



The  
Chesterfield  
MAYFAIR 



# CHRISTMAS DAY LUNCH



Seven Courses


## CANAPÉS


Stilton, Cranberry, Pistachio (v)  
Citrus Cured Duck, Spiced Orange  
Maple Glazed Smoked Salmon, Blini, Crème Fraîche

## SOUP

Cauliflower and Roasted Chestnut Soup  
*Crispy maple bacon*  
Cauliflower and Roasted Chestnut Soup (v)


## STARTERS

Lobster and Crayfish Cocktail  
*Cornish salt caviar*  
H Forman Irish and Scottish Smoked Salmon  
*Capers, egg, shallot, potato and thyme sourdough*  
Game Pâté en Croûte  
*Pear chutney, black mooli, pickled walnuts*  
Crispy Baron Bigod (v)  
*Heritage beetroot, fig, roasted chestnut, winter truffle* 



## MAINS

Free-Range Kelly's Bronze Leg Turkey and Studded Ham  
*Apricot and chestnut stuffing, pigs in blanket, roast potatoes, honey mustard glazed carrots and parsnips, brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy*  
Grilled Dover Sole  
*New potatoes, wilted spinach, hollandaise sauce*  
Beef Wellington  
*Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, Madeira jus*  
Wild Mushroom and Beetroot Wellington (v)  
*Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, onion jus*



## PALATE CLEANSER

Champagne Sorbet

## DESSERTS

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)

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Tea, Coffee & Petits Fours  
*Mince pies, clementine Jaffa cake, macarons*

(v) vegetarian

