THE
CHANCERY
ROSEWOOD



WONDER IN A NEW LIGHT

FESTIVE
PROGRAMMING
2026

FESTIVE MENUS

17 November - 6 January



Jacqueline

17 November - 6 January

WORLD'S BEST AFTERNOON TEA BY LA LISTE 2026

Executive Pastry Chef Marius Dufay presents a beautifully curated Afternoon Tea showcasing seasonal flavours, exquisite savouries and expertly crafted pâtisserie.

AFTERNOON TEA • £105 PER GUEST

SANDWICHES

Truffle Baron Bigod
Spiced Quince on Japanese Milk Bread

Roasted Bronze Turkey Crown
Cranberry Sauce, Sage Butter on Granary Bread

Wimbledon Smokehouse Smoked Salmon
Dill Pressed Cucumber, Sour Cream on White Bread

Honey Glazed Carrot
Grape Mustard Mayonnaise on Granary Bread

SCONES

Plain and Raisin
Served with Devonshire Clotted Cream, Strawberry Jam and Apple & Cinnamon Crumble Jam

PASTRIES

Christmas Pudding
Rose, Walnut and Chamomile

Chocolate Brioche
Chocolate Ganache and Winter Spices

Popcorn Cake
Caramel and Rice

Blackcurrant Cake
Chestnuts

Pistachio Kakigori
Date Ice Cream, Sticky Toffee Pudding Sauce

Profiteroles to Share

OPENING HOURS

All Day Dining
11.00AM – 9.00PM , daily

Afternoon Tea
1.00PM – 6.00PM, daily

RESERVE

Serra Restaurant and Bar

17 November - 6 January

Celebrate mediterranean-inspired flavours with a three-course menu, designed by Chef De Cuisine Alex Povall. Featuring succulent sharing dishes and indulgent festive desserts, Serra Restaurant and Bar makes for the perfect destination for gatherings with family and friends.

THREE COURSE DINNER • £105 PER GUEST

STARTER

Choice of
Guinea Fowl Agnolotti
Chicken Fat, Wild Thyme

Spiced Langoustine Bisque
Confit Fennel, Marjoram Pesto

Kidderton Ash Goat's Cheese
Marinated Peppers, Honey, Pedro Ximenez Vinaigrette

DESSERT

Choice of
Quince Hazelnut Torte
Frangelico, Mascarpone

Dark Chocolate & Orange Flan
Saffron

Continental Cheeses
Preserved Fig, Spiced Pear Chutney

MAIN COURSE

Choice of
Rhug Estate Bronze Leg Turkey Breast
Confit Leg Terrine, Sourdough, Smoked Bacon

Baked Cornish Turbot
Winter Roots, Preserved Tomato, Roast Garlic Butter Sauce

Delica Pumpkin Cannelloni
Spiced Burnt Butter, Chestnuts, Sage

RESERVE

OPENING HOURS

Lunch and Dinner:
12.00PM - 10.00PM, daily

Serra Restaurant and Bar
Vegan Menu

17 November - 6 January

THREE COURSE DINNER • £105 PER GUEST

STARTER

Choice of
Braised Swiss Chard Risotto
Candied & Pickled Walnuts

Celeriac Velouté
Black Truffle and Almond Biscotti

MAIN COURSE

Choice of
Delica Pumpkin Cannelloni
Spiced Burnt Butter, Chestnuts & Sage

Stuffed Winter Tomato
Saffron & Pistachio Pearl Barley, Pickled Raisins

Grilled Lion's Mane Mushroom
Roast Artichoke, Garlic, Chianti

DESSERT

Choice of
Lemon Sorbetto

Dark Chocolate Mousse
Clementine, Ginger

OPENING HOURS

Lunch and Dinner:
12.00PM - 10.00PM, daily

RESERVE


THANKSGIVING

Serra Restaurant and Bar
Thanksgiving

26 November

Gather your loved ones for Thanksgiving, with a whole bronze-roasted turkey, traditional accompaniments and the much-loved flavours of the season.

