



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

