

*Festive*  
Season  
*2024*



Alain Ducasse  
*at The Dorchester*





*Festive* Season  
2024

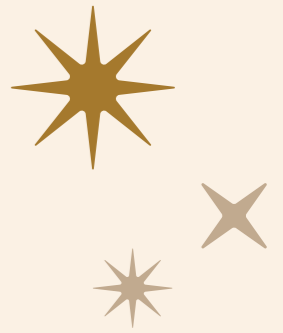
Join us for an enchanting *Festive Season* in exquisite surroundings and a vibrant ambiance, and enjoy bespoke menus and wine pairings designed by *Chef Patron Jean-Philippe Blondet*.

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*.





# Tuesday 24<sup>th</sup> December 2024



## CHRISTMAS EVE DINNER

NV Champagne brut - Impérial Moët & Chandon	<i>Marinated langoustine, confit citrus, wakame and kristol caviar</i>
2013 Riesling Grand Cru Schonenbourg - Domaine Trapet	<i>Seared foie gras, Jerusalem artichoke and toasted Piedmont hazelnut</i>
2021 Chardonnay Las Pizarras Errazuriz	<i>Line-caught sea bass, watercress, cauliflower and razor clams</i>
2018 Gevrey-Chambertin Vieilles Vignes- Geantet-Pansiot	<i>Breast of Guinea fowl, roasted salsify and tuber melanosporum</i>
NV Tawny Port 20 Years Old Graham's	<i>Colston Bassett Stilton with grape condiment</i>
2018 Sauternes Les Carmes de Rieussec	<i>Yule log our way</i>

DINNER £330  
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.





# Wednesday 25<sup>th</sup> December 2024



## CHRISTMAS DAY LUNCH

2008 Champagne Cuvée Stanislas - Thienot *Pot-au-feu broth, bone marrow, pickled walnuts and black truffle ravioli*

2013 Riesling Grand Cru Schonenbourg - Domaine Trapet *Duck foie gras terrine, quince and apple condiment*

2022 Condrieu Chanson François Merlin *Roasted langoustine, butternut and butterfly sorrel leaves*

2021 Chardonnay Las Pizarras Errazuriz *Wild sea bass, celeriac, clams and red shiso*

2018 Gevrey-Chambertin 1er Cru Poissenot - Geantet-Pansiot *'Jaune des Landes' capon, truffled 'caillette' and cranberries*

2018 Sauternes Les Carmes de Rieussec *Yule log our way*



£480



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Tuesday 31<sup>st</sup>  
December 2024



NEW YEAR'S EVE DINNER

1<sup>ST</sup> SITTING

2008 Champagne Cuvée Stanislas - Thienot *Hand-dived sea scallop, Kristal caviar and tangy beurre blanc*

2013 Riesling Grand Cru Schonenbourg - Domaine Trapet *Seared foie gras, artichokes, red shiso and tuber melanosporum*

2018 Gevrey-Chambertin Vieilles Vignes - Geantet-Pansiot *Cornish turbot, butternut, pistachio and sea herbs*

2022 Savoie - Chasselas Face au Lac Les Vignes de Paradis - Dominique Lucas *Farmhouse vacherin cheese*

NV Tawny Port 20 Years Old Graham's *Chocolate delight*

DINNER £330  
WINE PAIRING £125



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# Tuesday 31<sup>st</sup> December 2024



## NEW YEAR'S EVE DINNER

2<sup>ND</sup> SITTING

2015 Champagne Dom Pérignon *Hand-dived sea scallop, Kristal caviar and tangy beurre blanc*

2013 Riesling Grand Cru Schonenbourg - Domaine Trapet *Seared foie gras, artichokes, red shiso and tuber melanosporum*

2022 Condrieu Chanson François Merlin *Scottish lobster, leeks, Agria potatoes and white truffle*

2021 Chardonnay Las Pizarras Errazuriz *Cornish turbot, butternut, pistachio and sea herbs*

2020 Tignanello Marchesi Antinori *Beef tenderloin, parsley roots, wild mushrooms and fermented shallot*

2022 Savoie - Chasselas Face au Lac Les Vignes de Paradis - Dominique Lucas *Farmhouse vacherin cheese*

NV Tawny Port 20 Years Old Graham's *Chocolate delight*

*Midnight Champagne*  
NV Champagne brut – Impérial  
Moët & Chandon

£690



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# Table *Lumière*

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

