

WINTER WONDERLAND MENU

THE CHESTERFIELD MAYFAIR

13th November 2026 - 3rd January 2027

Excludes Christmas Day and Boxing Day

Executive Chef: Daniel Putz

Highly Commended at the Afternoon Tea Awards 2026

AFTERNOON TEA

£75 per person

WELCOME DRINK: MULLED WINE TASTER

SELECTION OF SANDWICHES

Prawn and Marie Rose on brioche bun

Pulled ham hock, Brie and spiced apple chutney on tomato bread

Egg mayonnaise and watercress on spinach bread

Scottish smoked salmon and chive cream cheese on beetroot bread

Turkey mayonnaise and cranberry on white bread

FRESHLY BAKED CRANBERRY AND CHOCOLATE SCONES

Served with clotted cream and homemade strawberry jam

SELECTION OF FESTIVE PASTRIES

Gingerbread choux bun

Cherry and pistachio Battenberg

Chocolate yule log

Ferrero Rocher macaron

Candied orange and mulled wine slice

Cranberry and coconut bauble

Winter berry Christmas tree pot

WINTER WONDERLAND CHAMPAGNE TEA

£85 per person

A glass of 100ml brut, rosé, or white label Lanson Champagne.

For an additional treat:	100ml glass	Bottle	Magnum
Lanson Black Label Reserve	£16	£110	£210
Lanson Rosé	£17	£120	£230
Lanson White Label	£17	£120	-
Wild Idol (non-alcoholic)	£15	£80	-

WINTER WONDERLAND CHILDREN'S TEA

£45 per child

A selection of sandwiches including turkey mayonnaise and cranberry, cucumber and dill cream cheese, egg mayonnaise and watercress, jam, and chocolate spread; cranberry and chocolate chip scones served with clotted cream and strawberry jam; and an array of delicious pastries.

VEGETARIAN, VEGAN AND HALAL OPTIONS ARE AVAILABLE

**SERVED WITH YOUR CHOICE OF
LOOSE TEAS, FLOWERING TEAS, COFFEE OR HOT CHOCOLATE**

BESPOKE BLENDS

CHESTERFIELD CHRISTMAS BLEND

This unrivalled Christmas tea is made with exquisite Ceylon tea, enriched with the finest festive spices: apple pieces, cinnamon and cloves from Sri Lanka, creating a seasonal warm aroma with almond and chocolates.

LIQUORICE TEA

Black tea infused with the health benefits of natural liquorice oil, this beverage is strong-tasting and characteristic in aroma.

FRUIT SALAD CANDY TEA

Fruit Salad chews - the glorious childhood penny sweet in form of a tea. Let yourself slip into your sweetest childhood memories.

CHESTERFIELD CHOCOLATE TEA

A deep malty flavour, and a distinctive note of rich dark chocolate, and a toasty back note with the addition of warming ginger, cardamom and black pepper.

BLACK TEA

THE CHESTERFIELD AFTERNOON BLEND

A smooth yet reviving flavour and a distinctive aroma of caramel and fresh toasted leaves.

CLASSIC EARL GREY

Delicately scented with the essential oil of bergamot fruit and then mixed with vibrant blue cornflowers.

ORGANIC FIRST FLUSH DARJEELING

Combines fresh, grassy qualities with stunning muscatel hints. Gently sweet and astringent flavour.

ORGANIC SECOND FLUSH ASSAM

Offers a full bodied, bright, characterful malty flavour with sweet caramel notes.

GREEN TEA

ORGANIC DRAGON WELL

Mellow and delicate flavour with a sweet aftertaste and a really royal temper.

OO LONG

YELLOW GOLD OOLONG

A wonderfully thick and creamy texture and a rich flavour with sweet nectar notes that linger on the tongue.

WHITE TEA

SILVER NEEDLE

An exquisite jasmine fragrance with a mild flavour offering sweet and floral undertones.

DANCING DRAGON

A smooth tea beautifully enhanced by the strongly-sweet fragrance of the flowers, offering a unique visual and taste.

INFUSION

ORGANIC ROSEBUDS

Light and refreshing flavour. Revered for its ability to increase circulation and improve heart health.

CANTON KARMA

A combination of aromatic lemongrass, spicy ginger pieces, peppermint, and liquorice for subtle natural sweetness.

SCENTED TEA

JASMINE PEARL TEA

An intense flowery taste, is touched by an elegant champagne colour, and finished with flowery aroma.

MOROCCAN MINT

A deliciously minty-sweet taste with a cool and freshly-pure aroma and naturally caffeine-free.

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

Please note there is a minimum charge of £75 per person and/or £45 per child including VAT at current standard rate. An optional 15% service charge will be added to your bill. We only use free-range eggs and are committed to using sustainable fisheries.

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.