



The Chesterfield MAYFAIR

PRIVATE DINING AT THE CHESTERFIELD MAYFAIR

Host an unforgettable social celebration with friends or family in the heart of Mayfair, one of London's most exclusive districts, where private dining blends exquisite cuisine with elegant surroundings.

From intimate gatherings to grand feasts, enjoy personalized service, bespoke menus, and a refined setting perfect for making lasting memories.

DINING OPTIONS

The Chesterfield Mayfair offers a selection of carefully curated set menus, with the option to create a bespoke dining experience tailored to your preferences. Vegetarian, vegan, and halal alternatives are also available upon request, ensuring every guest enjoys a meal crafted to their tastes and dietary needs.

PRE-ORDERING DRINKS

The Chesterfield Mayfair allows you to pre-order drinks, ensuring a seamless and enjoyable dining experience. Whether you choose from our curated beverage selection or request bespoke options, every detail is tailored to enhance your celebration. Enquire about Sabrage to provide an additional wow factor

DECORATIONS

Guests are welcome to bring decorations for the room; alternatively, our Events Team can assist with recommending suppliers for flowers, lighting and music.

ADDITIONAL EXPERIENCE: BESPOKE PORTRAITS WITH RESIDENT ARTIST

The Chesterfield Mayfair is delighted to introduce Shelley Levy, (@ShelleyTheArtist) as Resident Artist. This unique opportunity offers guests a bespoke personal, family or group portrait, crafting a truly unique memento.

ORGANISING YOUR PARTY

A member of our experienced events team would be happy to guide you through all the options to make your party a memorable occasion at The Chesterfield Mayfair.

DINING SPACES

The Chesterfield Mayfair has a variety of beautiful dining areas available to host your occasion

Butler's Restaurant: max of 100 guests

Our warm and intimate restaurant, accompanied by first-class service
A room hire and minimum spend may apply depending on the size of the party

The Conservatory: maximum 40 guests

Our iconic Tea Lounge at The Chesterfield Mayfair
Room Hire Fee from £1000 with a minimum spend of £3000

The Library: maximum 20 guests

A wonderful room with oak-panelled walls and full of character
Room Hire Fee from £500 with a minimum spend of £1000

Queen Suite: maximum 20 guests

An intimate suite ideal for hosting a private party
Room Hire Fee from £500 with a minimum spend of £1000

Charles Suite: maximum 50 guests

Elegantly furnished with abundant daylight overlooking Queen Street
Room Hire Fee from £700 with a minimum spend of £2000

The Royal Suite: maximum 100 guests

With abundant natural daylight our Royal Suite is perfect for larger parties
Room Hire Fee from £1000 with a minimum spend of £3000

The Chesterfield Mayfair, 35 Charles Street, London W1J 5EB
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CHESTERFIELDMAYFAIR.COM

PRIVATE DINING MENU

AT THE CHESTERFIELD MAYFAIR

Please choose up to three starters, three mains, and three desserts
to send to 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 fourteen days prior to your event date

Please note we are able to cater for pre-advised dietary requirements

STARTERS

Please select up to three items

HAND DIVED ORKNEY KING SCALLOP (GF)

*Roasted cauliflower purée, pickled carrot, samphire, chicken jus
£5 supplement*

H FORMAN'S LONDON SMOKED SALMON (GF)

Traditional accompaniments

DRESSED DEVON CRAB (GF)

Granny Smith apple, cucumber, brown crab mayonnaise, caviar, brioche

SMOKED DUCK BREAST (GF)

Kohlrabi, carrots, pine nuts, blood orange dressing

DINGLEY DELL PORK BELLY (GF)

Pickled apple, tenderstem broccoli, maple jus

SALT BAKED HERITAGE BEETROOT (V, GF)

Goat's cheese, fig, candied walnuts

ROASTED BABY ARTICHOKE (VG, GF)

Buckwheat, red chicory, almond vinaigrette

MAIN COURSE

Please select up to three items

DEVONSHIRE CHICKEN

Shallot purée, potato and chive croquette, wild mushroom, rosemary jus

CORNISH LAMB RUMP (GF)

Pea purée, carrots, potato pavé, pomegranate jus

HEREFORD AGED BEEF WELLINGTON

Dauphinoise potato, tenderstem broccoli, carrots, port jus

(Minimum five guests)

£10 supplement

BRAISED JACOBS LADDER SHORT RIB

Confit potato, pickled onion, gremolata, peppercorn jus

PAN-ROASTED HALIBUT (GF)

Fermented leeks, potato and celeriac gratin, rock samphire, hazelnut meunière

£5 supplement

SALT BAKED KOHLRABI & BEETROOT (V, GF)

Cannellini beans, pickled leeks, crispy kale, black truffle beurre blanc

SPICED ROASTED CAULIFLOWER HEART (V, GF)

Carrot purée, brown rice fricassée

DESSERT

Please select up to three items

STICKY TOFFEE PUDDING (V)

Vanilla ice cream

BAKED LEMON MERINGUE TART (V)

Crème fraîche

DARK CHOCOLATE MOUSSE (V)

Raspberries, pistachio, honeycomb

VANILLA AND COCONUT PANNA COTTA (VG, GF)

Mango and passion fruit, coconut

FRESH SEASONAL FRUIT AND BERRY SALAD (VG, GF)

SELECTION OF NEAL'S YARD CHEESE (GF)

Quince jelly, grapes, celery, and crackers

£7 Supplement