Mac & cheese
Chicken Caesar salad
Mustard, ketchup and relishes
Turkey and bacon sliders, cheddar cheese, truffle
Slow roasted BBQ pulled rib of beef mayonnaise

Afternoon tea

Selection of finger sandwiches
Dressed scones
The Dorchester French pastries

Dessert bites

Macarons
Chocolate brownies, salted caramel ganache
Banoffee pie
Black Forest gâteau
Lemon meringue pie
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
Eton mess
Sticky toffee pudding cake, caramel cream
Cherry almond tart
The Dorchester bread and butter pudding
Trifle

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

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 six*)

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

Southern Indian pancake, with lamb, chicken and potato fillings, traditional chutney; coconut, mint and coriander, tamarind chutney

Supplement

Risotto

Your choice of seasonal risotto prepared in Parmesan wheel

Thai curry

Thai green chicken curry, Thai red vegetable curry, jasmine rice

Ramen noodle

Chicken, pork, tofu or vegetable

Smoked salmon bagels

Smoked salmon, cream cheese, bagels

Middle Eastern kebab and wraps

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

Papdi chaat

Traditional Indian street food delicacy

Paella

Seafood or vegetarian

Oyster bar

Native and rock oyster on ice

Soda bread, shallot vinegar

Capers, shallot vinegar, tobacco, lemon, cocktail sauce, yuzu wasabi dressing, red wine vinegas, heritage raddish dressing

10

Small dessert stations

Crêpes and waffles

Crêpes and waffles made to order

Sauces: maple syrup, chocolate, berry, passion fruit, salted caramel, maple syrup

Toppings: chocolate hazelnut spread, nuts, fruit, berries, whipped cream, sliced toffee banana, kumquat confit

Crêpes Suzette

Flambéed pancakes with Grand Marnier, orange and butter

Cheese selection

Selection of four Neal's Yard cheeses

Breads, crackers, chutneys, walnuts and grapes

Caviar bar

The caviars

per 30g

| | |
|----------|-----|
| Beluga | 350 |
| Imperial | 136 |
| Oscietra | 130 |

Traditional accompaniments:

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





Late night bites

*Selection of two, tray-served for 45 minutes: £18 per person. Selection of three, tray-served for 45 minutes: £24 per person
Latest service 11pm. Additional items: £6 per person per item. Minimum 25 guests*

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
Short rib corn cake, pomelo relish
Moroccan lamb koftas, Greek yoghurt
Steak and Stilton pies
Chicken shawarma wraps and lamb shawarma wraps
Mini hot dogs
Bacon baps
Mini Cornish pasties
Chicken goujons
Butter chicken curry, basmati rice
Keema lamb curry puff

Vegetarian

Mushroom risotto
Halloumi sliders, red onion chutney
Chickpea sev puri, tamarind yoghurt sauce
Spring rolls, sweet chilli jam
Arancini selection
Mac & cheese
Cheese toasties
Poppadoms with chutney
Mini pizzas
Paneer butter masala, basmati rice

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Lunch and dinner

Set dining:

Three courses £100 per person

Four courses £115 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 £115 per person supplement

Pre-selected per course £10 per person supplement

Choice on evening:

Starter/intermediate £20 per person per course supplement

Main course only £25 per person supplement

Dessert only £15 per person supplement

*not available in the Park Suite

Starters

Meat and fish

Slow-roasted pork and sage tortellini, squash, sage butter

Duck leg croquette, beluga lentil ragu, pancetta

Chicken and wild mushroom ravioli, braised leeks ragu

Smoked salmon tartare, watermelon radish, Buddha lemon mayonnaise

Red miso-glazed cod, crisp Thai vegetables, yuzu dressing

Yellow tandoori chicken, spiced aubergine, tamarind chilli

Tea-smoked salmon timbale, Buddha lemon mayonnaise

Malden-cured salmon, potted shrimp 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 4

