



# The Chesterfield MAYFAIR

CHRISTMAS 2014





## CELEBRATE CHRISTMAS IN STYLE THIS YEAR AT THE CHESTERFIELD MAYFAIR HOTEL

### Why the Chesterfield Mayfair Hotel this Christmas I hear you ask:

**Surroundings** – in the heart of Mayfair served in one of our elegant private dining rooms. From a small intimate dinner to a large reception we have the room to suit

Library up to 22 guests

Royal Suite up to 100 guests

Conservatory up to 40 guests

Butlers up to 140 guests

**Dining** – 2 AA Rosette award-winning Executive Chef Ben Kelliher takes pleasure in preparing a range of sumptuous British dishes with a twist

**Celebrating** – professional sommelier William Wilson will match drinks to your preferences, needs and budget

**Dancing** – should your party wish we will arrange live music or DJ to suit your tastes

My team and I are here to ensure an exceptional celebration for you in 2014, from enquiry; to the event we will deliver the best Christmas celebration.

For enquiries or to make a reservation please call our Christmas Co-ordinators

Phone: 020 7514 5604 or 020 7958 6944

E-mail: [santach@rchmail.com](mailto:santach@rchmail.com)

*Season's Greetings*

**Oliver Raggett**  
General Manager



A wonderful room with oak-panelled walls and full of character, the Library is perfect for dinners and lunches for up to 20 people, or receptions for up to 40 people. The Library has natural daylight and air-conditioning and is ideally situated just off the Lobby area.

## FESTIVE PACKAGES

### Rudolph Package

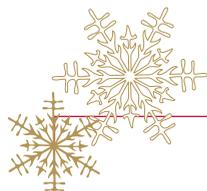
£105.00 per person

### Blitzen Package

£95.00 per person

### Dasher Package

£85.00 per person



Private use of one of our function rooms  
Half an hour sparkling wine reception on arrival  
Delicious 3-course seated Christmas meal  
Coffee, tea and mince pies  
Half a bottle of house wine with your meal  
Jugs of iced water  
Christmas crackers  
Name cards, table plan and personalised printed menus

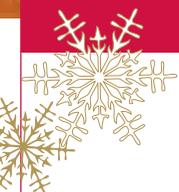
### Enhance your packages with these optional extras

- Bottle of mineral water - £3.00 per person
- One bottle of wine - £10.00 per person
- Half hour Champagne reception - £5.00 per person
- One bottle of wine per person + after dinner drinks:  
unlimited house spirits, soft drinks and bottled beers - £30.00 per person
- Three canapés on arrival - £6.00 per person
- DJ for up to four hours - £400.00

All prices include VAT at 20%.  
An optional service charge of 12.5% will be added to your final bill.



Located on the ground floor and available for exclusive use the warm and intimate Butlers Restaurant, offers elegant dining for 140 guests.



## RUDOLPH MENU

**£105.00 per person**

### CHOICE OF STARTERS

Butternut squash soup with Parmesan and sage fritter

Lobster risotto with vanilla bean sauce

Scottish fillet steak tartare with toasted onion bread

### CHOICE OF MAINS

Traditional roast bronze turkey with sage & onion stuffing, pigs in blankets, cranberry compote, roast potatoes, carrots and Brussels sprouts

Scottish beef Wellington, fondant potato, seasonal vegetables and Madeira jus (served medium, min of 5 people)

Roasted fillet of line caught sea bass, confit potato, fennel purée, curly kale and saffron sauce

Wild mushroom tagliatelle, toasted pine nuts, rocket and goats' cheese crumble

### CHOICE OF DESSERTS

Christmas pudding with homemade brandy sauce

Jaffa cake pudding

Peanut parfait, raspberry jam, peanut brittle and chocolate soil

\* \*

Coffee and homemade mince pies

**Please choose one starter, one main course (plus a vegetarian option) and one dessert for the whole party**



Ideal for larger events, the Royal Suite is elegantly furnished with tasteful décor. With abundant natural daylight and individually controlled air-conditioning, the room is perfect for daytime or evening events. The Royal Suite comfortably accommodates 100 for dinner on round tables or 150 for a reception

## BLITZEN MENU

£95.00 per person

### CHOICE OF STARTERS

Wild mushroom soup with truffle Scotch egg

Chicken, duck and foie gras terrine with raisin chutney and toasted brioche

Cornish crab cakes, sweet pepper chutney and basil mayonnaise

### CHOICE OF MAINS

Traditional roast bronze turkey with sage & onion stuffing, pigs in blankets, cranberry compote, roast potatoes, carrots and Brussels sprouts

