



The Chesterfield MAYFAIR

FESTIVE PACKAGE

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.

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THE CHESTERFIELD MAYFAIR

FESTIVE LUNCHESES & DINNERS

YOUR FESTIVE PACKAGE INCLUDES

From £130 per person

Exclusive use of one of our private dining rooms
Three-course festive private dining menu
Half a bottle of the sommelier's selected wine
Tea, coffee and homemade mince pies
Luxury Christmas crackers
Seating plan, place cards, personalised menus
Bespoke packages available on request

WHEN BOOKING YOUR FESTIVE PACKAGE

Please choose up to three starters, three main courses and three desserts for your guests.
Each guest will then need to select one starter, one main course and one dessert from your 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.

ENHANCE YOUR PACKAGE

- Include a bottle of mineral water for an extra £6 per person
- Include an additional half bottle of the sommelier's selected wine from £20 per person
 - Include three canapés on arrival for £10 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)

ELEVATE YOUR WINE EXPERIENCE

Upgrade your half bottle of wine for an extra £20 per person. Please choose one white and one red option.

WHITE

- Pouilly-Fumé, Pierre Brevin
- Sancerre Domaine Reverdy-Ducroux
- Joseph Drouhin Chablis 1er Cru

RED

- Beronia, Rioja Reserva 198, Barricas
- Châteauneuf-du-Pape Réserve des Dentelles
 - Ségla Margaux

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 confirm your Christmas party for 60 or more guests (this offer is valid for three months)



THE CHESTERFIELD MAYFAIR

CANAPÉ MENU

£4 EACH

COLD CANAPÉS

- SMOKED DEVON CHICKEN, confit chilli, pickled shallot (GFO)
- CORONATION CHICKEN, mango gel, coriander (GFO)
- AGED HEREFORD BEEF TARTARE, dripping toast (GFO)
- HAM HOCK, cranberry, brioche (GFO)
- SCOTTISH SMOKED SALMON, dill crème fraîche, caviar (GFO)
- TERIYAKI CURED SALMON, pickled ginger, sesame mayonnaise (GFO)
- DEVON CRAB, pickled black mooli (GFO)
- MULLED PEAR, candied walnut (V, GFO)
- DORSTONE GOAT'S CHEESE, fig, sorrel (V, GFO)
- TOMATO TARTLET, black olive, basil (V, GFO)
- ENDIVE, BEETROOT & HAZELNUT (VG, GFO)

HOT CANAPÉS

- BUTTERMILK FRIED CHICKEN, caviar (GFO)
- CONFIT DUCK BONBON, saffron aioli
- TERIYAKI CHICKEN, Espelette pepper (GFO)
- SEARED TUNA, sesame mayonnaise, pickled ginger (GFO)
- PANKO TIGER PRAWNS, wasabi aioli (GFO)
- TURKEY STUFFING CROQUETTE, cranberry sauce
- WILD MUSHROOM ARANCINI, truffle mayonnaise (V)
- ROAST PUMPKIN TART, sage, pine nut (V)
- SALT BAKED CELERIAC, truffle emulsion (V, GFO)
- SPICE ROASTED CAULIFLOWER, sriracha (VG, GFO)
- VEGETABLE SPRING ROLLS (VG)

DESSERT CANAPÉS

- WHITE CHOCOLATE & CHESTNUT TART
- CHOCOLATE BROWNIE (GFO)
- VANILLA CHEESECAKE (GFO)
- BAKEWELL TART
- LEMON MERINGUE PIE
- DARK CHOCOLATE MOUSSE (GFO)
- VANILLA & COCONUT PANNA COTTA (VG, GFO)

(V) Vegetarian | (VG) Vegan | (GFO) Gluten-free option available

Please advise a member of our team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

THE CHESTERFIELD MAYFAIR

FESTIVE PRIVATE DINING MENU

TO BEGIN

HAND-DIVED KING SCALLOP

Smoked English bacon, celeriac, Granny Smith apple

H FORMAN & SON SCOTTISH SMOKED SALMON

Traditional accompaniments

NATIVE LOBSTER & CRAYFISH COCKTAIL

Marie Rose sauce, brown bread, lemon

SMOKED DUCK BREAST

Pickled carrots, chicory marmalade, orange

BRIXHAM CRAB SALAD

Pickled cucumber, avocado, brown crab mayonnaise, brioche

DOUBLE-BAKED ISLE OF MULL CHEDDAR CHEESE SOUFFLÉ (V)

Cranberry, candied walnut, port

WILD MUSHROOM & CHESTNUT VELOUTÉ (V)

Caramelised onion & truffle toastie

PORT POACHED PEAR (VG)

Bitter leaves, pistachio, honey, grain mustard

SIGNATURE MAINS

FREE-RANGE BRONZE LEG TURKEY

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

PEPPERED VENISON

Lyonnais potatoes, braised red cabbage, celeriac, red wine jus

AGED HEREFORD BEEF WELLINGTON

Dauphinoise potato, roasted carrot, creamed savoy cabbage, red wine jus
(Minimum six guests)

CREEDY CARVER DUCK BREAST

Fondant potato, carrot, smoked parsnip, Madeira jus

PAN-FRIED HALIBUT

Confit potato, cauliflower, salt & vinegar kale, Champagne butter sauce

WILD MUSHROOM & TARRAGON PITHIVIER (V)

Pink Fir potato, roasted carrot, creamed savoy cabbage

ROASTED PUMPKIN RISOTTO (VG)

Pickled squash, pine nut, sage, pumpkin seeds

TO FINISH

CHESTERFIELD CHRISTMAS PUDDING

Redcurrants, brandy sauce

DARK CHOCOLATE & CRANBERRY TART (V)

Crème fraîche

COFFEE PANNA COTTA (V)

Vanilla sablé biscuit

WINTER BERRY TRIFLE (V)

Toasted almond, sherry

STICKY TOFFEE PUDDING (V)

Vanilla ice cream

PISTACHIO PARFAIT (V)

Cherry, red wine, meringue, cocoa nibs

SELECTION OF FOUR BRITISH CHEESES FROM NEAL'S YARD DAIRY (V)

Quince jelly, grapes, celery, crackers

(V) Vegetarian | (VG) Vegan

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Stanley's

MAYFAIR

Our rooftop bar is available for private hire for up to 60 people - perfect for intimate celebrations, corporate gatherings, or standout special occasions. With panoramic views, tailored menus, and dedicated service, Stanley's offers a truly elevated setting to make your event unforgettable.

Alongside a retractable roof, we offer state-of-the-art heaters and cosy blankets to keep you comfortable.

Exclusive use from £12,000

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