



FESTIVE DINING

A LA CARTE MENU

Two courses £45, three courses £55

STARTERS

H Foreman's London smoked salmon

Salad of cherry smoked duck
Chicory, pickled carrot, baby fig, Stichelton

London Burrata (V)

Heritage beetroot, 12-year-old balsamic
toasted chestnuts

Heritage beetroot salad (VG)

Baby fig, 12-year-old balsamic
toasted chestnuts

MAIN COURSE

Christmas pie

Served with all the trimmings

Grilled chicken of the woods (VG)

Grilled baby leeks, carrots, beetroot
hummus, dukkah

Pan-fried halibut

Smoked celeriac and Parmesan sauce,
pancetta, sweetcorn, fennel

Grilled Dover sole

Hollandaise sauce

£11 supplement

Caramelized shallot and blue cheese tart (V)

Roasted Brussels sprouts, chestnuts,
creamed potato, cauliflower cheese velouté

Dry-aged rib eye steak 280g

Watercress salad, béarnaise sauce

£9 supplement

DESSERT

Christmas pudding

brandy sauce

Sherry, berry and chocolate panettone trifle

Mulled wine poached pear

Vegan vanilla ice cream (VG)

Chestnut Mont Blanc

* Coffee and mince pies *

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