

The Chesterfield MAYFAIR



EASTER PRIVATE DINING

Up to 20 people | From £165 per person

Exclusive hire of the beautiful and intimate Library

A chilled glass of fizz on arrival

3-course Easter meal including tea, coffee and petit fours

Half bottle of sommelier's selected wine with the meal

Personalised Easter Egg for each guest

Candelabra and tea lights on the table

Personalised printed menus, place cards, seating plan

White chair covers & organza sashes

Classical playlist

An abundance of Easter cheer from a very dedicated team

OPTIONAL EXTRAS

Pricing on request

Easter floral arrangements

Canapes paired with your arrival drinks

Premium wines

Lanson Champagne reception including a complimentary Sabrage

Hire of the Library is based on a minimum of 10 guests, full prepayment required at the time of booking

CHESTERFIELDMAYFAIR.COM

AT THE CHESTERFIELD

EASTER SUNDAY MENU

STARTERS

SMOKED DUCK BREAST

Kohlrabi, heritage carrot, pine nuts, bitter leaves, blood orange dressing

H FORMAN & SON SMOKED SALMON

Traditional accompaniments

NATIVE LOBSTER & CRAYFISH COCKTAIL

Marie Rose, wholemeal bread, lemon

HERITAGE BEETROOT (VG)

Compressed strawberries, lemon gel, hazelnut, pomegranate tea, sorrel

MAINS

CORNISH SPRING ROAST LAMB

Roast potato, cauliflower cheese, wild garlic salsa, carrot, asparagus, peas & broad beans, shallot, mint gravy

HEREFORD AGED ROAST BEEF

Yorkshire pudding, roast potato, cauliflower cheese, bone marrow gremolata, carrot, asparagus, peas & broad beans, shallot, rosemary gravy

DEVONSHIRE ROASTED CHICKEN

Roast potato, cauliflower cheese, stuffing, carrot, asparagus, peas & broad beans, shallot, brown butter gravy

SALT BAKED HERITAGE CARROTS (VG)

Mango and carrot purée, peas & broad beans, pistachio crumb, grelot onion, radish, carrot jus

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Rhubarb compote

YORKSHIRE RHUBARB SOUFFLÉ

Custard ice cream

EASTER TRIFLE

SELECTION OF BRITISH CHEESE

Quince jelly, grapes, celery, and crackers

PETITS FOURS

🍷 A favourite signature dish of Mrs T, our Founder and President | (V) Vegetarian | (VG) Vegan

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.