

THE  
BEAUMONT  
MAYFAIR

Festive  
Private Dining  
Menu

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

# Menu A

£100 *per*  
*person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. All sides will be silver served. We can, of course, cater for most dietary requirements: **please make these known in advance.**

House Bread, Salted Estate Dairy Butter, Olives

## STARTER

### Smoked Salmon

Traditional garnish

*or*

### Old-Fashioned Pork Pie

Piccalilli, little gem, salad cream

*or*

### Pumpkin Velouté\*

Spiced cream, toasted seeds

## MAIN

### Fillet of Chalk Stream Trout

Warm tartar

*or*

### Corn-Fed Chicken Diane

Forest mushrooms, parsley

*or*

### Potato & Sage Gnocchi\*

Winter squash, walnut, sage

Served with:

Dauphinoise potatoes, Glazed carrots & parsnips, Roast sprouts, Chestnuts

## DESSERT

### Black Forest Gateaux

Maraschino cherry, vanilla

*or*

### Poached Pear Eton Mess\*

*or*

### The Beaumont Mayfair Christmas Pudding

Brandy Sauce

Coffee, Tea and Mince Pies

# Menu B

£120 *per person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. All sides will be silver served. We can, of course, cater for most dietary requirements: **please make these known in advance.**

House Bread, Salted Estate Dairy Butter, Olives

## STARTER

### Prawn & Crab Cocktail

Marie Rose sauce, baby gem, cucumber

*or*

### Dry Aged Beef Tartare

Cured egg yolk, melba sourdough

*or*

### Jerusalem Artichoke Velouté\*

Truffle ravioli

## MAIN

### Fillet of Stone Bass

Spiced cauliflower

*or*

### Roasted Norfolk Bronze Turkey

Chestnut & sage stuffing, cranberry sauce, Madeira gravy

*or*

### Hash Brown\*

Wild mushrooms, tarragon, thyme

Served with:

Roast potatoes, Glazed carrots & parsnips, Roast sprouts & Chestnuts

## DESSERT

### Festive Tart

Whisky cream

*or*

### Vanilla Cheesecake

Mulled winter fruits

*or*

### The Beaumont Mayfair Christmas Pudding

Brandy sauce

Coffee, Tea and Mince Pies

# Menu C

£150 *per person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. All sides will be silver served. We can, of course, cater for most dietary requirements: **please make these known in advance.**

House Bread, Salted Estate Dairy Butter, Olives

## STARTER

### Heirloom Beetroot Carpaccio\*

Chicory, pickled walnut, apple cider caramel

*or*

### Foie Gras Parfait

Madeira jelly

*or*

### Baked Scallops in the Shell

Lancashire cheese gratin, young spinach

## MAIN

### Fillet of Beef

Bordelaise sauce

*or*

### Pan-Roasted Halibut

Grape, cucumber, tarragon

*or*

### Roast Squash, Mushroom & Chestnut Wellington\*

Chardonnay vingear

Served with:

Truffled potato dauphinoise, Glazed carrots & parsnips, Roast sprouts, Chestnuts

## DESSERT

### The Beaumont Mayfair Christmas Pudding

Brandy sauce

*or*

### Millionaire Mayfair Tart

Salted caramel, chocolate

*or*

### Clementine Posset\*

Toasted seeds

Coffee, Tea and Mince Pies

# Upgrade Your Menu

Please find a selection of optional upgrades which can be added to your menu to enhance your festive event.

## CANAPÉS

Crudités with hummus

Smoked Salmon & Horseradish Brioche

Pigs in Blankets

Cauliflower & Lancashire Cheese Bites

Beef Tartare

Beetroot Tartare

*£8 per person*

*per canape*

## MAIN

Beef Wellington

*or*

Monkfish Wellington

*£38 per person*

*supplement*

Served with:

Truffled potato dauphinoise, Glazed carrots & parsnips, Roast sprouts, Chestnuts

## CHEESE

Selection of British Cheese for the table

*£17 per person*

*supplement*

