

# CHRISTMAS DAY LUNCH

AT THE CHESTERFIELD MAYFAIR

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

				Glass	Glass				
				175ml	250ml	Bottle			
<b>CHAMPAGNE</b>									
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			
<b>SPARKLING WINES</b>									
Zarlino Prosecco DOCG				16.50		55			
Mirabeau La Folie Sparkling Rosé						65			
Nyetimber Classic Cuvée, England						90			
Nyetimber Rose NV						100			
<b>WHITE WINES</b>									
<b>South Africa - Bouchard Finlayson</b>									
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						
<b>France</b>									
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						
<b>Spain</b>									
Rioja Blanco, Muga			40						
Albariño, Pazos de Lusco	17	19	55						
<b>USA</b>									
Chardonnay Au Bon Climat, Santa Barbara			82						
<b>Italy</b>									
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						
<b>Austria</b>									
Dom Wachau Grüner Veltliner			50						
Smaragd Weissenkirchen									
<b>New Zealand</b>									
Pinot Gris, Waimea Estate, Nelson			38						
Riesling, Framingham Classic			50						
Sauvignon, Greywacke, Marlborough			80						
Sauvignon Blanc, Cloudy Bay Te Koko			130						
<b>Australia</b>									
Riesling, Petaluma Yellow Label Hanlin Hill			77						
Viognier, Yalumba Virgiliu			77						
<b>RED WINES</b>									
<b>Italy</b>									
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
<b>Argentina</b>									
Malbec, Zuccardi Q				16	20	60			
Malbec, Catena Alta, Mendoza						98			
<b>Chile</b>									
Merlot, Montes Single Vineyard				13	15	40			
<b>New Zealand</b>									
Syrah, Te Mata Estate, Hawke's Bay									
<b>South Africa - Bouchard Finlayson</b>									
Hannibal									
Pinot Noir, Galpin Peak				20	23	70			
<b>France</b>									
Gigondas, E Guigal									
Chateauneuf du Pape Des Mulets Perrin									
Fleurie Avalanche de Printemps									
Ségla, Margaux									
La Réserve de Léoville-Barton, St-Julien									
Château Fonplégade 2014, Saint-Émilion Grand Cru									
Gevrey Chambertin Alexandre Gauvin									
Louis Latour 'Domaine Latour' Aloxe-Corton					55	165			
Chateau Belair St Emilion Grand Cru 2003									
Château Lagrange St Julien									
Volnay 1er Cru Bouchard Père et Fils									
<b>Spain</b>									
Matsu El Viejo, Toro									
Rioja Reserva, Beronia S. 198				24	28	85			
Rioja Gran Reserva, Prado Enea, Muga									
<b>Australia</b>									
Cabernet Sauvignon, Yalumba Cigar				20	25	77			
Coonawarra									
Shiraz, Mollydooker The Boxer, South Australia									
Shiraz Cabernet, Penfolds Max's									
<b>USA</b>									
Zinfandel, Decoy, Duckhorn, Sonoma County									
Stags Leap Hands of Time Red									
Pinot Noir, Au Bon Climat 'Isabelle'									
Cabernet Sauvignon, Duckhorn, Napa Valley									
<b>ROSÉ WINES</b>									
<b>France</b>									
Provence Rosé, Mirabeau Pure				16	18	55			
d'Estoublon Rose, Roseblood				18	21	63			
Mellot Le Paradis Sancerre									
Rock Angel Rosé by Whispering Angel									

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.