No. FIFTY

CHEYNE

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Christmas comes to No. