



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

* * * * *

WHEN BOOKING YOUR FESTIVE PACKAGE

Please choose up to three starters, three mains, and three desserts to offer 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

Salt-Baked Celeriac Velouté (v) (g)
Vintage Cheddar, burnt pear, walnut

Hand-Dived King Scallop (g)
Glazed pork belly, parsnip, Granny Smith apple, sea purslane

H Foreman Scottish Smoked Salmon (g)
Traditional accompaniments

Native Lobster and Crayfish Cocktail (g)
Marie Rose sauce, brown bread, lemon

Chicken Liver and Foie Gras Parfait (g)
Madeira jelly, cherries, blackcurrant, brioche
(Minimum five guests)

Mosaic of Game en Croûte
Pear chutney, black mooli, pickled walnuts

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

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

Heritage Cauliflower (v) (g)
Toasted almond, chicory, tahini, brown butter vinaigrette

(v) vegetarian | (vg) vegan | (g) can be made gluten-free





FESTIVE PRIVATE DINING MENU



MAINS

Free-Range Kelly's Bronze Leg Turkey (g)

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 (g)

Braised red cabbage, sprout tops, parsnips, blackberry jus

Hereford Aged Beef Wellington

*Boulangère potatoes, Brussels sprouts, port and bone marrow jus
(Minimum five guests)*

Creedy Carver Duck Breast (g)

Carrot, vanilla mashed potato, Cointreau jus

Roasted Fillet of Line-Caught Sea Bass (g)

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

Pan-Fried Halibut (g)

Clams, sprout tops, cannellini bean fricassée

Wild Mushroom and Beetroot Wellington (v)

Boulangère potatoes, Brussels sprouts, rosemary velouté

Spiced Roasted Cauliflower Heart (vg) (g)

Carrot purée, brown rice fricassée

Salt-Baked Celeriac (v)

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

(v) vegetarian | (vg) vegan | (g) can be made gluten-free





FESTIVE PRIVATE DINING MENU

DESSERTS

Homemade Chesterfield Christmas Pudding (g)
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 Brûlée (v) (g)
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) (g)
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) (g)
Quince jelly, grapes, celery, crackers

(v) vegetarian | (vg) vegan | (g) can be made gluten-free





The Chesterfield MAYFAIR



The Chesterfield Mayfair
35 Charles Street, Mayfair, London W1J 5EB
T: +44 (0) 207 491 2622 | E: meetch@rchmail.com

CHESTERFIELDMAYFAIR.COM