

## PRIVATE DINING MENU



2014

Created by  
Executive Chef Ben Kelliher

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

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

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## Canapés

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

## Starters

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

## Starters continued...

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

## Sorbets

<b>Peach and Champagne Sorbet</b>	£ 6.50
<b>Lemon Sorbet</b>	£ 5.00

## Fish Courses

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

## Main Courses

<b>Breast of Devonshire truffle buttered chicken</b> <i>Fondant potato, baby leeks and wild mushroom fricassée</i>	£ 25.50
<b>Corn fed chicken wrapped with cured bacon</b> <i>Garlic mash potato, baby onions and red wine sauce</i>	£ 25.50
<b>Barbary duck breast</b> <i>Anna potato, parsnip purée, baby carrots and spiced plum</i>	£ 27.50
<b>North York slow cooked pork</b> <i>Bramley apples, black pudding Scotch egg and cider sauce</i>	£ 25.50
<b>Yorkshire venison</b> <i>Potato gratin, savoy cabbage, rosemary and blackberry jus</i>	£ 33.50
<b>Herb crusted rack of lamb</b> <i>Dauphinoise potatoes, ratatouille, haricot vert and rosemary sauce</i>	£ 34.00
<b>Fillet of Scottish beef Wellington</b> <i>Fondant potato, seasonal vegetables and Madeira jus (min. 5 guests, served medium)</i>	£ 40.00
<b>Grilled Dover sole</b> <i>Parsley new potatoes, spinach and hollandaise sauce (Max. 30 guest, served on the bone)</i>	£ 40.00
<b>Pan-fried Scottish salmon fillet</b> <i>Thyme rosti potato, wilted spinach and shrimp butter sauce</i>	£ 25.50
<b>Line caught fillet of sea bass</b> <i>Red peppers, artichokes, green beans, olives and quail eggs</i>	£ 28.50

## Main Courses continued...

	£ 29.50
<b>Horseradish herb crusted halibut</b> <i>Parsley mash, oxtail, baby carrots and onions</i>	
<b>Potato pancake cannelloni (V)</b> <i>Wild mushrooms, celeriac purée, rocket and parmesan salad</i>	£ 21.00
<b>Butternut squash risotto (V)</b> <i>Toasted pine nuts, balsamic peppers and marjoram</i>	£ 21.00
<b>Vegetarian bubble and squeak (V)</b> <i>Poached egg and hollandaise sauce</i>	£ 21.00
<b>Wild mushroom and goats' cheese pancakes (V)</b> <i>Rocket salad and hazelnut pesto</i>	£ 21.00
<b>Spring pasta (V)</b> <i>Baby vegetables, basil, parmesan and tomato cream sauce</i>	£ 21.00

## Desserts

<b>Sticky toffee pudding</b> <i>Vanilla ice cream</i>	£ 9.50
<b>Chocolate tart</b> <i>Raspberries and vanilla ice cream</i>	£ 9.50
<b>Marble chocolate cheese cake</b> <i>Raspberries, tuille biscuit and chocolate sauce</i>	£ 9.50
<b>Vanilla crème brûlée</b> <i>Fresh raspberries</i>	£ 9.50
<b>Pear and almond tart</b> <i>Toasted almonds and vanilla ice cream</i>	£ 9.50
<b>Bea Tollman's honeycomb ice cream</b> <i>a delicately sweet specialty as created by our Founder and President</i>	£ 9.50
<b>Jaffa cake pudding</b> <i>Chocolate ganache and orange jelly</i>	£ 9.50
<b>Lemon tart</b> <i>Raspberry sorbet</i>	£ 9.50
<b>Plum and almond tart</b> <i>Mixed berry ice cream</i>	£ 9.50
<b>English apple tart</b> <i>Vanilla ice cream and caramel sauce</i>	£ 9.50
<b>Vacherin of fruit of the forest berries</b> <i>Mixed berries and vanilla ice cream</i>	£ 9.50
<b>Strawberry and vanilla knickerblocker glory</b>	£ 9.50
<b>Fresh fruit salad</b> <i>Seasonal fresh fruit and orange syrup</i>	£ 12.50
<b>Chef's selection of British and Continental cheese</b> <i>Grapes, celery and biscuits</i>	£ 12.50

## Coffee

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