## *Festíve* Season 2023



Alain Ducasse *at The Dorchester* 



## *Festíve* Season 2023

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 Martin Kleveta*.

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*.





## Sunday 24<sup>th</sup> December 2023

## CHRISTMAS EVE DINNER

- NV Champagne brut Impérial Moët & Chandon
- 2013 Riesling Grand Cru Schoenenbourg Trapet
  - 2021 Pinot gris Nestor **Ried Lehendorf**
  - 2018 Etna rosso Archineri Pietradolce
  - 1997 Tawny Port Single Harvest Graham's
    - 2014 Sauternes Castelnau de Suduiraut



DINNER £300 WINE PAIRING £125



Pumpkin consommé, sea scallop and Kristal caviar

Seared escalope of duck foie gras, parsnip and coffee

Fillet of Cornish line-caught sea bass, winter vegetables, black truffle

Challandais duck breast, orange and fermented shallots

Colston Bassett Stilton, grape condiment

Yule log our way

## Monday 25<sup>th</sup> December 2023



## CHRISTMAS DAY LUNCH

2013 Champagne Dom Pérignon

2013 Riesling Grand Cru – Schoenenbourg Trapet

> 2020 Anjou Blanc – Exspecto Le Clos Galerne

> > 2021 Pinot gris – Nestor Ried Lehendorf

2018 Etna rosso – Archineri Pietradolce

> 2014 Sauternes Castelnau de Suduiraut

Duck foie gras terrine artichoke, black truffle

chestnut and butterfly sorrel

Wild boar consommé,

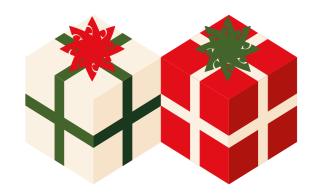
Scottish langoustine, confit celeriac, wakame

Fillet of Cornish turbot, cauliflower and clams

'Jaune des Landes' capon truffled 'caillettes', cranberries

ernes Yule log our way

£450





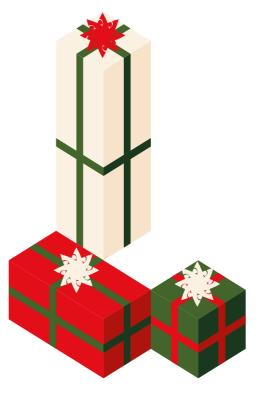


## Sunday *31st* December 2023

## **NEW YEAR'S EVE DINNER**

**1<sup>ST</sup> SITTING** 

- 2008 Champagne Cuvée Alain Thiénot Thiénot
- 2013 Riesling Grand Cru Schoenenbourg Trapet
  - 2021 Pinot gris Nestor **Ried Lehendorf**
  - 2015 Listrac-Médoc Château Clarke Baron Edmond de Rothschild
- 1997 Tawny Port Single Harvest Graham's Chocolate delight



DINNER £300 WINE PAIRING £125

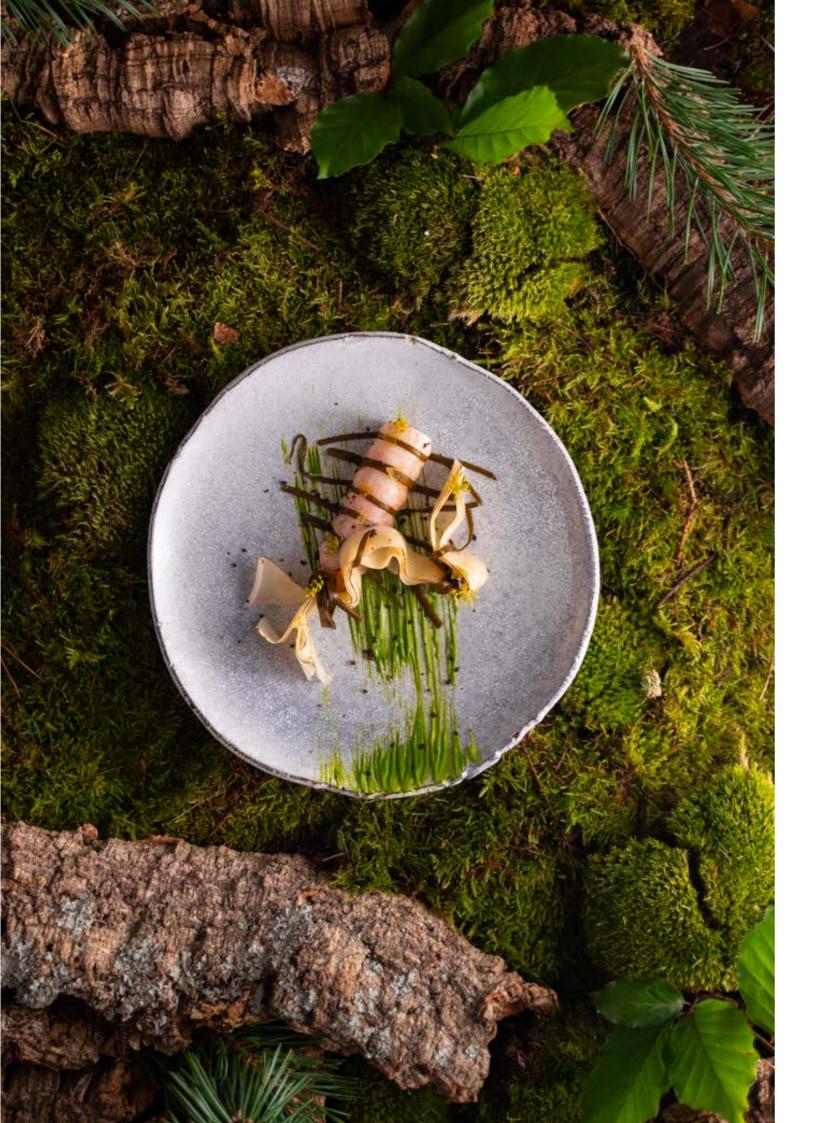
Marinated langoustine, citrus and Kristal caviar

Seared duck foie gras, Jerusalem artichoke, tuber melanosporum

Cornish turbot fillet leek from Sean's field, white truffle

Farmhouse vacherin cheese





# *Sunday* 31<sup>st</sup> December 2023

## **NEW YEAR'S EVE DINNER**

2<sup>ND</sup> SITTING

2013 Champagne Dom Pérignon

Seared duck foie gras, 2013 Riesling Grand Cru – Schoenenbourg Jerusalem artichoke, tuber melanosporum Trapet

> 2015 Pouilly-Fuissé **Domaines Leflaive**

2021 Pinot gris – Nestor **Ried Lehendorf** 

> 2019 Tignanello Marchesi Antinori

1997 Tawny Port – Single Harvest – Graham's

2014 Sauternes Castelnau de Suduiraut

> NV Champagne brut - Impérial Moët & Chandon







Marinated langoustine, citrus and Kristal caviar

Native lobster. wild mushrooms and hazelnut

Cornish turbot fillet, leek from Sean's field, white truffle

Beef tenderloin, roasted butternut, parsnip roots and black shallots

Farmhouse vacherin cheese

Chocolate delight



## PLEASE CONTACT US TO FIND OUT THE DETAILS ABOUT OUR ULTIMATE EXPERIENCE.



