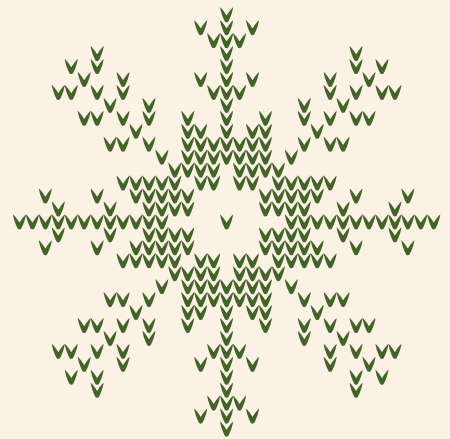
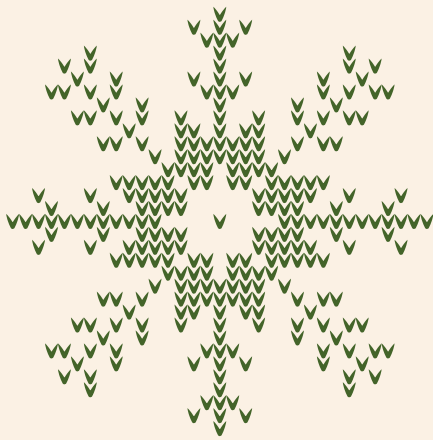
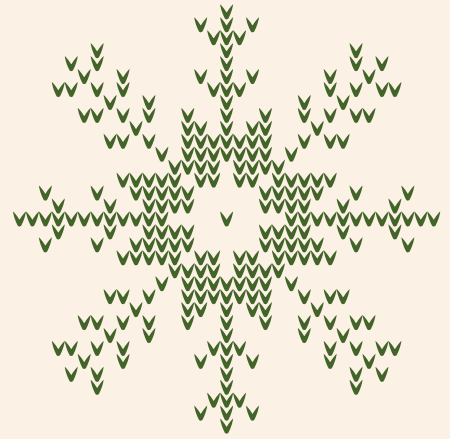




Alain Ducasse
at The Dorchester

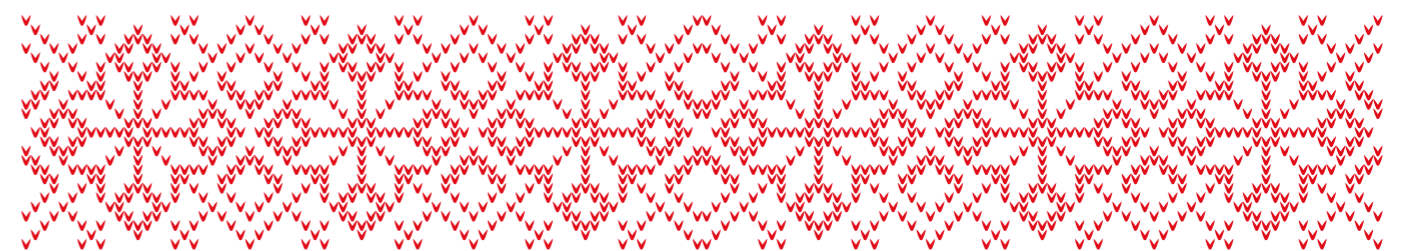




*Festive
Season*

Join us for an enchanting *Festive Season* in exquisite surroundings and a vibrant ambiance, and enjoy bespoke menus and wine pairings designed by *Executive Chef Jean-Philippe Blondet* and *Head Sommelier Vincenzo Arnese*.

Experience *Private Dining* in our unique room '*Salon Privé*' or treat yourself to the ultimate dining experience with the stunning '*Table Lumière*' surrounded by a shimmering veil of 4,500 fibre optics and adorned with collections of exclusive *Hermès tableware*.



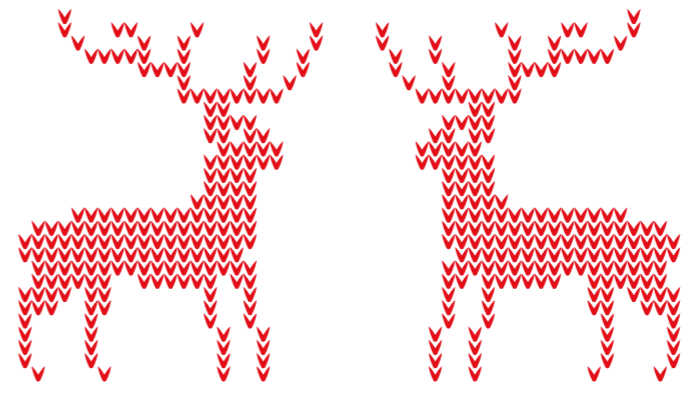


Sumner
Dinner 2022

CHRISTMAS EVE DINNER

- | | |
|---|--|
| 2018 Sylvaner Rosenberg
Vieilles Vignes — Barmès Buecher | <i>Watercress velouté,
hazelnut and Kristal caviar</i> |
| 2013 Riesling Cuvée Frédéric Emile
Domaine Trimbach | <i>Seared escalope of duck foie gras,
wild mushrooms and snails</i> |
| 2020 Anjou Blanc Exspecto
Le Clos Galerne | <i>Fillet of Cornish line-caught sea bass,
celeriac, shellfish and lemon</i> |
| 2018 Côte-Rôtie
Château d'Ampuis — E. Guigal | <i>Challandais duck breast,
roasted salsify and black truffle</i> |
| 1990 Tawny Port Single Harvest
Graham's | <i>Colston Bassett Stilton,
grape condiment</i> |
| 2012 Sauternes-Preignac
Castelnaud de Suduiraut | <i>Yule log our way</i> |