THREE COURSE DINNER • £105 PER GUEST

STARTER

Delica Squash Spread,
Confit Garlic, Dukkha Spice Mix

Devilled Eggs
English Mustard, Paprika

Rockefeller Oyster
Baked Oyster, Spinach, Pernod, Parmesan

MAIN COURSE

Whole Roasted Bronze Turkey
Herb and Bread Stuffing, Gravy, Cranberry Sauce, Sweet Potato Puree, Pecan

Brussels Sprout Casserole
Onion, Smoked Pancetta

Winter Bitter Leaf Salad
Pears, Apple Cider Dressing

Mac & Cheese

BREAD SELECTION

Iron Skillet Cornbread
Jalapeno, Cheddar Cheese

Sliced Sourdough Bread
Buttery Dinner Rolls

DESSERT

Spiced Pumpkin Pie
Sweet Pastry, Roasted Pumpkin, Almond Cream

Classic Pecan Pie
Sweet Pastry, Pecan Praline, Caramelised Pecan

Apple Crumble
Cranberry Crisp, Oatmeal Cookie Crumble

Tahitian Vanilla Ice Cream
Whipped Cream Cookies, Snickerdoodle & Mint Snap

OPENING HOURS

5.00PM - 10.30PM

RESERVE

DECEMBER



Serra Restaurant and Bar
Christmas Eve

24 December

Celebrate the magic of Christmas Eve with a sharing menu inspired by the warmth of Mediterranean hospitality and the finest seasonal ingredients.

DINNER • £145 PER GUEST

STARTER

Arancino,
Truffled Artichoke, Parmesan

Smoked Cod & Dorset Crab Broth
Focaccia

Bruschetta
Devilled Duck, Cranberries

MAIN COURSE

Choice of
Salt Baked Sea Bass
Roast Garlic, Angelica

Ribeye of Beef
Marrow, Trompetes, Artichoke, Walnut

Delica Pumpkin Cannelloni
Spiced Burnt Butter, Chestnuts & Sage

CHEESE

Goat's Cheese
Filo, Taif Honey, Oregano

DESSERT

Lemon Tart Souffle
Sweet Pastry, Lemon Curd, Yoghurt Ice Cream

Vin Santo
Sweet Wine, Cantucci

BEVERAGE

Christmas Negroni Sbagliato

OPENING HOURS

6.00PM - 10.30PM

RESERVE

Serra Restaurant and Bar
Christmas Day

25 December

Gather with family and friends this Christmas Day for a thoughtfully curated five-course menu, surrounded by the warmth of the season.

DINNER • £185 PER GUEST

STARTER

Choice of
Celeriac Velouté
Black Truffle, Almond Biscotti

Game Terrine Croquette
Larded Crostini, Vecchia, Pear, Fig Jam

House Smoked Salmon
Yoghurt, Orange, Dill

MAIN COURSE

Choice of
Roast Jerusalem
Artichoke Risotto, Smoked Blue Cheese

Poached Lobster Tail
Spiced Gem Hearts, Gnocchi, Saffron Bisque Butter Sauce

Roast Bronze-Breast of Turkey,
Spiced Leg Ragu, Sumac and Pinenut Stuffing

CHEESE

A Selection of Cheeses

DESSERT

Choice of
Yule Log,
Chestnuts, Blackcurrant, Meringue

Fried Christmas Pudding
Sweet Wine Buttercream

Crema Catalana
Citrus Cream, Saffron

BEVERAGE

Christmas Negroni Sbagliato

OPENING HOURS

12.00PM - 4.45PM

RESERVE

NEW YEAR'S EVE



Jacqueline
New Year's Eve

31 December

As the year draws to a close, delight in our Afternoon Tea, featuring delicate savouries and beautifully crafted pâtisserie, complemented by a welcome glass of Pol Roger Champagne.

