

# Winter Wonderland

*Celebrate Christmas in style*





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# FESTIVE PARTY OPTIONS

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All prices include VAT at the current standard rate  
A discretionary 12.5% service charge will be added to your final bill

## Enhance your package

- \* Include a bottle of mineral water for an extra £5 per person
- \* Include a half bottle of wine each from £20 per person
- \* Include a half hour sparkling wine reception for an additional £30 per person
- \* Include after dinner drinks: unlimited house wine, house spirits, soft drinks, and bottled beers for an extra £50 per person (max. 2 hours)
- \* Include canapés on arrival for £7 per person (3 canapés each)

## Your festive package includes

- \* Three-course festive menu
- \* Tea, coffee, and homemade mince pies
- \* Christmas crackers
- \* Seating plan, place cards, personalised menus

### When booking your festive package...

Please choose up to 3 starters, 3 mains, and 3 desserts to send to your guests. Each guest will then need to select 1 starter, 1 main, and 1 dessert from your menu selection. Please send your pre-order for each guest to your Event Organiser no later than 7 days prior to your event date.

We are able to cater for pre-advised dietary requirements.

## A thank you to our party bookers

- \* Enjoy a dinner for two in Butlers Restaurant including a bottle of our Sommelier's selected wine when you confirm your Christmas party for 30 or more guests
- \* Enjoy an Afternoon Tea for four in Butlers restaurant including a bottle of Champagne for the table when you confirm your Christmas party for 40 or more guests
- \* Enjoy an overnight stay for two in a luxurious Junior Suite including full English breakfast when you book a Christmas party for 60 or more guests (this offer is valid for 3 months)

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THE CHESTERFIELD MAYFAIR

35 CHARLES STREET, MAYFAIR, LONDON W1J 5EB +44 (0) 207 491 2622

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# FESTIVE PRIVATE DINING

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## STARTERS

Venison carpaccio

*Horseradish crème fraiche, pickled mushrooms, aged Manchego, hazelnuts*

Chicken liver and foie gras parfait

*Poached cherries, pistachio, raisin puree, homemade brioche*

Smoked ham hock

*Grain mustard mayo, black pudding crumb, pickled shallot, toast*

Lobster and crayfish cocktail (+£6.00 supplement)

*Marie Rose sauce, brown bread, lemon*

H Foreman smoked salmon duo

*Traditional accompaniments*

Hand-dived Orkney king scallops (+£6.00 supplement)

*Granny Smith apples, pork crackling, buttermilk and bacon sauce*

Crispy Baron Bigod

*Heritage beetroot, fig, toasted chestnuts, winter truffle*

Butternut squash and sage soup

*Toasted pumpkin seeds and apple*

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## MAIN COURSES


Free range bronze leg turkey  
*Chestnut, bacon, and cranberry stuffing, pigs in blankets, goose fat thyme roast potatoes, honey glazed baby carrots and parsnips, Brussels sprouts, and homemade cranberry sauce*



Scottish beef Wellington (+£10.00 supplement)  
*Creamy mashed potato, roasted shallot puree, baby carrots, parsnips, Brussels sprouts, and Madeira jus.*  
*Served medium, minimum of 5 people*

Merrifield duck breast  
*Parsnip puree, heritage beetroot, kalettes, poached cherries, and duck jus*


Grilled Dover sole (+£10.00 supplement)  
*Wilted spinach and hollandaise sauce*



Roasted fillet of line caught sea bass  
*Roasted cauliflower, creamy mashed potato, shallot and caper beurre noisette*

Pan-fried halibut  
*Smoked celeriac and Parmesan sauce, pancetta, borlotti beans, and fennel*

Portobello mushroom, butternut squash, spinach, chestnut, and cranberry Wellington  
*Creamy mashed potato, roasted shallot puree, baby carrots, parsnips, Brussels sprouts, and vegetable jus*



Whole roasted cauliflower cheese  
*Nut crusted cauliflower, burnt cauliflower puree, gremolata, carrots, scorched onion, and fresh truffle*

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## DESSERTS

Homemade Chesterfield Christmas pudding  
*Frosted sugar redcurrants, brandy sauce*

Sherry, berry, and chocolate panettone trifle  
*Cranberry jelly, chocolate panettone, berries, and Chantilly cream*

Mulled wine poached pear  
*Vanilla ice cream*

Classic lemon tart  
*Textures of raspberries*

Chocolate and hazelnut mousse  
*Chocolate crumble, clementine gel, chocolate clementine macaron*

Sticky toffee pudding  
*Sticky date, vanilla ice-cream, and caramel sauce*

Fresh fruit salad  
*Orange syrup*

Selection of four British cheeses from Neal's Yard Dairy  
(+£7.00 supplement)  
*Biscuits, celery, and grapes*

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