

# Winter Wonderland

*Celebrate Christmas in style*





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# FESTIVE PARTY OPTIONS

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An optional service charge of 12.5% will be added to your final bill  
Rates are inclusive of VAT

## Enhance your package

- \* include a bottle of mineral water for an extra £7 per person
- \* include an additional half bottle of wine for an extra £20 per person
- \* include a half hour Champagne reception for an extra £25 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 an extra £7 per person (3 canapés each)

## All the festive menus are inclusive of the following:

- \* Private use of one of our function rooms
- \* A half-hour sparkling wine reception on arrival
- \* Three-course seated Christmas meal
- \* Tea, coffee and homemade mince pies
- \* Half a bottle of house wine with your meal
- \* Jugs of iced water
- \* Christmas crackers

## A thank you to our party bookers

- \* Enjoy a dinner for two in Butler's 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 Butler's 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

meetch@rchmail.com [www.chesterfieldmayfair.com](http://www.chesterfieldmayfair.com)





# FESTIVE PRIVATE DINING

## MISTLETOE MAGIC

### STARTERS

Cauliflower and toasted chestnut soup

Hot smoked salmon omelette  
*Parmesan, chive creme fraiche*

Pork, sage and onion Scotch egg  
*Gherkin ketchup*

### MAIN COURSE

Roasted turkey  
*Stuffing, pigs in blankets, goose fat potatoes, Brussels sprouts,  
honey roast vegetables*

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

Mushroom and black truffle risotto  
*Parmesan*

### DESSERT

Christmas pudding  
*Brandy sauce*

Sherry, berry and chocolate panettone trifle

Mulled wine poached pear  
*Cinnamon ice cream*

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# FESTIVE PRIVATE DINING

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## SLEIGH BELLS

### STARTERS

Celeriac, hazelnut and truffle soup

Chicken, duck and foie gras terrine

*Pistachio, prosciutto, brioche*

H Foreman's Scottish smoked salmon

Dressed Cornish crab salad

Truffle, crispy Baron Bigod

*Rye sourdough*

*Cranberry chutney, caramelized walnut salad*

### MAIN COURSE

Roasted turkey with all the trimmings

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

Aubrey Allen dry-aged beef Wellington

*Dauphinoise potatoes*

Glazed Iberico pork chop

*Savoy cabbage, grain mustard mash, black pudding*

Grilled lobster thermador

*Garlic butter, French fries*

Gorgonzola gnocchi

*Walnuts, beetroot*

### DESSERT

Christmas pudding

*Brandy sauce*

Mince pie baked Alaska

Chestnut Mont Blanc

Sherry, berry and chocolate panettone trifle

Chocolate and praline delice

*Vanilla ice cream*

\* Coffee and mince pies \*

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