



The  
Chesterfield  
MAYFAIR

WINTER WONDERLAND  
CELEBRATE CHRISTMAS IN STYLE

Celebrate the year's achievements with your team at The Chesterfield. Our festive package is specially curated to offer you the perfect blend of seasonal cheer and exceptional fine dining.

Festive décor, seasonal merriment, and a charming and sophisticated venue all combine to create the perfect ambience for Christmas cheer, whilst tailored seating plans, personalised menus, and Christmas crackers add those personal touches that make your event memorable for years to come.

# FESTIVE PARTY OPTIONS

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

## ENHANCE YOUR PACKAGE

- Include a bottle of mineral water for an extra £6 per person
  - Include a half bottle of wine each from £20 per person
- Include a half hour sparkling wine reception for an additional £32 per person
- Include after dinner drinks: unlimited house wine, house spirits, soft drinks, and bottled beers for an extra £60 per person (maximum two hours)
- Include canapés on arrival for £10 per person (three canapés each)

## YOUR FESTIVE PACKAGE INCLUDES

- Three-course festive menu
  - Tea, coffee, and homemade mince pies
  - Half bottle sommelier's selected wine
    - Christmas crackers
- Seating plan, place cards, personalised menus

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## WHEN BOOKING YOUR FESTIVE PACKAGE

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 10 days prior to your event date.

We are able to cater for pre-advised dietary requirements.

## A THANK YOU TO OUR PARTY BOOKERS

- Enjoy a dinner for two in Butlers Restaurant including a bottle of our Sommelier's selected wine when you confirm your Christmas party for 30 or more guests
- Enjoy an Afternoon Tea for four in Butlers restaurant including a bottle of Champagne for the table when you confirm your Christmas party for 40 or more guests
  - Enjoy an overnight stay for two in a luxurious Junior Suite including full English breakfast when you book a Christmas party for 60 or more guests (this offer is valid for three months)



# FESTIVE PRIVATE DINING MENU



## STARTERS

**Wild Mushroom and Chestnut Velouté (v)**  
*Red onion brioche, winter truffle*

**Hand-Dived King Scallop**  
*Glazed pork belly, parsnip, Granny Smith apple, sea purslane*

**H Foreman Scottish Smoked Salmon**  
*Traditional accompaniments*

**Native Lobster and Crayfish Cocktail**  
*Marie Rose sauce, brown bread, lemon*

**Chicken Liver and Foie Gras Parfait**  
*Madeira jelly, cherries, blackcurrant, brioche*

**Game and Pork Pate en Croûte**  
*Pear chutney, black mooli, pickled walnuts*

**Port Poached Pear (vg)**  
*Heritage beetroot, candied walnuts, endive, honey mustard and thyme*

**Double-Baked Stichelton and Leek Soufflé (v)**  
*Granny Smith apple and walnut salad*

**Salt-Baked Celeriac (v)**  
*Egg yolk, truffle cream cheese, Granny Smith apple, ceps*

(v) vegetarian | (vg) vegan





# FESTIVE PRIVATE DINING MENU



## MAINS

### Free-Range Kelly's Bronze Leg Turkey

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

### Peppered Venison Rack

*Braised red cabbage, sprout tops, parsnips, blackberry jus*

### Hereford Aged Beef Wellington

*Boulangère potatoes, Brussels sprouts, port and bone marrow jus*

### Creedy Carver Duck Breast

*Carrot, vanilla mashed potato, Cointreau jus*

### Roasted Fillet of Line-Caught Seabass

*Leek fondue, sea purslane, Swiss chard, orange and grapefruit beurre blanc*

### Pan-Fried Halibut

*Clams, sprout tops, cannellini bean fricassée*

### Wild Mushroom and Beetroot Wellington (v)

*Boulangère potatoes, Brussels sprouts, rosemary velouté*

### Spiced Roasted Cauliflower Heart (vg)

*Carrot purée, brown rice fricassée*

### Salt-Baked Celeriac (v)

*Carrot, baby onion, Brussels sprouts, chestnuts, winter truffle*

(v) vegetarian | (vg) vegan





# FESTIVE PRIVATE DINING MENU



## DESSERTS

**Homemade Chesterfield Christmas Pudding**  
*Frosted sugar redcurrants, brandy sauce*

**Bea Tollman's Baked Vanilla Cheesecake (v)**  
*Mulled fruit compote*

**Dark Chocolate Delice (v)**  
*Candied hazelnut, blood orange sorbet*

**Mulled Fruit and Vanilla Crème Brulée (v)**  
*Lemon Madeleine*

**Raspberry Trifle (v)**  
*Gingerbread cake, raspberry compote, vanilla custard*

**Sticky Toffee Pudding (v)**  
*Sticky date, caramel sauce, vanilla ice cream*

**Coconut & Vanilla Panna Cotta (vg)**  
*Mulled fruit compote, coconut shavings*

**Steamed Maple and Pecan Pudding (v)**  
*Vanilla ice cream*

**Selection of Four British Cheeses From Neal's Yard Dairy (v)**  
*Quince jelly, grapes, celery, crackers*

(v) vegetarian | (vg) vegan





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MAYFAIR 

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