

Winter Wonderland

Celebrate Christmas in style





FESTIVE PARTY OPTIONS

All prices include VAT at the current standard rate
A discretionary 15% 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)

THE CHESTERFIELD MAYFAIR

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

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FESTIVE PRIVATE DINING



STARTERS

Venison carpaccio

Horseradish crème fraîche, 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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