



# 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

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Each guest will then need to select one starter, one main, and one dessert  
from your menu selection

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Please send your pre-order for each guest to your event organiser  
no later than fourteen days prior to your event date

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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*