DINNER £210
WINE PAIRING £125



Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Swire 2017
Dunbar 2019



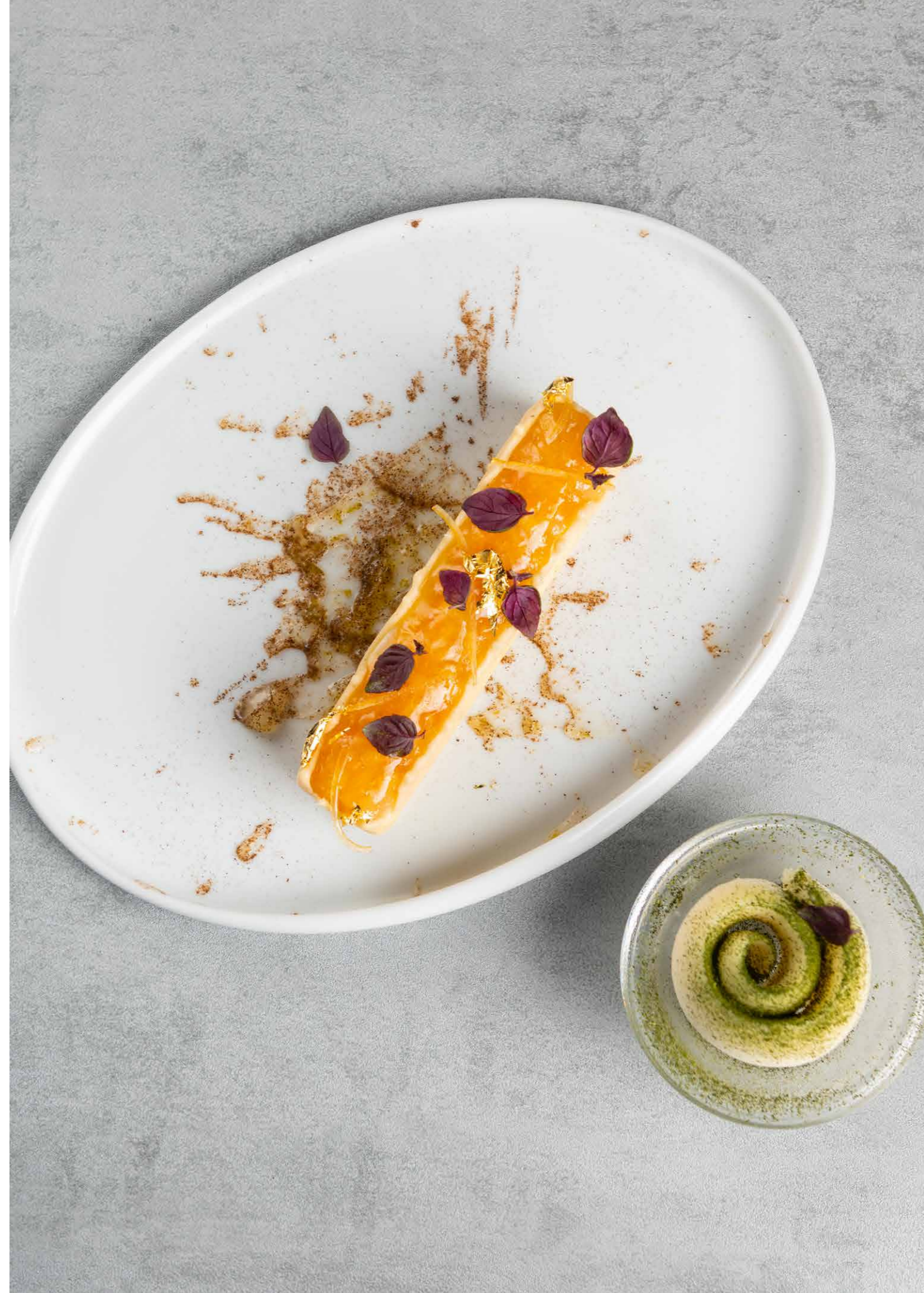
CHRISTMAS DAY LUNCH

2018 Sylvaner Rosenberg Vieilles Vignes — Barmès Buecher	<i>Chestnut velouté, pheasant and black truffle</i>
2013 Riesling Cuvée Frédéric Emile Domaine Trimbach	<i>Duck foie gras terrine pickled walnut and artichoke</i>
2020 Anjou Blanc Exspecto Le Clos Galerne	<i>Hand-dived sea scallop cauliflower, shiso leaves</i>
2017 Meursault 1er Cru Blagny Domaine Matrot	<i>Fillet of Cornish turbot, razor clams and parsnip</i>
2018 Côte-Rôtie Château d'Ampuis — E. Guigal	<i>'Jaune des Landes' capon truffled 'caillettes', cranberries</i>
2012 Sauternes-Preignac Castelnaud de Suduiraut	<i>Yule log our way</i>

