

ALAIN DUCASSE AT THE DORCHESTER

Alain Ducasse at The Dorchester will be open for Christmas Eve dinner, Christmas Day lunch and New Year's Eve dinner

For more information or to make a reservation please call 020 7629 8866

PRIVATE DINING AT THE DORCHESTER

For an extra special experience private dining is available for 6-18 people

For more information or to make a booking please contact banqueting on 020 7629 8888 or banqueting@thedorchester.com

RATES FOR THE SEASON

FESTIVE SHOPPING RATE

Located within a few minutes walk of both Bond Street and Knightsbridge, this stay offers guests the perfect excuse to 'shop 'til you drop' or just enjoy a luxurious stay at The Dorchester over the Christmas period

SUPERIOR DOUBLE ROOM £265

DELUXE DOUBLE ROOM £305

Includes full English breakfast
Available from 9th December 2007 to 31st January 2008
Prices subject to VAT



WELCOME TO OUR FESTIVE SEASON 2007/2008

The Dorchester, Park Lane, London W1K 1QA
Email: restaurants@thedorchester.com Telephone: 020 7629 8888

Facsimile: 020 7317 6388
www.thedorchester.com

CHRISTMAS CAROL AFTERNOON TEA

Enjoyed in The Promenade accompanied
by a local children's choir.

A CHILLED GLASS
OF CHAMPAGNE

HOMEMADE SELECTION
OF FINGER SANDWICHES

FRESHLY BAKED WARM SCONES FROM
OUR OWN BAKERY SERVED WITH
DEVONSHIRE CLOTTED CREAM AND JAM

FESTIVE PASTRIES AND
MINCE PIES

YOUR CHOICE OF TEA OR
FRESHLY GROUND COFFEE

£50 per adult
£25 per child up to 16 years

Saturday 24th November
Saturday 1st, 8th, 15th & 22nd December
Sunday 25th November
Sunday 2nd, 9th, 16th & 23rd December
Two sittings: 2pm-4pm & 4.30pm-6.30pm

CHRISTMAS EVE DINNER IN THE GRILL

A CHILLED GLASS
OF CHAMPAGNE

CAULIFLOWER AND
TRUFFLE SOUP

FOIE GRAS AND GAME TERRINE
WITH TOASTED SWEET BRIOCHE

FILLET OF JOHN DORY WITH
CELERIAC AND HORSERADISH

SADDLE OF VENISON BAKED IN BISON GRASS
WITH BEETROOT AND VODKA RISOTTO

OR

ROAST TURBOT WITH RED WINE AND
PARSLEY SAUCE, BRAISED SNAILS

OR

BREAST OF PHEASANT WITH A BALLOTINE
OF PISTACHIO AND SCOTTISH GIROLLES

CHOCOLATE AND HAZELNUT OPERA WITH
COFFEE SYRUP ICE CREAM

COFFEE AND MINCE PIES

£110 per adult

CHRISTMAS DAY LUNCH IN THE GRILL & THE ORCHID

CHILLED CHAMPAGNE AND CANAPÉS
IN THE PROMENADE

SAINT-AUBIN 'LA FONTENOTTE' 2006
MARC COLIN

GIGONDAS 2004
DOMAINE DU GRAPILLON D'OR

BALLOTINE OF SALMON WITH FENNEL SALAD
AND VANILLA MAYONNAISE

ROASTED PUMPKIN AND HONEY SOUP
WITH PARMESAN CUSTARD

ROASTED SCALLOPS WITH BEETROOT
VODKA RISOTTO AND CHICO ROSSO

TRADITIONAL ROAST BLACK NORFOLK TURKEY
WITH CHIPOLATAS WRAPPED IN AYRSHIRE
BACON, SAGE AND ONION STUFFING, ROASTED
POTATOES AND VEGETABLES

CHRISTMAS PUDDING WITH BRANDY
SAUCE OR PRUNE ICE CREAM

OR

YULE LOG

COFFEE AND MINCE PIES

£275 per adult
£110 per child up to 16 years
Special appearance from Father Christmas
and gifts for all under 16 years old

NEW YEAR'S EVE IN THE GRILL

CHILLED CHAMPAGNE AND CANAPÉ
RECEPTION IN THE PROMENADE

PINOT BLANC 2005
ANDRE KIENZLER

CHATEAU HAUT-SETOTTES 2001

TERRINE OF CURED DUCK AND FOIE GRAS WITH
POACHED FIGS AND CHERRIES

BARLOTTI BEAN AND SMOKED BACON
VELOUTÉ WITH BREAST OF QUAIL

SCOTTISH DIVER SCALLOPS AND WHITE
CHOCOLATE AND TRUFFLE RISOTTO

CONFIT OF SALMON WITH SMOKED
EEL AND RED WINE REDUCTION

FILLET OF BEEF BRAISED IN GUINNESS
WITH OYSTER CROMESQUIE,
AND WATERCRESS PURÉE

WARM CHOCOLATE AND CHERRY
PITHIVIER WITH MORELLO CHERRIES

COFFEE AND SWEETMEATS

£310 per adult
£150 per child up to 16 years