Portland crab, heirloom tomato, brown crab mayonnaise 5

Blue lobster risotto, lemon thyme, Pecorino Romano 10

Supplement

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

Meat and fish

Roast chicken raviolo, rainbow chard, truffle cream

Pan-fried duck foie gras, calvados-glazed apricots, toasted brioche 8

Tuna ceviche, furkikake seaweed mayo, tabiqo caviar

Diver scallops, cauliflower purée, maple dressing, Alsace bacon 8

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

Supplement

Lunch and dinner

Main dishes

Chicken

Supplement

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

Poached chicken, summer vegetables, Jersey Royals, lemon and rosemary broth

Pan fried corn-fed chicken, basil mash, pea and morel ragu

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 4

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 4

Beef

Supplement

Fillet of Hereford beef, confit potato, heritage vegetables, Burgundy jus 10

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

Braised Jacob rib, celeriac mash, wild mushrooms, red wine jus

Fillet of Hereford beef, braised short rib ravioli, young vegetables, truffle jus 10

Salt beef raviolo, Provençal vegetables, parsley velouté

Dry aged Beef Wellington, anna potatoes, heritage beetroot 10

Lamb

Salt marsh lamb, caponata, Anna potato 3

Braised lamb shoulder, dauphinoise potato, parsnip mousseline, seasonal vegetables

Spring minted lamb, sweet peas, truffle mash, Marsala jus 3

Salt marsh lamb, lightly spiced heritage carrot, tomato and basil jus 3

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

Vegetarian wellington, anna potatoes, heritage beetroot

Truffle celeriac riceless risotto, Jerusalem artichoke, romanesco cauliflower

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



Lunch and dinner

Dessert

- Snickers bar, salted peanuts, malted milk ice cream
- Black Forest mille-feuille, kirsch whipped ganache, sour cherry sorbet
- Morello cherry cheesecake, pistachio ice cream, caramelised pistachios
- Roasted apricot tart, almond crumble, blueberry lavender ice cream
- 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
- Yorkshire rhubarb tart, sweet ginger ice cream
- Chocolate fondant, vanilla ice cream
- Pear tarte tatin, Calvados ice cream
- The Dorchester Tiramisu
- Banoffee choux bun, Tahitian vanilla cream
- Sticky toffee pudding, milk ice cream

Fruit and cheese

- | | |
|--|-----|
| Individual selection of four cheeses | 28 |
| Sharing platter of four cheeses for ten guests | 190 |
| Individual sliced fruit plate | 18 |
| Sharing fruit platter for ten guests | 95 |

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The Penthouse and Pavilion

Set dining:

Three courses £150 per person

Four courses £170 per person

Selection of canapés £34 per person

All menus include:

Seasonal amuse-bouche, set starter, choice of three à la carte main course, pre-dessert, set dessert, tea, coffee and candy jars.

Choice on evening:

Starter/intermediate £15 per person per course supplement

Dessert only £10 per person supplement

Canapés

Supplement

Duck foie gras, spiced plum and ruby port jelly, brioche

Blue lobster and honey mango charcoal choux

Roasted cauliflower, honey truffle and black figs choux

Squid ink macron, vodka cream cheese, caviar

Parmesan tarte fine

Langoustine taco, aioli

Wagyu satay, eel glaze

2

Scallops ceviche, seaweed, truffle yuzu

Sumac Salt Marsh lamb, Greek yogurt, pomegranate

Tuna tartare, Cornish sea lettuce mayonnaise

Balik salmon, English wasabi, caviar

Truffle and ceps tarte fine, pecorino

Salted baked celeriac and fig, charcoal sourdough

Confit duck, rhubarb chutney, waffles

Venison and black fig shami, date chutney

Langoustine tempura, English wasabi mayonnaise

2

For the table

A shared experience for the table, can be added to menu for supplement of £30 per person

