

Butlers

Sunday Roast

Starters

Atlantic prawn cocktail with Marie rose sauce

Bubble and squeak soup

Savoy cabbage, black pudding and bacon

Bea Tollman's chicken liver parfait

Toasted onion bread

Ham, egg and chips

Hampshire ham, duck fat chips and quail eggs

Pan fried goats cheese terrine (V)

Jerusalem artichokes, beetroot and hazelnuts

Main courses

Garlic and rosemary braised shoulder of lamb

Yorkshire pudding, thyme roast potatoes and seasonal vegetables

Scottish rib of beef

Yorkshire pudding, thyme roast potatoes and seasonal vegetables

North York slow cooked pork belly

Bramley apples, black pudding scotch egg and cider sauce

Blue cheese stuffed portabella mushroom (V)

Celery, apples and walnuts

Dover Sole Prepared grilled or meunière with wilted spinach, new potatoes or French fries £20.00 supplement

Desserts

Sticky toffee pudding

Vanilla ice cream and caramel sauce

Fresh fruit salad

Seasonal fruits and berries

English plum tart

Frozen natural yoghurt ice cream

Bea Tollman's honeycomb ice cream

A delicately sweet specialty of our founder and president

Selection of British & Continental cheese

Cheddar cheese, Sainte-Maure goat's cheese, Lincolnshire poacher Cheddar, Cropwell Bishop Stilton and Brie de Meaux served with grapes, celery and biscuits

1 course £19.50

2 courses £ 21.50

3 courses £ 25.50

All our meat comes from the legendary Allens of Mayfair

All our prices are inclusive of VAT at current standard rate. An optional 12.5% service charge will be added to your bill

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

The Chesterfield Mayfair Hotel 35 Charles Street, Mayfair, London, W1J 5EB

Phone: 0207 491 2622 Fax: 0207 491 4793

e-mail: bookch@rchmail.com website www.redcarnationhotels.com