Barbary duck breast, Anna potato, parsnip purée, baby carrots and spiced plum

Pan-fried fillet of sea bream with dauphinoise potato, celeriac purée and wild mushrooms

Butternut risotto, marjoram balsamic red peppers and Parmesan

### CHOICE OF DESSERTS

Christmas pudding with homemade brandy sauce

Classic lemon tart

Sticky toffee pudding with vanilla bean ice-cream

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Coffee and homemade mince pies

**Please choose one starter, one main course (plus a vegetarian option) and one dessert for the whole party**



Situated on the ground floor of the hotel, adjacent to the Terrace Bar, the marble-floored Conservatory is ideal for reception drinks, lunches and dinners. It can fit up to 30 guests on an oval table, 40 guests on round tables or 80 for a reception.



## DASHER MENU

**£85.00 per person**

### CHOICE OF STARTERS

Leek and potato soup with chive crème fraîche and golden croutons  
Hampshire ham hock terrine, smoked tomatoes, rocket and granary bread  
Smoked salmon and crab parcel with pickled cucumber and herb salad

### CHOICE OF MAINS

Traditional roast bronze turkey with sage & onion stuffing, pigs in blankets, cranberry compote, roast potatoes, carrots and Brussels sprouts  
Herb crusted fillet of pollock, parsley mash, Jerusalem artichoke velouté  
Wild mushroom and goats' cheese pancakes, hazelnut pesto rocket and Parmesan salad (V)

### CHOICE OF DESSERTS

Christmas pudding with homemade brandy sauce  
Belgium dark chocolate tart with raspberry sauce and vanilla ice cream  
Chef's selection of British and Continental cheese

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Coffee and homemade mince pies

**Please choose one starter, one main course (plus a vegetarian option) and one dessert for the whole party**



## WINES

### HOUSE WINES

**White: Blanc de Mer, Bouchard Finlayson, South Africa**

*A delicious blend of grape varieties with aromas of citrus blossoms, complemented by tropical, flinty flavours*

**Red: Mas Demelles, Vin du pays du Gard, France**

*Les vigneron de Calvisson. Grenache/Syrah. Fresh red fruit nose, lively and spicy edge to the finish*

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Enhance your package with one of our Sommelier's wine selection

#### WHITE WINES AT AN ADDITIONAL £4.00 PER PERSON

**Sauvignon Blanc, Bouchard Finlayson, Walker Bay, South Africa**

*Complex citrus and gooseberry flavours with a fresh, lingering finish*

**Pinot Grigio, Tonon Piave, Veneto, (DOC), Italy**

*Smooth, light and dry, refreshing and revitalizing*

**Chardonnay "Sans Barrique", Bouchard Finlayson, Overberg, South Africa**

*An unoaked chardonnay characterized with crisp notes and floral overtones*

#### RED WINES AT AN ADDITIONAL £6.00 PER PERSON

**Barbera D/Alba DOC, Azienda Borgogno di Barolo, Piemonte, Italy**

*Fresh and fruity red with perfumed cherry character and a clean finish*

**Castillo di Calvijo, Rioja (DOC), Spain**

*Aromas of ripe red berries, spices and vanilla, in the mouth it is elegant and harmonious with a long finish*

#### RED WINES AT AN ADDITIONAL £10.00 PER PERSON

**Pinot Noir "Galpin Peak", Bouchard Finlayson, Hermanus South Africa**

*Rich and dark in colour, this wine has depth and concentration and pleasing flavours of subtle cherries, raspberries and oak*

**Fleurie, Domaine Patrice Barraud, Beaujolais, France**

*50 years old Gamay vines. Intense aromas of ripe cherry mingling, with dark sweet red and black fruit*

A full wine list is available from our Events Team. Please ask us for details.



## A THANK YOU TO OUR PARTY BOOKERS

Enjoy a dinner for two in our Butlers Restaurant including a bottle of our Sommelier's selected wine when you confirm your Christmas party for 30 or more guests

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Enjoy an afternoon tea for four in our Butlers restaurant including a bottle of Champagne for the table when you confirm your Christmas party for 40 or more guests

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Enjoy an overnight stay for two in a luxurious Junior Suite including full English breakfast when you book a Christmas party for 60 or more guests (this offer is valid for 3 months)

### JANUARY CHRISTMAS PARTY SALE

Host your Christmas party in January and we will give you 25% discount off food and provide you with a half hour complimentary Champagne reception. (Minimum 20 guests applies)

### GOOD TO KNOW!

Don't forget that the taxman will help foot the bill. The government allows UK companies to claim the cost of a staff party against tax up to a maximum annual tax allowance for staff entertainment of £150.00 (including VAT) per person.

