

# 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)

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### TEA, COFFEE & PETITS FOURS

*Mince pies, clementine Jaffa cake, macarons*

(V) Vegetarian

# WINE LIST

	Glass		Bottle		Glass		Glass	Bottle
	175ml			RED WINES	175ml	250ml		
<b>CHAMPAGNE</b>				<b>Italy</b>				
Lanson Black Label Reserve	22		110	Ripasso, Valpolicella Superiore, La Casetta				50
Lanson Rosé	22		120	Chianti Classico Riserva, Villa Antinori				78
Lanson White Label	22		120	Le Volte dell' Ornellaia				80
Bollinger			140	Le Difese Tenuta San Guido				85
Ruinart Blanc de Blanc			200	Amarone Classico Costasera, Masi				120
Ruinart Rosé Brut			165	Barolo, Giacomo Fenocchio Castellero				150
Laurent Perrier Brut			120	Brunello, Banfi Poggio alle Mura				150
Laurent Perrier Rosé			160	Grattamacco Bolgheri Superiore				198
Laurent Perrier Ultra Brut			165	Tignanello				350
Krug, Grand Cuvee Brut			330	<b>Argentina</b>				
Dom Pérignon 2012			395	Malbec, Zuccardi Q	16	20		60
Cristal Roederer			450	Malbec, Catena Alta, Mendoza				98
<b>SPARKLING WINES</b>				<b>Chile</b>				
	Glass		Bottle	Merlot, Montes Single Vineyard	13	15		40
	175ml			<b>New Zealand</b>				
Zarlino Prosecco DOCG	16.50		55	Syrah, Te Mata Estate, Hawke's Bay				50
Mirabeau La Folie Sparkling Rosé			65	<b>South Africa - Bouchard Finlayson</b>				
Nyetimber Classic Cuvée, England			90	Hannibal				68
Nyetimber Rose NV			100	Pinot Noir, Galpin Peak	20	23		70
<b>WHITE WINES</b>				<b>France</b>				
	Glass		Glass	Bottle	Gigondas, E Guigal			70
	175ml		250ml		Chateauneuf du Pape Des Mulets Perrin			93
<b>South Africa - Bouchard Finlayson</b>				Fleurie Avalanche de Printemps				98
Blanc De Mer	15	17	44	Ségla, Margaux				100
Chardonnay, Sans Barrique	16	18	51	La Réserve de Léoville-Barton, St-Julien				110
Sauvignon Blanc, Walker Bay	17	19	55	Château Fonplégade 2014, Saint-Émilion Grand Cru				130
Chardonnay, Crocodile's Lair			55	Gevrey Chambertin Alexandre Gauvin				130
Sauvignon Blanc, Reserve			58	Louis Latour 'Domaine Latour' Aloxe-Corton		55		165
Chardonnay, Kaaimansgat Limited Edition			62	Chateau Belair St Emilion Grand Cru 2003				217
Chardonnay, Missionvale			60	Château Lagrange St Julien				267
<b>France</b>				Volnay 1er Cru Bouchard Père et Fils				290
Gewürztraminer 'Les Princes Abbés'			51	<b>Spain</b>				
Domaines Schlumberger				Matsu El Viejo, Toro				70
Chablis 1er Cru Fourchaume, Domaine Chatelain	26	31	90	Rioja Reserva, Beronia S. 198	24	28		85
Mellot Sancerre Organic Les Demoiselles	31	36	97	Rioja Gran Reserva, Prado Enea, Muga				150
Pouilly-Fumé Ladoucette			100	<b>Australia</b>				
Meursault Bouzerou Gruere		45	130	Cabernet Sauvignon, Yalumba Cigar	20	25		77
Condrieu, E. Guigal			135	Coonawarra				
Puligny Montrachet Domaine Joly			160	Shiraz, Mollydooker The Boxer, South Australia				85
<b>Spain</b>				Shiraz Cabernet, Penfolds Max's				150
Rioja Blanco, Muga			40	<b>USA</b>				
Albariño, Pazos de Lusco	17	19	55	Zinfandel, Decoy, Duckhorn, Sonoma County				80
<b>USA</b>				Stags Leap Hands of Time Red				90
Chardonnay Au Bon Climat, Santa Barbara			82	Pinot Noir, Au Bon Climat 'Isabelle'				160
<b>Italy</b>				Cabernet Sauvignon, Duckhorn, Napa Valley				165
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	<b>ROSÉ WINES</b>				
Planeta Cometa			85	<b>France</b>				
Cervaro Antinori		65	195	Provence Rosé, Mirabeau Pure	16	18		55
<b>Austria</b>				d'Estoublon Rose, Roseblood	18	21		63
Dom Wachau Grüner Veltliner			50	Mellot Le Paradis Sancerre				70
Smaragd Weissenkirchen				Rock Angel Rosé by Whispering Angel				80
<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					
Vioignier, Yalumba Virgiliu			77					

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.