

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 Events Team know upon placing your order.

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

Menu A

£110 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

London Cure Smoked Salmon

Warm soda bread, horseradish cream

or

Beetroot**

Bitter leaves, pine nuts, vegan feta

or

Chestnut Velouté**

Mushroom & truffle ravioli

MAIN

Pastrami-Spiced Chalk Stream Trout

Warm tartare

or

Corn-Fed Chicken Supreme

Diane sauce

or

Mushroom & Chestnut Filo Pie**

Served with:

Seasonal potatoes & vegetables

DESSERT

Black Forest Gateau

Kirsch-soaked cherries, vanilla

or

Lemon Posset**

Redcurrants

or

The Beaumont Mayfair Christmas Pudding

Brandy Sauce

Coffee, Tea and Mince Pies

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Menu B

£130 per person

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House Bread, Salted Estate Dairy Butter, Olives

STARTER

Prawn & Crab Salad

Marie Rose sauce, baby gem, cucumber

or

Beef Carpaccio

Rocket, Parmesan

or

Endive, Pear & Hazelnut Salad**

Red wine dressing

MAIN

Roast Fillet of Halibut

Creamed leeks, tarragon

or

Roasted Free-Range Turkey

Chestnut, cranberry & rosemary stuffing, bread sauce, Madeira gravy

or

Stuffed Butternut Squash**

Wild rice, cranberries, pecan, sage

Served with:

Roast potatoes, Glazed root vegetables, Roast sprouts & Red cabbage

DESSERT

Fruit & Nut Tart

Whisky cream

or

Spiced Apple Eton Mess**

or

The Beaumont Mayfair Christmas Pudding

Brandy sauce

Coffee, Tea and Mince Pies

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Menu C

£155 per person

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House Bread, Salted Estate Dairy Butter, Olives

STARTER

Artichoke Heart**

Pickles, Tomato vinaigrette

or

Devon Crab Cake

Sauce gribiche, caviar

or

Chicken Liver Parfait

Winter relish, brioche

MAIN

Roast Fillet of Beef

King oyster mushroom, red wine sauce

or

Fillet of Stone Bass

Chickpeas, harissa, red peppers

or

Lentil, Chestnut & Mushroom Wellington**

Served with:

Potato dauphinoise, Glazed carrots & parsnips, Roast sprouts

DESSERT

The Beaumont Mayfair Christmas Pudding

Brandy sauce

or

Millionaire Mayfair Tart

Salted caramel

or

Poached Clementines**

Meringue, vegan cream

Coffee, Tea and Mince Pies

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Vegan

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

£8 per person

Smoked Salmon & Horseradish Brioche

per canapé

Pigs in Blankets

Cauliflower & Lancashire Cheese Bites

Beef Tartare

Beetroot Tartare

MAIN

Beef Wellington

£38 per person

or

supplement

Monkfish Wellington

Served with:

Potato dauphinoise, Glazed carrots & parsnips, Roast sprouts

CHEESE

Selection of British Cheese for the table

£17 per person

supplement

