

# CHRISTMAS DAY LUNCH

THE CHESTERFIELD MAYFAIR

## CANAPÉS

STILTON, CRANBERRY, PISTACHIO (V)  
CITRUS CURED DUCK, MUSHROOM, SPICED ORANGE  
MAPLE GLAZED SMOKED SALMON, BLINI, CRÈME FRAÎCHE

## SOUP

WILD MUSHROOM SOUP (V)  
Celeriac, pickled ginger, winter truffle

## TO START

NATIVE LOBSTER AND CRAYFISH COCKTAIL  
Cornish salt caviar  
H FORMAN & SON IRISH & SCOTTISH SMOKED SALMON  
Capers, egg, shallot, potato and thyme sourdough  
DEVONSHIRE CHICKEN LIVER PARFAIT  
Cherry jam, blackberries, port jelly, brioche  
DOUBLE-BAKED BARON BIGOD SOUFFLÉ (V)  
Heritage beetroot, fig, roasted chestnut, winter truffle

## SIGNATURE MAINS

FREE-RANGE KELLY'S BRONZE LEG TURKEY AND STUDDERED HAM  
Apricot & chestnut stuffing, pigs in blankets, roast potatoes, honey mustard glazed carrots and parsnips, Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy  
BEEF WELLINGTON  
Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, Madeira jus  
GRILLED DOVER SOLE  
Baby potatoes, wilted spinach, hollandaise sauce  
MUSHROOM, WESTCOMBE RICOTTA AND BEETROOT WELLINGTON (V)  
Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, onion jus

## PALATE CLEANSER

CHAMPAGNE & BLOOD ORANGE SORBET (V)

## TO FINISH

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)

\*\*\*\*\*

TEA, COFFEE & PETITS FOURS  
Mince pies, macarons, truffles

(V) Vegetarian