AFTERNOON TEA • £130 PER GUEST

Including a glass of Pol Roger, Brut Reserve, NV

SANDWICHES

Truffle Baron Bigod
Spiced Quince on Japanese Milk Bread

Roasted Bronze Turkey Crown
Cranberry Sauce, Sage Butter on Granary Bread

Wimbledon Smokehouse Smoked Salmon
Dill Pressed Cucumbers, Sour Cream on White Bread

Honey Glazed Carrot
Grape Mustard Mayonnaise on Granary Bread

Pistachio Kakigori
Date Ice Cream, Sticky Toffee Pudding Sauce

SCONES

Plain and Raisin
Served with Devonshire Clotted Cream, Strawberry Jam and Apple & Cinnamon Crumble Jam

PASTRIES

Christmas Pudding
Rose, Walnut and Chamomile

Chocolate Brioche
Chocolate Ganache and Winter Spices

Popcorn Cake
Caramel and Rice

Blackcurrant Cake
Chestnuts

Profiteroles to Share

OPENING HOURS

All Day Dining
11.00AM – 8.00PM

Afternoon Tea
12.00PM – 6.00PM

RESERVE

Serra Restaurant and Bar
New Year's Eve

31 December

Welcome 2027 with a curated five-course sharing menu. An inviting setting for an evening of exceptional dining, celebratory toasts and welcoming the year ahead.

DINNER • £295 PER GUEST

PRE-STARTER

Bread, Whips and Dips
Za'atar Pitta & Focaccia, Ezme, Whipped Barrel-Aged Feta

STARTER

Mediterranean Platter
Spiced Cornish Lobster Salad, Verbena Harissa Dressed Louet Fessier Oysters, Marinated Red Prawns, Scallop Carpaccio, Mussel & Saffron Escabeche

Osetra/Belluga Caviar *(supplement)*

INTERMEDIATE

Giouvetsi
Parmesan, Orzo & White Truffle

MAIN COURSE

Stuffed Norfolk Black Chicken,
Slow Roast Leg Shawarma

Line Caught Wild Bass
Preserved Lemon and Barberries

Baked Saffron
Walnut & Pomegranate Rice

Feta
Sivri Peppers, Pickled Cucumber & Black Olive

Spiced Red Cabbage Slaw

Lavash & Cacik

DESSERT

Todini Lemon Tart Souffle
Pistachio & Rose Baklava

OPENING HOURS

8.30PM - Late

RESERVE

Tobi Masa
New Year's Eve

31 December

Mark New Year's Eve at Tobi Masa with a seven-course Japanese tasting menu. An evening shaped by the precision of Japanese cuisine and the distinctive approach of Chef Masa.

DINNER • £395 PER GUEST

FIRST COURSE

Toro Tartare Caviar

SECOND COURSE

Kanpachi Truffle Julienne

THIRD COURSE

Fried Oysters

FOURTH COURSE

Watercress Salad
Kale Salad

FIFTH COURSE

Wasabi Steak wnd Mushroom Rice

SUSHI

Chef's Choice of Nigiri and Sashimi

DESSERT

Black Sesame and Chocolate Ice Cream

OPENING HOURS

6.00PM - Late

RESERVE

Eagle Bar
New Year's Eve

31 December

Ring in the New Year at Eagle Bar Upper East. With sweeping rooftop views across Mayfair, enjoy an evening of live music, accompanied by a DJ and a captivating illusionist performance, in one of London's most distinctive settings.

CELEBRATION • £595 PER GUEST

FOOD

Fried Chicken & Caviar

by Maison Petrossian

Native Blue Lobster Brioche Roll

Californian Roll

Black Truffle Beef Wellington

Smoked Scottish Salmon Blinis

Pata Negra & Manchego Croquettes

Truffled Scallops

Croquembouche

LATE NIGHT SNACKS

Wagyu Beef Slider "2027 Edition"

Mac & Cheese

Guacamole & Chips

Matchstick Fries and Aged Parmesan

Comte and Montgomery Cheddar Grilled Cheese

Mini Corn Dog

BEVERAGE

Unlimited offerings include:

Pol Roger Winston Churchill Champagne

Billecart Salmon Rose Champagne

French 71
SeventyOne Gin, Bergamot, Lemon, Bubbles

Fifth Avenue Fade
Eagle Rare 10yr Bourbon, Raspberry, Pinot Noir, Lemon

Additional fine & rare spirits available to be purchased on the night.

RESERVE

OPENING HOURS

10.00PM - 2.00AM

THE CHANCERY
ROSEWOOD

RESERVATIONS
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