

FESTIVE PRIVATE DINING

THE CHESTERFIELD MAYFAIR

TO BEGIN

H FORMAN & SON SCOTTISH SMOKED SALMON

Traditional accompaniments

NATIVE LOBSTER AND CRAYFISH COCKTAIL

Marie Rose sauce, brown bread, lemon

SMOKED DUCK BREAST

Pickled carrots, black garlic mayonnaise, chicory, red vein sorrel

DEVON DRESSED CRAB

Compressed cucumber, avocado, brown crab mayonnaise, brioche

WILD MUSHROOM AND CHESTNUT VELOUTÉ (V)

Red onion toastie, winter truffle

(V) Vegetarian | (VG) Vegan

Please advise a member of our service team before ordering if you have any food allergies.

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SIGNATURE MAINS

FREE-RANGE KELLY'S BRONZE LEG TURKEY

Apricot and chestnut stuffing, pigs in blankets, roast potatoes, glazed carrots, honey mustard parsnips, Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy

HEREFORD AGED BEEF WELLINGTON

Mashed potato, Brussels sprouts, port jus
(Minimum eight guests)

CREEDY CARVER DUCK BREAST

Vanilla mashed potato, carrots, Cointreau jus

PAN-FRIED HALIBUT

Purple potato, savoy cabbage, wild mushroom, Champagne butter sauce

WILD MUSHROOM AND BEETROOT WELLINGTON (V)

Mashed potato, Brussels sprouts, rosemary velouté
(Minimum eight guests)

PUMPKIN RISOTTO (VG)

Beetroot, walnut, crispy sage, pumpkin seeds

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TO FINISH

HOMEMADE CHESTERFIELD CHRISTMAS PUDDING

Frosted sugar redcurrants, brandy sauce

DARK CHOCOLATE AND CRANBERRY TART (V)

Crème fraîche

COFFEE PANNA COTTA (V)

Walnut biscuit

GINGERBREAD AND VANILLA BRÛLÉE (V)

Lemon madeleine

SELECTION OF FOUR BRITISH CHEESE FROM NEAL'S YARD DAIRY (V)

Quince jelly, grapes, celery, crackers

PISTACHIO PARFAIT (VG)

Cherry, red wine, meringue, cocoa nibs

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