Seafood on ice

Ahi tuna, caviar, truffle yuzu

Blue lobster, Cornish sea lettuce, lobster broth

Portland crab and scallop salad, Buddha lemon

Native oyster, champagne glaze, caviar

Antipasti

Culatello, sweet melon, rocket

Octopus, pomegranate, radicchio

Vitello tonnato, bonito, young vegetable pickles

Seafood carpaccio, bronze fennel, capers, Italian parsley

Vegetarian antipasti

Heirloom tomatoes, truffle burrata, Kalamata olives

Salt-baked cauliflower, black figs, coconut cheese

Fennel ceviche, pomelo and lime oil

Beetroot tartare, grilled halloumi, balsamic cream

Starter

Meat and fish

Old Tom Gin cured salmon, bramley apple, finger lime, crème fraîche

Quail ravioli, parsley root, Marsala jus, pork floss

Blue lobster ceviche, yellow tomato, heritage radish

Yellowfin tuna tartare, quails egg, heritage radish, truffle yuzu

Cornish shellfish ravioli, seafood chowder, bottarga, hazelnut

Royal fillet salmon tartare, English wasabi cream, finger lime, salmon caviar

Portland brown crab salad, Buddha lemon marmalade

Truffle risotto, confit quail, Parmesan foam

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

Rabbit ragu tarte fine, watercress salad

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

Vegetarian

Leek & stilton coconut charcoal ravioli, parmesan foam

Confit mushroom tart, poached hen's egg, truffle honey

Heirloom tomato tarte fine, goats' curd, olive pesto

Heritage beetroot tartare, English wasabi, balsamic pearls

Truffle risotto, parmesan foam

The Penthouse and Pavilion

Intermediate

Red Sicilian prawn linguini, cured tomato, green basil
Potato and leek velouté, sour cream, walnuts, caviar
Roast scallops, mild curry salt, truffle velouté
Chestnut mushroom velouté, black trumpet mushrooms, brioche
Cornish seafood risotto, bronze fennel, bottarga
Potimarron velouté, black trumpet mushroom, truffle brioche
Pan-fried duck foie gras, rhubarb chutney, brioche
Pink champagne and raspberry sorbet
Roast scallops, parsley root, New Forest mushroom ragout, Alsace bacon

Main

Dover sole Dugléré, saffron potato, San Marzano confit tomato
Roast wild seabass, langoustine and crab bisque, seasonal vegetables
Miso-glazed black cod, sprouting broccoli, Tokyo turnips, palm hearts, yuzu broth
Rhug Estate venison, potimarron, pickled beetroot, olive oil mash, Valrhona chocolate jus
Trio of Suffolk pork, spiced apricot, seasonal vegetables, Ana potatoes, sherry vinegar jus
Norfolk chicken, duck foie gras, Boulangère potatoes, morels
Fillet of Herefordshire beef, short-rib ravioli, celeriac puree, New Forest mushrooms, seasonal vegetables, truffle jus
Kagoshima Wagyu rib-eye, pommes Pont Neuf, choice of béarnaise sauce, chimichurri, pepper corn
Black Angus beef Wellington, truffle mashed potatoes, heritage vegetables, Bordelaise sauce
Salt marsh lamb, confit lamb rib, Jerusalem artichoke, smoked aubergine purée, pomegranate jus

Vegetarian

Cepe and celeriac Wellington, truffle mashed potatoes, heritage vegetables, mushroom jus
Roasted Romanesco cauliflower, charcoal grilled leek cannelloni, Stilton nage
Minted burrata ravioli, niçoise vegetables, Kalamata olive broth, salsa verde
Truffle and leek pathvia, creamed celeriac, truffle jus
Courgette flowers, spinach gnocchi, wild mushroom

Supplement

5

40



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The Penthouse and Pavilion

Trolley service

Enjoy the exciting theatre of trolley service by our world-renowned chefs. They will introduce the dishes and complete the final stage at the dinner table.

Starter and intermediate

Seasonal risotto, Parmesan wheel

Rhug Estate game pâté en croûte, Yorkshire chutney, sourdough toast

Portland seafood, tomato and saffron fregola

Norfolk Black Angus beef tartare, horseradish mayonnaise, caviar (*maximum 12 guests*)

Red wine poached endive risotto, taleggio, walnut

Main

All main courses served with family style seasonal vegetables

Black Angus beef Wellington, truffle mashed potatoes, Bordelaise sauce

Côte de boeuf, braise short rib and mushroom tart

Cornish turbot coulibiac, brown crab and scallops

Salted baked wild sea bass, bronze fennel, lemon and caviar hollandaise

Roasted truffle chicken, goose foie gars, morels

Masala Salt Marsh lamb Wellington, maharaja golden biryani

Truffle, cepe and celeriac Wellington, truffle mashed potatoes, mushroom jus

Three bird roast of guinea fowl, quail and pigeon galantine, duck foie gras, confit cep risotto

Dessert

Valrhona dark chocolate fondant, candied pistachio, pistachio ice cream

Baked Alaska

Flaming mango brûlée, yoghurt sorbet

Caramelised Valrhona chocolate ganache, praline crunch, green apple sorbet

Raspberry and lychee panna cotta

Pistachio cake, ivory chocolate ganache, red berries, red berry sorbet

Banana and lime parfait, bitter chocolate and caramel biscuit

Cane sugar custard, spiced milk ganache, milk ice cream.

