

**Easter Saturday**

**The Grill at The Dorchester**

**7th 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 Gravavlax

Red gurnard soup with Dublin bay prawn dumplings and spiced rouille

Celeriac soup with duck ragú

Veal shin risotto with morels and pearl onion cream

Textures of cauliflower with wild mushrooms and curried emulsion

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Roasted Angus beef with Yorkshire pudding and seasonal vegetables

Roasted black leg chicken with confit leg, young leeks and foie gras cream

Poached lemon sole with oyster stew and spring greens

Baked haddock with Welsh rarebit, garlic spinach and champagne glaze

Grilled fennel tart with goat cheese cassonade

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Treacle tart with clotted cream ice cream

Star anise and muscavado parfait with spiced doughnuts and chocolate

Rhubarb and custard

Carrageen pudding with raspberries

Selection of British and Irish cheeses