

## PRIVATE DINING MENU

### STARTERS

Hand Dived Orkney King Scallop, Pork Belly, Wild Mushroom, Sea Vegetables, Whey Butter (gf)

H Forman's London Smoked Salmon (gf)

Devon Crab, Avocado, Cucumber, Crab Mayonnaise (gf)

Charred Cornish Mackerel, Kohlrabi, Horseradish Cream, Cucumber (gf)

\*Chicken Liver Parfait, Heritage Beetroot, Brioche (gf)

Smoked Duck Breast, Peach, Watercress, White Balsamic, Walnut (gf)

\*Salt Baked Heritage Beetroot, Graceburn Cheese, Walnut (v, gf)

Crispy Hen's Egg, Rainbow Radish, Wild Mushroom, Peas (v)

\*Wye Valley Asparagus, Crispy Hen's Egg, Black Truffle, Wild Garlic (v)

White Bean And Sweet Corn Chowder, Shallot (v, gf)

Roasted Baby Artichoke, Spring Onion, Celery, Romanesco (vg, gf)

\*Grilled Courgette, Spring Onion, Almond, Lemon Verbena (vg, gf)

### MAIN COURSES

Devon Roast Chicken, Dauphinoise Potato, Leeks, Wild Mushroom Jus (gf)

Pork Rib Eye, Granny Smith Apple, Hispi Cabbage, Cider Jus (gf)

\*Spring Cornish Lamb Rump, Squash, Wild Mushroom, Seasonal Vegetables, Mint Jus (gf)

\*Creedy Carver Duck Breast, Shallot, Jerusalem Artichoke, Kale, Duck Jus (gf)

\*Hereford Aged Beef Wellington, Boulangère Potato, Seasonal Vegetables, Bone Marrow Jus  
*(Minimum 5 pax) – £10 supplement*

Braised Jacobs Ladder Short Rib, Potato Rosti, Leeks, Peppercorn Jus (gf)

Roasted Wild Line-Caught Seabass, Leeks, Swiss Chard, Citrus Beurre Blanc (gf)

\*Pan-Roasted Halibut, Brown Shrimp, Seasonal Vegetables, Hazelnut Meuniere(gf)

Pearl Barley And Celeriac Risotto, Courgette, Baby Carrots, Artichoke, Crispy Kale (vg, gf)

Spiced Roasted Cauliflower, Carrot, Brown Rice Fricassee (v, gf)

Crispy Hen's Egg, Baby Carrots, Salsify, Sea Beet, Radish, Truffle Butter Sauce (v, gf)

Braised Leek Heart, Roscoff Onion, Baby Carrots, Black Truffle, Parsley Velouté (vg, gf)

Miso- Grilled Hispi Cabbage, Shallot, Confit Chilli, Citrus Yoghurt (vg, gf)

The  
Chesterfield  
MAYFAIR 

## PRIVATE DINING MENU

### DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream

Baked Lemon Meringue Tart, Crème Fraiche

Spiced Apple and Gooseberry Crumble, Vanilla Ice Cream

Vanilla and Coconut Panna Cotta, Mango and Passion Fruit, Coconut (vg, gf)

Dark Chocolate Delice, Pistachios, Raspberry Sorbet

Warm Pear and Stem Ginger Cake, Pine Butter, Earl Grey Ice Cream

Fresh Seasonal Fruit and Berry Salad (vg, gf)

Selection of Neal's Yard Cheese, Damson Jelly, Grapes, Celery, and Crackers (gf)

*Add £7 supplement*

# The Chesterfield MAYFAIR

## CANAPÉS

£4 each

### COLD CANAPÉS

- \*Smoked Devon Chicken, Confit Chilli,  
Pickled Shallot
- \*Coronation Chicken, Mango Gel, Coriander
- \*Hereford-Aged Beef Tartare, Dripping Toast
  - \*Ham Hock, Pear Chutney, Cornichons
  - \*Scottish Smoked Salmon,  
Dill Crème Fraiche, Caviar
- \*Devon Crab, Pickled Black Mooli
- \*Teriyaki Cured Salmon, Pickled Ginger,  
Sesame Mayonnaise
- \*Tuna Sashimi, Devon Crab, Soy, and Sesame
  - \*Dorstone Goat's Cheese, Fig, Sorel (v)
  - \*Tomato Tartlet, Black Olive, Basil (v)
  - \*Endive, Beetroot & Hazelnut (vg)

### HOT CANAPÉS

- \*Buttermilk Fried Chicken, Caviar  
Hereford-Aged Beef Wellington  
Confit Duck Bonbon, Saffron Aioli
- \*Teriyaki Chicken, Espelette Pepper
- \*Torched Mackerel, Fennel, Grapefruit
  - \*Seared Tuna, Sesame Mayonnaise,  
Pickled Ginger
  - \*Panko Tiger Prawns, Wasabi Aioli
- Salt Cod Croquettes, Curry Mayonnaise  
Wild Mushroom Arancini,  
Truffle Mayonnaise (v)  
Fried Mac & Cheese, Lime Aioli (v)
- \*Salt Baked Celeriac, Truffle Emulsion (v)
- \*Spice Roasted Cauliflower, Sriracha (vg)  
Vegetable Spring Rolls (vg)
- \*Endive, Beetroot & Hazelnut (vg)

### DESSERT CANAPÉS

- Apple and Frangipane Tart
  - \*Chocolate Brownie
- \*Vanilla Cheesecake, Raspberry  
Bakewell Tart
- Lemon Meringue Pie
  - \*Dark Chocolate Mousse
- \*Vanilla And Coconut Panna Cotta (vg)

\*Can be made Gluten-Free  
(v) vegetarian | (vg) vegan