Bitter chocolate cream, chocolate sable, Tonka bean ice cream



The Dorchester BBQ

125

Monkfish and salmon kebab
 Salt marsh lamb cutlet
 Smoked belly pork
 Beef burgers
 Corn-fed chicken kebabs
 Cumberland sausages
 Pulled jackfruit and banana blossom burger
 King oyster mushroom and artichoke kebabs
 Soya and ginger salmon charcoal burgers

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
 Brown crab cocktail
 Tomato gazpacho
 Watermelon feta and olives
 Italian parsley, coconut and tomato
 Park salad

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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
 Ice cream cones
 Ice cream tacos

Exchange any of the BBQ items for a supplement of £10 per person per item or add any of the below in your BBQ menu for a supplement at £15 per person per item

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



Ice cream bar

£18 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

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Wine and drinks

Champagne and sparkling

Brut

| | | |
|----------------------------------|----|-----|
| Veuve Clicquot Yellow Label Brut | NV | 100 |
| Henriot, Brut Souverain | NV | 115 |
| Bollinger, Special Cuvée | NV | 180 |
| Laurent-Perrier, Grand Siècle | NV | 350 |

Rosé

| | | |
|--|----------------------------|-------|
| Veuve Clicquot Rosé, Brut <i>(Minimum 10 bottle order/paid for)</i> | NV | 140 |
| Veuve Clicquot Rosé, Brut | NV | 160 |
| Louis Roederer, Cristal Rosé | <i>(Vintage available)</i> | 1,800 |

Vintage

| | | |
|-----------------------------|----------------------------|-----|
| Veuve Clicquot Vintage Brut | <i>(Vintage available)</i> | 225 |
| Bollinger, La Grande Année | <i>(Vintage available)</i> | 320 |
| Dom Pérignon | <i>(Vintage available)</i> | 450 |
| Louis Roederer, Cristal | <i>(Vintage available)</i> | 800 |

Sparkling

| | | |
|-------------------------|------|----|
| Rathfinny Classic Cuvee | 2017 | 96 |
|-------------------------|------|----|

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Wine and drinks

White

| | | |
|---|------|----|
| Sauvignon Blanc/Vermentino, Les Oliviers Pays d'Oc, Languedoc-Roussillon, France | 2020 | 42 |
| Pecorino IGT, Terre di Chieti, Tor del Colle, Abruzzo, Italy | 2020 | 43 |
| Picpoul de Pinet, Caves de l'Ormarine, Duc de Morny, Languedoc-Roussillon, France | 2020 | 47 |
| 974 Viognier, Chateau Pesquie, Ventoux, Rhone Valley, France | 2020 | 54 |
| Albarino, Orballo, Rias Baixas DO, Galicia, Spain | 2020 | 58 |
| Mas Carlot, Generations, Costieres de Nimes Blanc, Southern Rhone, France | 2020 | 65 |
| Sauvignon Blanc, Meltwater, Corofin, Marlborough, New Zealand | 2018 | 68 |
| Pinot Grigio, Kaltern, Sud Tirol DOC, Alto Adige, Italy | 2018 | 70 |
| Grüner-Veltliner, Sandgrube, Rainer Wess, Kremstal, Austria | 2020 | 77 |
| Chablis, Domaine du Chardonnay, Burgundy, France | 2020 | 80 |
| Nielson Chardonnay, Santa Barbara County, California, USA | 2019 | 90 |