£390



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Sumner
Dinner 2022

NEW YEAR'S EVE DINNER

1ST SITTING

2018 Sylvaner Rosenberg
Vieilles Vignes — Barmès Buecher

*Scottish sea scallop
and Kristal caviar*

2013 Riesling Cuvée Frédéric Emile
Domaine Trimbach

*Seared duck foie gras,
chestnut and white truffle*

2016 Volnay 1er Cru Pitures
Domaine Bitouzet-Prieur

*Cornish turbot fillet
potatoes, smoked eel and bottarga*

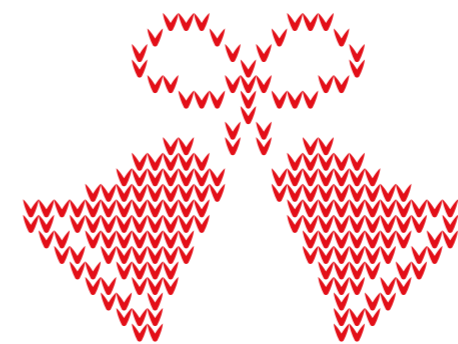
2020 Anjou Blanc Exspecto — Le Clos Galerne

Farmhouse vacherin cheese

2012 Sauternes-Preignac
Castelnau de Suduiraut

Chocolate delight

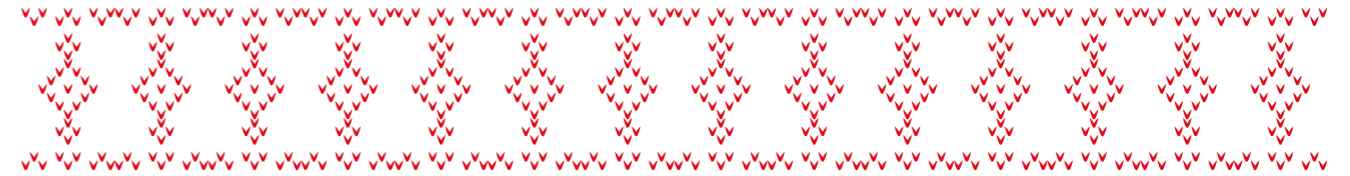
DINNER £250
WINE PAIRING £125



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of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.



Sunday
Dinner 2020



NEW YEAR'S EVE DINNER

2ND SITTING

2018 Sylvaner Rosenberg
Vieilles Vignes — Barmès Buecher *Scottish sea scallop
and Kristal caviar*

2013 Riesling Cuvée Frédéric Emile
Domaine Trimbach *Seared duck foie gras,
chestnut and white truffle*

2004 Dom Pérignon P2 *Native lobster, butternut squash,
mustard, Périgord black truffle*

2016 Volnay 1er Cru Pitures
Domaine Bitouzet-Prieur *Cornish turbot fillet
potatoes, smoked eel and bottarga*

2018 Côte-Rôtie
Château d'Ampuis — E. Guigal *Beef tenderloin, Jerusalem artichokes
and tuber melanosporum*

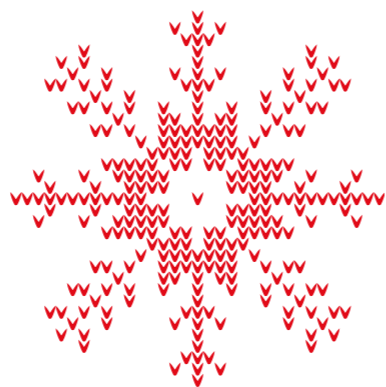
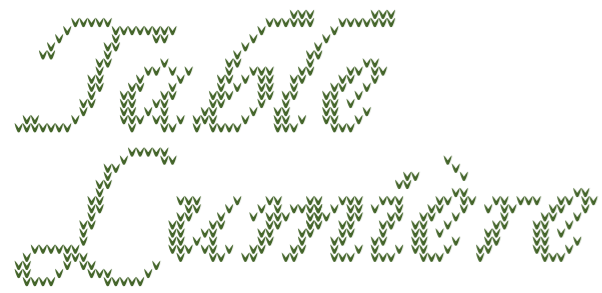
2020 Anjou Blanc Exspecto — Le Clos Galerne *Farmhouse vacherin cheese*

2012 Sauternes-Preignac
Castelnau de Suduiraut *Chocolate delight*

£570



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of the restaurant team know upon placing your order.
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PLEASE CONTACT US
TO FIND OUT THE DETAILS ABOUT
OUR ULTIMATE EXPERIENCE.

