

The
Chesterfield
MAYFAIR 

PRIVATE DINING MENU

Please choose up to three starters, three mains, and three desserts
to send to your guests



Each guest will then need to select one starter, one main, and one dessert
from your menu selection



Please send your pre-order for each guest to your event organiser
no later than fourteen days prior to your event date



Please note we are able to cater for pre-advised dietary requirements

*All prices include VAT at the current standard rate
A discretionary 15% service charge will be added to your final bill*

STARTERS

Please select up to three items

Hand Dived Orkney King Scallop (gf)

*Pork belly, wild mushroom, sea vegetables, whey butter
£5 supplement*

H Forman's London Smoked Salmon (gf)

Traditional accompaniments

Devon Crab (gf)

Avocado, cucumber, crab mayonnaise

Charred Cornish Mackerel (gf)

Kohlrabi, horseradish cream, cucumber

*Chicken Liver Parfait (gf)

Heritage beetroot, brioche

Smoked Duck Breast (gf)

Peach, watercress, white balsamic, walnut

*Salt Baked Heritage Beetroot (v, gf)

Graceburn cheese, walnut

Crispy Hen's Egg (v)

Rainbow radish, wild mushroom, peas

*Wye Valley Asparagus (v)

Crispy hen's egg, black truffle, wild garlic

White Bean and Sweet Corn Chowder, Shallot (v, gf)

Roasted Baby Artichoke (vg, gf)

Spring onion, celery, Romanesco

*Grilled Courgette (vg, gf)

Spring onion, almond, lemon verbena

(v) vegetarian | (vg) vegan | (gf) can be made gluten-free

*seasonal availability

MAIN COURSE

Please select up to three items

Devon Roast Chicken (gf)

Dauphinoise potato, leeks, wild mushroom jus

Pork Rib Eye (gf)

Granny Smith apple, Hispi cabbage, cider jus

*Spring Cornish Lamb Rump (gf)

Squash, wild mushroom, seasonal vegetables, mint jus

*Creedy Carver Duck Breast (gf)

Shallot, Jerusalem artichoke, kale, duck jus

*Hereford Aged Beef Wellington

*Boulangère potato, seasonal vegetables, bone marrow jus (minimum five pax)
£10 supplement*

Braised Jacobs Ladder Short Rib (gf)

Potato rosti, leeks, port jus

Roasted Wild Line-Caught Seabass (gf)

Leeks, Swiss chard, citrus Beurre Blanc

*Pan-Roasted Halibut (gf)

*Brown shrimp, seasonal vegetables, hazelnut meuniere
£5 supplement*

Pearl Barley and Celeriac Risotto (vg)

Courgette, baby carrots, artichoke, crispy kale

Spiced Roasted Cauliflower (v, gf)

Carrot, brown rice fricassée

Crispy Hen's Egg (v)

Baby carrots, salsify, sea beet, radish, truffle butter sauce

Braised Leek Heart (vg, gf)

Roscoff onion, baby carrots, black truffle, parsley velouté

Miso-Grilled Hispi Cabbage (vg, gf)

Shallot, confit chilli, citrus yoghurt

(v) vegetarian | (vg) vegan | (gf) can be made gluten-free

*seasonal availability

DESSERT

Please select up to three items

Sticky Toffee Pudding

Vanilla ice cream

Baked Lemon Meringue Tart

Crème fraîche

Spiced Apple and Gooseberry Crumble

Vanilla ice cream

Vanilla and Coconut Panna Cotta (vg, gf)

Mango and passion fruit, coconut

Dark Chocolate Delice

Pistachio, raspberry sorbet

Warm Pear and Stem Ginger Cake

Pine butter, Earl Grey ice cream

Fresh Seasonal Fruit and Berry Salad (vg, gf)

Selection of Neal's Yard Cheese (gf)

Damson jelly, grapes, celery, and crackers

£7 Supplement