

## BUTLERS

# FESTIVE



Denotes a favourite recipe of Bea Tollman, our Founder and President.

## STARTERS

### LONDON BURRATA (V)

Heritage beetroot, 12 year old balsamic, toasted chestnuts

12

### BEA TOLLMAN'S CHICKEN NOODLE SOUP



8

### SALAD OF CHERRY SMOKED DUCK

Chicory, pickled carrot, baby fig, stichelton

18

### GLAZED LOBSTER OMELETTE

Parmesan, chive

18

### ORKNEY KING SCALLOP

Jerusalem artichoke textures, white truffle

18

### H. FOREMAN'S LONDON SMOKED SALMON

16

### HERITAGE TOMATO AND BEETROOT (VG)

Baby fig, 12 year old balsamic, toasted chestnuts

9

### ROASTED KING OYSTER MUSHROOM(VG)

Jerusalem artichoke textures, white truffle

9

## SALADS

### BEA TOLLMAN'S CAESAR SALAD



12

add grilled chicken

5

### BEA TOLLMAN'S COBB SALAD



12

### BUTLER'S CHOPPED SALAD (VG)



10

## FISH AND CHIPS

Beer battered haddock with triple cooked chips, mushy peas, tartare sauce

Served with curry sauce, gravy and pickles

20

## GRILLS

### T-BONE STEAK TO SHARE

Watercress salad, bone marrow, caper sauce

80

### DRY AGED RIB EYE STEAK 280G

Watercress salad, béarnaise sauce

36

### DOVER SOLE



Hollandaise sauce

40

### GRILLED SUSSEX HALLOUMI (V)

Grilled baby leeks, carrots, courgette, beetroot hummus, dukkah

20

### GRILLED CHICKEN OF THE WOODS (VG)

Grilled baby leeks, carrots, beetroot hummus, dukkah

18

## PIES

### CHRISTMAS PIE

Served with all the trimmings

18

### JACOBS LADDER SHORT RIB, STOUT AND STICHELTON

Buttery mash potato, peas, beef gravy

18

### CHICKEN, TRUFFLE AND CHESTNUT MUSHROOM

Buttery mash potato, peas, chicken gravy

16

### SMOKED HADDOCK, PARMESAN AND CHIVE

Buttery mash potato, white wine cream sauce

17

### ROAST SQUASH, KALE, GOAT'S CHEESE AND PINE NUT (V)

Buttery mash potato, peas, white wine cream sauce

15

### WEST COUNTRY LAMB AND MINT

Buttery mash potato, peas, lamb gravy

18

## MAINS

### TURKEY AND PANCETTA KIEV

Stuffing, pigs in blankets, goose fat potatoes, sprouts, honey roast vegetables

19

### SADDLE OF SALISBURY VENISON

Roasted butternut squash, ragout pie, kale, blackberry sauce

35

### IBERICO PORK BELLY

Mustard mash, savoy cabbage, black pudding scotched egg, caramelized apple

30

### PAN FRIED HALIBUT

Smoked celeriac and parmesan sauce, pancetta, sweetcorn, fennel

35

### CARAMELIZED SHALLOT AND BLUE CHEESE TART (VG)

Roasted sprouts, chestnuts, creamed potato, cauliflower cheese veloute

20

## SIDES

CREAMED MASH POTATO

TRIPLE COOKED CHIPS, SMOKED SEA SALT

WILD MUSHROOM AND TRUFFLE STUFFING BALLS

ROASTED BRUSSEL SPROUTS, CHESTNUTS AND BACON

DUCK FAT POTATO TERRINE CHIPS

GLAZED CARROTS AND PARSNIPS

PIGS IN BLANKETS

BUTTERED SPINACH

5

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Butlers at the Chesterfield, 35 Charles Street, Mayfair, London W1J 5EB, United Kingdom

T: +44 (0)20 7491 2622  
W: CHESTERFIELDMAYFAIR.COM