



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

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



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



WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label Reserve	22	110
Lanson Rosé	22	120
Lanson White Label	22	120
Bollinger		140
Ruinart Blanc de Blanc		200
Ruinart Rosé Brut		165
Laurent Perrier Brut		120
Laurent Perrier Rosé		160
Laurent Perrier Ultra Brut		165
Krug, Grand Cuvee Brut		330
Dom Pérignon 2012		395
Cristal Roederer		450

SPARKLING WINES

	Glass 175ml	Bottle
Zarlino Prosecco DOCG	16.50	55
Mirabeau La Folie Sparkling Rosé		65
Nyetimber Classic Cuvée, England		90
Nyetimber Rose NV		100

WHITE WINES

	Glass 175ml	Glass 250ml	Bottle
South Africa - Bouchard Finlayson			
Blanc De Mer	15	17	44
Chardonnay, Sans Barrique	16	18	51
Sauvignon Blanc, Walker Bay	17	19	55
Chardonnay, Crocodile's Lair			55
Sauvignon Blanc, Reserve			58
Chardonnay, Kaaimansgat Limited Edition			62
Chardonnay, Missionvale			60
France			
Gewürztraminer 'Les Princes Abbés'			51
Domaines Schlumberger			
Chablis 1er Cru Fourchaume, Domaine Chatelain	26	31	90
Mellot Sancerre Organic Les Demoiselles	31	36	97
Pouilly-Fumé Ladoucette			100
Meursault Bouzerou Gruere		45	130
Condrieu, E. Guigal			135
Puligny Montrachet Domaine Joly			160
Spain			
Rioja Blanco, Muga			40
Albariño, Pazos de Lusco	17	19	55
USA			
Chardonnay Au Bon Climat, Santa Barbara			82
Italy			
Pinot Grigio, Le Colline Di San Giorgio	13	15	40
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	15	17	50
Pieropan Calvarino Soave			85
Planeta Cometa			85
Cervaro Antinori		65	195
Austria			
Dom Wachau Grüner Veltliner			50
Smaragd Weissenkirchen			
New Zealand			
Pinot Gris, Waimea Estate, Nelson			38
Riesling, Framingham Classic			50
Sauvignon, Greywacke, Marlborough			80
Sauvignon Blanc, Cloudy Bay Te Koko			130
Australia			
Riesling, Petaluma Yellow Label Hanlin Hill			77
Viognier, Yalumba Virgiliu			77

RED WINES

	Glass 175ml	Glass 250ml	Bottle
Italy			
Ripasso, Valpolicella Superiore, La Casetta			50
Chianti Classico Riserva, Villa Antinori			78
Le Volte dell' Ornellaia			80
Le Difese Tenuta San Guido			85
Amarone Classico Costasera, Masi			120
Barolo, Giacomo Fenocchio Castellero			150
Brunello, Banfi Poggio alle Mura			150
Grattamacco Bolgheri Superiore			198
Tignanello			350
Argentina			
Malbec, Zuccardi Q	16	20	60
Malbec, Catena Alta, Mendoza			98
Chile			
Merlot, Montes Single Vineyard	13	15	40
New Zealand			
Syrah, Te Mata Estate, Hawke's Bay			50
South Africa - Bouchard Finlayson			
Hannibal			68
Pinot Noir, Galpin Peak	20	23	70
France			
Gigondas, E Guigal			70
Chateauneuf du Pape Des Mulets Perrin			93
Fleurie Avalanche de Printemps			98
Ségla, Margaux			100
La Réserve de Léoville-Barton, St-Julien			110
Château Fonplégade 2014, Saint-Émilion Grand Cru			130
Gevrey Chambertin Alexandre Gauvin			130
Louis Latour 'Domaine Latour' Aloxe-Corton		55	165
Chateau Belair St Emilion Grand Cru 2003			217
Château Lagrange St Julien			267
Volnay 1er Cru Bouchard Père et Fils			290
Spain			
Matsu El Viejo, Toro			70
Rioja Reserva, Beronia S. 198	24	28	85
Rioja Gran Reserva, Prado Enea, Muga			150
Australia			
Cabernet Sauvignon, Yalumba Cigar	20	25	77
Coonawarra			
Shiraz, Mollydooker The Boxer, South Australia			85
Shiraz Cabernet, Penfolds Max's			150
USA			
Zinfandel, Decoy, Duckhorn, Sonoma County			80
Stags Leap Hands of Time Red			90
Pinot Noir, Au Bon Climat 'Isabelle'			160
Cabernet Sauvignon, Duckhorn, Napa Valley			165

ROSÉ WINES

	Glass 175ml	Glass 250ml	Bottle
France			
Provence Rosé, Mirabeau Pure	16	18	55
d'Estoublon Rose, Roseblood	18	21	63
Mellot Le Paradis Sancerre			70
Rock Angel Rosé by Whispering Angel			80

A discretionary service charge of 15% will be added to your final bill.
If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.
Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.