



ROYAL PHILHARMONIC ORCHESTRA DINNER & WINE MENU

£160 PER PERSON

Dressed Cornish crab

Lime and gin compressed watermelon, radish

Stuffed courgette flower

English peas, broad beans, cashew nuts, pickled onion, tarragon oil

Walker Bay Sauvignon Blanc, Bouchard Finlayson, 2017

Chicken liver and foie gras parfait

Marmite brioche, fig jam, pickled Dorset cucumbers

Salad of new season beetroot

Summer leaves, confit heritage tomatoes, pine nuts, aged Parmesan, aged balsamic

Missionvale Chardonnay, Bouchard Finlayson, 2015

Cornish Turbot

Courgette flower, basil, yuzu beurre blanc

Giant cous cous risotto

Roasted baby vegetables, parsley and cashew pesto, pumpkin seeds, English barrel-aged feta

Sans Barrique Chardonnay, Bouchard Finlayson, 2016

Wagyu fillet of beef

Broad beans, giroles, truffle and veal jus

Grilled cauliflower steak

Gremolata, scorched onion, giroles, summer truffle

Galpin Peak Pinot Noir, Bouchard Finlayson, 2015

Strawberry & Pimm's

Buckler sorrel, strawberry jam, Pimm's sorbet, sheep's yoghurt doughnuts

Tokaji Dessert Wine

Tea, coffee and petit fours



ChesterfieldMayfair



chesterfield_MF



chesterfieldMayfair