

# CHRISTMAS DAY LUNCH

## AT THE CHESTERFIELD MAYFAIR

Seven Courses

### CANAPÉS

STILTON, CRANBERRY, PISTACHIO (V)  
CITRUS CURED DUCK, SPICED ORANGE  
MAPLE GLAZED SMOKED SALMON, BLINI, CRÈME FRAÎCHE

### SOUP

SALT BAKED CELERIAC VELOUTÉ (V)  
*Vintage Cheddar, burnt pear, walnut*

### STARTERS

LOBSTER AND CRAYFISH COCKTAIL  
*Cornish salt caviar*

H FORMAN IRISH AND SCOTTISH SMOKED SALMON  
*Capers, egg, shallot, potato and thyme sourdough*

GAME PÂTÉ EN CROÛTE  
*Pear chutney, black mooli, pickled walnuts*

CRISPY BARON BIGOD (V)  
*Heritage beetroot, fig, roasted chestnut, winter truffle*

### MAINS

#### FREE-RANGE KELLY'S BRONZE LEG TURKEY AND STUDDED HAM

*Chestnut & apricot stuffing, pigs in blanket, roast potatoes, honey mustard glazed carrots and parsnips, Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy*

#### GRILLED DOVER SOLE

*New potatoes, wilted spinach, hollandaise sauce*

#### BEEF WELLINGTON

*Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, Madeira jus*

#### MUSHROOM, WESTCOMBE RICOTTA AND BEETROOT WELLINGTON (V)

*Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, onion jus*

### PALATE CLEANSER

#### CHAMPAGNE SORBET

### DESSERTS

#### HOMEMADE TRADITIONAL CHRISTMAS PUDDING

*Flambéed at the table with brandy sauce*

#### WINTER SHERRY BERRY TRIFLE (V)

#### CHOCOLATE AND PRALINE BÛCHE DE NOËL (V)

#### A SELECTION OF BRITISH CHEESE (V)

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#### TEA, COFFEE & PETITS FOURS

*Mince pies, clementine Jaffa cake, macarons*

(V) Vegetarian

# WINE LIST

<b>CHAMPAGNE</b>				<b>RED WINES</b>			
	Glass 175ml		Bottle		Glass 175ml	Glass 250ml	Bottle
Lanson Black Label Reserve	22		110	<b>Italy</b>			
Lanson Rosé	22		120	Ripasso, Valpolicella Superiore, La Casetta			50
Lanson White Label	22		120	Chianti Classico Riserva, Villa Antinori			78
Bollinger			140	Le Volte dell' Ornellaia			80
Ruinart Blanc de Blanc			200	Le Difese Tenuta San Guido			85
Ruinart Rosé Brut			165	Amarone Classico Costasera, Masi			120
Laurent Perrier Brut			120	Barolo, Giacomo Fenocchio Castellero			150
Laurent Perrier Rosé			160	Brunello, Banfi Poggio alle Mura			150
Laurent Perrier Ultra Brut			165	Grattamacco Bolgheri Superiore			198
Krug, Grand Cuvee Brut			330	Tignanello			350
Dom Pérignon 2012			395	<b>Argentina</b>			
Cristal Roederer			450	Malbec, Zuccardi Q	16	20	60
				Malbec, Catena Alta, Mendoza			98
				<b>Chile</b>			
				Merlot, Montes Single Vineyard	13	15	40
<b>SPARKLING WINES</b>	Glass 175ml		Bottle	<b>New Zealand</b>			
Zarlino Prosecco DOCG	16.50		55	Syrah, Te Mata Estate, Hawke's Bay			50
Mirabeau La Folie Sparkling Rosé			65	<b>South Africa - Bouchard Finlayson</b>			
Nyetimber Classic Cuvée, England			90	Hannibal			68
Nyetimber Rose NV			100	Pinot Noir, Galpin Peak	20	23	70
				<b>France</b>			
<b>WHITE WINES</b>	Glass 175ml	Glass 250ml	Bottle	Gigondas, E Guigal			70
<b>South Africa - Bouchard Finlayson</b>				Chateauneuf du Pape Des Mulets Perrin			93
Blanc De Mer	15	17	44	Fleurie Avalanche de Printemps			98
Chardonnay, Sans Barrique	16	18	51	Ségla, Margaux			100
Sauvignon Blanc, Walker Bay	17	19	55	La Réserve de Léoville-Barton, St-Julien			110
Chardonnay, Crocodile's Lair			55	Château Fonplégade 2014, Saint-Émilion Grand Cru			130
Sauvignon Blanc, Reserve			58	Gevrey Chambertin Alexandre Gauvin			130
Chardonnay, Kaaimansgat Limited Edition			62	Louis Latour 'Domaine Latour' Aloxe-Corton		55	165
Chardonnay, Missionvale			60	Chateau Belair St Emilion Grand Cru 2003			217
<b>France</b>				Château Lagrange St Julien			267
Gewürztraminer 'Les Princes Abbés'			51	Volnay 1er Cru Bouchard Père et Fils			290
Domaines Schlumberger				<b>Spain</b>			
Chablis 1er Cru Fourchaume, Domaine Chatelain	26	31	90	Matsu El Viejo, Toro			70
Mellot Sancerre Organic Les Demoiselles	31	36	97	Rioja Reserva, Beronia S. 198	24	28	85
Pouilly-Fumé Ladoucette			100	Rioja Gran Reserva, Prado Enea, Muga			150
Meursault Bouzerou Gruere		45	130	<b>Australia</b>			
Condrieu, E. Guigal			135	Cabernet Sauvignon, Yalumba Cigar	20	25	77
Puligny Montrachet Domaine Joly			160	Coonawarra			
<b>Spain</b>				Shiraz, Mollydooker The Boxer, South Australia			85
Rioja Blanco, Muga			40	Shiraz Cabernet, Penfolds Max's			150
Albariño, Pazos de Lusco	17	19	55	<b>USA</b>			
<b>USA</b>				Zinfandel, Decoy, Duckhorn, Sonoma County			80
Chardonnay Au Bon Climat, Santa Barbara			82	Stags Leap Hands of Time Red			90
<b>Italy</b>				Pinot Noir, Au Bon Climat 'Isabelle'			160
Pinot Grigio, Le Colline Di San Giorgio	13	15	40	Cabernet Sauvignon, Duckhorn, Napa Valley			165
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	15	17	50				
Pieropan Calvarino Soave			85				
Planeta Cometa			85	<b>ROSÉ WINES</b>	Glass 175ml	Glass 250ml	Bottle
Cervaro Antinori		65	195	<b>France</b>			
<b>Austria</b>				Provence Rosé, Mirabeau Pure	16	18	55
Dom Wachau Grüner Veltliner			50	d'Estoublon Rose, Roseblood	18	21	63
Smaragd Weissenkirchen				Mellot Le Paradis Sancerre			70
<b>New Zealand</b>				Rock Angel Rosé by Whispering Angel			80
Pinot Gris, Waimea Estate, Nelson			38				
Riesling, Framingham Classic			50				
Sauvignon, Greywacke, Marlborough			80				
Sauvignon Blanc, Cloudy Bay Te Koko			130				
<b>Australia</b>							
Riesling, Petaluma Yellow Label Hanlin Hill			77				
Viognier, Yalumba Virgiliu			77				

A discretionary service charge of 15% will be added to your final bill.  
If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.  
Food prepared in our kitchen may contain traces of the following ingredients:  
milk, eggs, wheat, peanuts and tree nuts.