

CHRISTMAS DAY LUNCH

THE CHESTERFIELD MAYFAIR

£325 per guest / £165 per child under 12 years

CANAPÉS

H. FORMAN & SON HOT SMOKED SALMON RILLETTE, BLINI, CAVIAR
MERRIFIELD FARM DUCK LIVER PARFAIT, BURNT ORANGE, BRIOCHE
WHIPPED DORSTONE, CRANBERRY & WALNUT TARTLET (V)

SOUP

ROASTED PUMPKIN SOUP (V)
Sage, cranberry & sourdough crumb

TO START

NATIVE LOBSTER AND CRAYFISH COCKTAIL
Cornish salt caviar

H. FORMAN & SON IRISH & SCOTTISH SMOKED SALMON
Capers, egg, shallot, black treacle soda bread

ROASTED BLACK LEG CHICKEN & FOIE GRAS TERRINE
Date, pistachio port, toasted brioche

FEN FARM BARON BIGOD TART (V)
Smoked red onion, heritage beetroot, chestnut, winter truffle honey

SIGNATURE MAINS

FREE-RANGE BRONZE LEG TURKEY & MAPLE GLAZED BLYTHBURGH FARM HAM
Apricot & chestnut stuffing, pigs in blankets, roast potatoes, roasted root vegetables,
Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy

BEEF WELLINGTON
Truffle mashed potato, beef fat carrot, Savoy cabbage, roasted onion, red wine jus

GRILLED DOVER SOLE
Roasted new potatoes, cranberries & chestnuts, creamed spinach, hollandaise sauce

WILD MUSHROOM, SPINACH & SMOKED RICOTTA PITHIVIER (V)
Mashed potato, honey-glazed carrot, Savoy cabbage, roasted onion, red wine jus

PALATE CLEANSER

MULLED WINE SORBET
Cranberry

TO FINISH

TRADITIONAL CHRISTMAS PUDDING
Flambéed at the table with brandy sauce

BLACK FOREST TRIFLE (V)
Single origin dark chocolate, cherry, chantilly cream

CHESTNUT & STEM GINGER PARFAIT (V)
Cranberry, candied orange

SELECTION OF BRITISH CHEESE (V)
Mulled spice chutney, crackers

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

(V) Vegetarian