



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

YOUR FESTIVE PACKAGE INCLUDES

From £120 per person

- Three-course festive menu
- Tea, coffee, and homemade mince pies
- Half bottle sommelier's selected wine
- Christmas crackers
- Seating plan, place cards, personalised menus

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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.

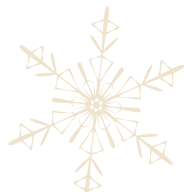
ENHANCE YOUR PACKAGE

- 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)

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)
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FESTIVE PRIVATE DINING MENU

STARTERS

Hand-Dived King Scallop

Glazed pork belly, celeriac, Granny Smith apple, rock samphire

H Forman & Son Scottish Smoked Salmon

Traditional accompaniments

Native Lobster and Crayfish Cocktail

Marie Rose sauce, brown bread, lemon

Smoked Duck Breast

Pickled carrots, black garlic mayonnaise, chicory, red vein sorrel

Devon Dressed Crab

Compressed cucumber, avocado, brown crab mayonnaise, brioche

Double-Baked Isle of Mull Cheddar Cheese Soufflé (V)

Pickled carrots, apple & walnut salad, chive beurre blanc

Wild Mushroom and Chestnut Velouté (V)

Red onion toastie, winter truffle

Port Poached Pear (VG)

Heritage beetroot, compressed cucumber, candied pistachio, endive, mustard & thyme

(V) Vegetarian | (VG) Vegan



FESTIVE PRIVATE DINING MENU

MAINS

Free-Range Kelly's Bronze Leg Turkey

Apricot and 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

Salt baked potato, king oyster mushroom, braised red cabbage, blackberries, venison jus

Hereford Aged Beef Wellington

*Mashed potato, Brussels sprouts, port jus
(Minimum eight guests)*

Creedy Carver Duck Breast

Vanilla mashed potato, carrots, Cointreau jus

Pan-Fried Halibut

Purple potato, savoy cabbage, wild mushroom, Champagne butter sauce

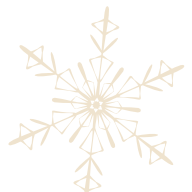
Wild Mushroom and Beetroot Wellington (V)

*Mashed potato, Brussels sprouts, rosemary velouté
(Minimum eight guests)*

Pumpkin Risotto (VG)

Beetroot, walnut, crispy sage, pumpkin seeds

(V) Vegetarian | (VG) Vegan



FESTIVE PRIVATE DINING MENU

DESSERTS

Homemade Chesterfield Christmas Pudding
Frosted sugar redcurrants, brandy sauce

Dark Chocolate and Cranberry Tart (V)
Crème fraîche

Coffee Panna Cotta (V)
Walnut biscuit

Gingerbread and Vanilla Brûlée (V)
Lemon madeleine

Sticky Toffee Pudding (V)
Vanilla ice cream

Selection of Four British Cheeses From Neal's Yard Dairy (V)
Quince jelly, grapes, celery, crackers

Pistachio Parfait (VG)
Cherry, red wine, meringue, cocoa nibs

(V) Vegetarian | (VG) Vegan



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CHESTERFIELDMAYFAIR.COM