

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 Event Team know upon placing your order.

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

# Menu A

£95 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: please make these known in advance.

## STARTER

### Salmon Gravlax

Dill buttermilk, mooli

*or*

### Norfolk Bronze Turkey Terrine

Pistachio, chestnut, cranberry gel

*or*

### Wild Mushroom Velouté

Soy-braised shiitake, tarragon, stout bread

## MAIN

### Fillet of Chalk Stream Trout

Braised fennel, gnocchi, citrus beurre blanc

*or*

### Braised Beef Feather Blade

Parsnip purée, chestnuts, pancetta, sprouts

*or*

### Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

## DESSERT

### Chocolate Hazelnut Cake

Mulled Pear

*or*

### Paris Brest

Chestnut, vanilla

*or*

### The Beaumont Mayfair Christmas Pudding

Brandy Sauce

### Truffle Brie De Meaux

Pickled walnuts

supplement 20

Coffee, Tea and Petits Fours

# Menu B

£110 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: please make these known in advance.

## STARTER

### Prawn Cocktail

Baby gem, avocado, cucumber, marie rose

*or*

### Dry Aged Beef Tartare

Soy-cured egg yolk, grilled sourdough

*or*

### Wild Mushroom Velouté

Soy-braised shiitake, tarragon, stout bread

## MAIN

### Cornish Cod

Cauliflower, sea vegetables, beurre noisette

*or*

### Roasted Norfolk Bronze Turkey

Chestnut stuffing, roast vegetables, cranberry sauce

*or*

### Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

### Beef Wellington

*supplement 30*

## DESSERT

### Coconut Pannacotta

Tropical fruit salad

*or*

### Vanilla Cheesecake

Caramelised figs and port

*or*

### The Beaumont Mayfair Christmas Pudding

Brandy sauce

### Truffle Brie De Meaux

*supplement 20*

Pickled walnuts

Coffee, Tea and Petits Fours

# Menu C

£140 *per person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: **please make these known in advance.**

## STARTER

### Wild Mushroom Velouté

Soy-braised shiitake, tarragon, stout bread

*or*

### Duck Liver Parfait

Madeira jelly, mandarin, toasted brioche

*or*

### Kingfish Crudo

Granny Smith apple, cucumber, dill

## MAIN

### Beef Wellington

Tenderstem broccoli, truffle pomme purée, red wine jus

*or*

### Roasted Halibut

Champagne, caviar beurre blanc, potato, turnip, sea vegetables

*or*

### Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

## CHEESE

### Truffle Brie De Meaux

Pickled walnuts

## DESSERT

### The Beaumont Mayfair Christmas Pudding

Brandy sauce

*or*

### Salted Chocolate Tart

Caramel and hazelnut cream

*or*

### Clementine and Lemon Posset

Citrus

Coffee, Tea and Petits Fours

