Private Christmas Parties

Your dedicated events manager, Doina and her team will take care of every last detail of your party planning this year, whether it is an intimate gathering of 10 or a spectacular feast for 110 people.

The Butlers Restaurant has a relaxed yet formal atmosphere in an old English setting, and holds up to 150 guests for receptions.

The Royal Suite offers abundant natural daylight, is fully air-conditioned, has adjustable lighting and piped music. The suite is situated on the first floor of the hotel and is ideal for up to 100 for an informal event.

Adjacent to the Terrace Bar, the marble-floored **Conservatory** is ideal for dinners for up to 40 guests.

The Library is a wonderful room with oak-panelled walls and plenty of character, making it perfect for dinners for up to 18 guests.

We can arrange a Champagne and Canapé reception, a 3-course meal or perhaps even an 8-course degustation menu. Executive Chef Ben Kelliher will tailor the menu for your function, using only the best quality, seasonal British ingredients.

To complement our signature dishes, Antoine Depierre, our Sommelier, is present to recommend the perfect wine to match.

Festive Afternoon Tea

Traditional afternoon tea with Christmas cake, served in our elegant conservatory.

£25.50 per person

Daily 1.30–5.30pm

All prices include VAT at the current rate. An optional service charge of 12.5% will be added to your bill. To the best of our knowledge we do not use any genetically modified ingredients.

For further information please contact our Christmas co-ordinator at The Chesterfield Mayfair, 35 Charles Street, London W1J 5EB.

Phone: 020 7514 5604 Fax: 020 7491 4793
E-mail: santach@rchmail.com

www.chesterfieldmayfair.com

www.redcarnationhotels.com

Celebrate Christmas 2011

Spoil yourself with our exciting array of seasonal delights. Whether it's for the office party, the perfect Christmas Day with family and friends, a London break or a special dinner, we look forward to welcoming you during the festive season.

The Chesterfield MAYFAIR

Christmas Eve Dinner

Wild mushroom soup with truffle oil

Smoked haddock and spring onion tart with a soft poached egg and hollandaise

Sauté chicken livers, beetroot crisps and sherry vinegar dressing

Honey and mustard glazed gammon with parsley potatoes and seasonal vegetables

Baked Scottish salmon with saffron mashed potato and spinach

Roast pumpkin and butternut squash risotto

Chestnut and almond tart with vanilla ice-cream

Mint chocolate chip mousse

Selection of British cheese with celery, grapes and chutney served with oatcakes

Coffee and home-made mince pies served with brandy butter

£45.00 per person

Christmas Day Lunch

Parsnip and chestnut soup with parsnip crisps

Chicken, duck and foie gras terrine with beetroot chutney

Smoked salmon and crab parcel with pickled cucumber and herb salad

Wild mushroom tart with poached egg and hollandaise sauce

Champagne sorbet

Traditional roast turkey with sage & onion stuffing, chipolatas & bacon, cranberry compote, roast potatoes, carrots and Brussels sprouts

Yorkshire venison loin with gratin potato, Savoy cabbage and rosemary & blackcurrant jus

Lemon sole fillets with salmon mousse and scallops and Champagne butter sauce

Potato and goat's cheese roulade with red pepper reduction

Christmas pudding with brandy sauce

Wild plum tart with custard

Fresh fruit sherry trifle

Selection of British cheese with celery, grapes and chutney served with oatcakes

Coffee and home-made mince pies served with brandy butter

£100.00 per person

New Year's Eve Dinner

Start off the evening with a few cocktails in the bar followed by a sumptuous 7-course gala dinner in Butlers restaurant, then dance in the New Year to the tunes of the Chesterfield band.

Wild mushroom cappuccino

Beetroot salmon gravlax with crab compote and dill dressing

Game terrine with spicy fruit chutney

Goat's cheese and roast pepper tart with pesto dressing

Peach and Champagne sorbet

Herb crusted rack of lamb, dauphinoise potato and rosemary jus

Roasted halibut with Rösti potato, spinach and grain mustard cream sauce

Cep gnocchi and wild mushroom with roquette and white truffle oil

Pear and apple charlotte with Chantilly cream

Valrhona chocolate tart with raspberry coulis and vanilla ice cream

Pistachio parfait, pistachio marshmallows and toasted pistachio nuts

Selection of British cheese with celery, grapes and chutney served with oatcakes

Coffee and petits fours

£115.00 per person