

PRIVATE DINING MENU



2017

Created by
Executive Chef Ben Kelliher

*All prices include 20% VAT
A discretionary 12.5% service charge will be added to your final bill*

Please choose one item from each course for the group. Please note we can cater for pre-advised dietary requirements.

The Chesterfield Mayfair, 35 Charles Street, Mayfair, London, W1J 5EB
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Canapés

Beef tartare	£ 3.00
Chicken liver and foie gras parfait on toast	£ 3.00
Smoked salmon, caviar and herb blini	£ 3.00
Wild mushroom vol au vent with truffle hollandaise	£ 3.00
Goats' cheese, pear and onion jam	£ 3.00

Starters

Butternut squash soup <i>Parmesan and sage fritter</i>	£ 9.50
Plum tomato and basil soup <i>Goats' cheese crouton</i>	£ 9.50
Wild mushroom soup <i>Truffle oil</i>	£ 9.50
Chicken, duck and foie gras terrine <i>Madeira raisin chutney and toasted brioche</i>	£ 14.50
Hampshire ham hock terrine <i>Smoked tomatoes, rocket and granary bread</i>	£ 14.50
Braised pork <i>Black pudding and apple coleslaw</i>	£ 12.50
Scottish beef carpaccio <i>Foie gras bon-bon, rocket and Parmesan salad</i>	£16.50
Salmon and dill fish cakes <i>Sweet pepper chutney and herb salad</i>	£ 12.50
Orkney king scallops <i>Cauliflower purée, black pudding and herb salad</i> <i>(Max. 30 guests)</i>	£ 18.50
Morecambe Bay potted shrimps <i>Toasted granary bread</i>	£12.50

Starters continued...

Beetroot salmon gravlax <i>Potato and chive salad, dill dressing</i>	£ 15.50
Cornish crab cakes <i>Basil mayonnaise and sweet pepper chutney</i>	£15.50
Chargrilled vegetable terrine (V) <i>Tomato, basil and mozzarella</i>	£ 10.50
Vine plum tomato and goats' cheese tart (V) <i>Onion jam and rocket salad</i>	£ 10.50
Pan fried potato and goats' cheese terrine (V) <i>Pickled beetroot and honey hazelnut dressing</i>	£ 10.50
English wild mushroom tart (V) <i>Poached egg and hollandaise sauce</i>	£ 10.50

Sorbets

Peach and Champagne Sorbet	£ 6.50
Lemon Sorbet	£ 5.00

Fish Courses

Pan fried halibut <i>Oxtail croquette and horseradish cream</i>	£ 16.00
Lobster risotto <i>Scottish lobster and vanilla bean sauce</i>	£ 17.00

Main Courses

Breast of Devonshire truffle buttered chicken <i>Fondant potato, baby leeks and wild mushroom fricassée</i>	£ 27.00
Corn fed chicken wrapped with cured bacon <i>Garlic mash potato, baby onions and red wine sauce</i>	£ 26.00
Barbary duck breast <i>Anna potato, parsnip purée, baby carrots and spiced plum</i>	£ 29.00
North York slow cooked pork <i>Bramley apples, black pudding Scotch egg and cider sauce</i>	£ 27.00
Yorkshire venison <i>Potato gratin, savoy cabbage, rosemary and blackberry jus</i>	£ 35.00
Herb crusted rack of lamb <i>Dauphinoise potatoes, ratatouille, haricot vert and rosemary sauce</i>	£ 34.00
Fillet of Scottish beef Wellington <i>Fondant potato, seasonal vegetables and Madeira jus</i> <i>(Min. 5 guests, served medium)</i>	£ 40.00
Grilled Dover sole <i>Parsley new potatoes, spinach and hollandaise sauce</i> <i>(Max. 30 guest, served on the bone)</i>	£ 40.00
Pan-fried Scottish salmon fillet <i>Thyme rösti potato, wilted spinach and shrimp butter sauce</i>	£ 26.00
Line caught fillet of sea bass <i>Red peppers, artichokes, green beans, olives and quail eggs</i>	£ 29.00

Main Courses continued...

Horseradish herb crusted halibut <i>Parsley mash, oxtail, baby carrots and onions</i>	£ 30.00
Potato pancake cannelloni (V) <i>Wild mushrooms, celeriac purée, rocket and Parmesan salad</i>	£ 22.00
Butternut squash risotto (V) <i>Toasted pine nuts, balsamic peppers and marjoram</i>	£ 22.00
Vegetarian bubble and squeak (V) <i>Poached egg and hollandaise sauce</i>	£ 22.00
Wild mushroom and goats' cheese pancakes (V) <i>Rocket salad and hazelnut pesto</i>	£ 22.00
Pasta primavera (V) <i>Baby vegetables, basil, Parmesan and tomato cream sauce</i>	£ 22.00

Desserts

Sticky toffee pudding <i>Vanilla ice cream</i>	£ 10.00
Chocolate tart <i>Raspberries and vanilla ice cream</i>	£ 10.00
Marble chocolate cheese cake <i>Raspberries, tuile biscuit and chocolate sauce</i>	£ 10.00
Vanilla crème brûlée <i>Fresh raspberries</i>	£ 10.00
Pear and almond tart <i>Toasted almonds and vanilla ice cream</i>	£ 10.00
Bea Tollman's honeycomb ice cream <i>A delicately sweet specialty as created by our Founder and President</i>	£ 10.00
Jaffa cake pudding <i>Chocolate ganache and orange jelly</i>	£ 10.00
Lemon tart <i>Raspberry sorbet</i>	£ 10.00
Plum and almond tart <i>Mixed berry ice cream</i>	£ 10.00
English apple tart <i>Vanilla ice cream and caramel sauce</i>	£ 10.00
Vacherin of fruit of the forest berries <i>Mixed berries and vanilla ice cream</i>	£ 10.00
Strawberry and vanilla knickerblocker glory	£ 10.00
Fresh fruit salad <i>Seasonal fresh fruit and orange syrup</i>	£ 13.00
Chef's selection of British and continental cheese <i>Grapes, celery and biscuits</i>	£ 13.00

Coffee

Tea and Coffee <i>Selection of teas and freshly brewed coffee served with truffles</i>	£ 5.50
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