Red

| | | |
|--|---------|-----|
| IGT Primitivo, Montelusa, Puglia, Italy | 2020 | 41 |
| Merlot/Mourvedre, Les Oliviers, Vin de Pays d'Oc, Languedoc-Roussillon, France | 2019 | 42 |
| Montepulciano d'Abruzzo DOC, Riserva, Tor del Colle, Abruzzo, Italy | 2016/17 | 45 |
| Côtes du Rhône, Domaine Perrin, Rhône Valley, France | 2018 | 51 |
| Bobal, Passion, Bodega Sierra Norte, Utiel-Requena DO, Spain | 2019 | 56 |
| Quinta da Lagoalva, Castelao e Touriga, Tejo DOC, Portugal | 2019 | 59 |
| Chateau Argadens, Bordeaux Superieur, Bordeaux, France | 2016 | 60 |
| Bodegas Resalte, Lecco Robles, Ribera del Duero DO, Spain | 2018 | 65 |
| Malbec, Reserve, Hunuc, Domaine Bousquet, Mendoza, Argentina | 2019 | 70 |
| Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain | 2015 | 73 |
| Waterkloof Merlot, Circumstance, Stellenbosch, South Africa | 2017 | 78 |
| Barbera d'Alba, Mauro Molino, Piedmont, Italy | 2020 | 81 |
| Fleurie, Clos de la Roilette, Domaine Coudert | 2020 | 89 |
| Chateau Peyrabon, Haut Medoc, Bordeaux, France | 2016 | 108 |

Rosé

| | | |
|---|------|-----|
| Bardolino Chiaretto Rosato 'Organic' R. Gorgo, Veneto, Italy | 2020 | 60 |
| Whispering Angel, Chateau d'Esclan, Côtes de Provence, France | 2020 | 96 |
| Whispering Angel, Chateau d'Esclan, Côtes de Provence, France (<i>Magnum</i>) | 2020 | 199 |

Sweet and fortified

| | | |
|--|------|----|
| Domaine de Grange Neuve, Monbazillac (50cl) | 2018 | 50 |
| Graham's Late Bottled Vintage, Douro, Portugal | 2015 | 80 |

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Wine and drinks

Cocktails 16

- The Bellini**
Prosecco, peach purée
- Coupe aux Fraise**
Marinated strawberries, champagne
- Flamingo**
Absolute vodka, elderflower, pomegranate
- Strawberry Mojito**
Bacardi, mint, strawberries, strawberry syrup
- Berry Mule**
Absolute vodka, creme de mure, ginger beer
- Negroni**
Tanqueray gin, Campari, sweet vermouth
- Moscow Mule**
Absolute vodka, fresh ginger, lime, ginger beer
- Cucumber Tom Collins**
Dorchester Old Tom gin, cucumber, lemon, soda

Mocktails 10

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

Jugs of fresh juice 40

- Orange
- Grapefruit
- Cloudy apple
- Still lemonade
- Carrot and ginger

Jugs of exotic juice 50

- Pineapple
- Mango
- Watermelon
- Pomegranate
- Lychee

Soft drinks (200ml bottles) 6

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

Mineral water (750ml bottles) 7

- Decantae still mineral water
- Decantae sparkling mineral water

Beer and cider

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

Aperitifs 50ml

- Campari 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

If anyone in your party suffers from an allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.

Packages

Pre-dinner reception package

*Unlimited consumption per person per hour
Served by the glass only, 100% of guests to be catered for.*

£20 per person per hour

House red and white wine

Asahi beer, Peroni beer

Peach bellini

Milky Way (mocktail)

Still and sparkling mineral water

Post dinner package one

*Unlimited consumption per person per hour, minimum two hours
Served by the glass only, 100% of guests to be catered for.
Available post dinner only.*

£20 per person per hour

House red and white wine

Asahi beer, Peroni beer

Soft drinks and orange juice

Still and sparkling mineral water

Post dinner package two

*Unlimited consumption per person per hour, minimum two hours
Served by the glass only, 100% of guests to be catered for.
Available post dinner only.*

£35 per person per hour

House red and white wine

Asahi beer, Peroni beer

House spirits

Soft drinks and orange juice

Still and sparkling mineral water

Cocktail party package

*Unlimited consumption per person per hour, minimum three hours
Served by the glass only, 100% of guests to be catered for.*

£30 per person per hour

Choice of two cocktails

Choice of one mocktail

Red and white wine

Asahi beer, Peroni beer

House spirits

Soft drinks and orange juice

Still and sparkling mineral water



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

Please note that vintages may vary due to the limited production of several of our wines and prices are subject to alteration due to the currency exchange. Our wine contains allergens. If anyone in your party suffers from an allergy or intolerance, please inform a member of the events team. All food and non-alcoholic drink prices include VAT. Prices exclude 15% discretionary service charge.



Contact

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