

Easter Monday
The Grill at The Dorchester
9th April 2012

A glass of Champagne
Jacky Charpentier Tradition Brut NV

£60.00 Per Person

Please inform us if you have any food allergies.
All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your final bill.

Smoked salmon and Gravdlax
Celeriac soup with spiced duck ragú
Coddled pheasant eggs with crispy pork belly, king prawn and shellfish cream
Confit chicken and mushroom ravioli with brown bread sauce and smoked mackerel cream
Baby leeks with sweet and sour onions, thyme butter sauce

Roasted Angus beef with Yorkshire pudding and seasonal vegetables
Saddle of lamb with Irish cabbage and sherry vinegar cream
Red mullet with saffron potatoes and Osso bucco sauce
Baked haddock with welsh rarebit, garlic spinach and champagne glaze
Slow cooked duck egg and chips

Lemon tart with raspberry sorbet
Baked rice pudding with roasted pineapple and coconut.
Rhubarb tapioca with hazelnut crumble and vanilla
Cinnamon doughnuts with chocolate cream and passion fruit ice
Selection of British and Irish cheeses