



The
Chesterfield
MAYFAIR 



CHRISTMAS DAY LUNCH



Seven Courses


CANAPÉS


Stilton, Cranberry, Pistachio (v)
Citrus Cured Duck, Spiced Orange
Maple Glazed Smoked Salmon, Blini, Crème Fraîche

SOUP

Cauliflower and Roasted Chestnut Soup
Crispy maple bacon
Cauliflower and Roasted Chestnut Soup (v)


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
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
Grilled Dover Sole
New potatoes, wilted spinach, hollandaise sauce
Beef Wellington
Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, Madeira jus
Wild Mushroom 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)

Tea, Coffee & Petits Fours
Mince pies, clementine Jaffa cake, macarons

(v) vegetarian

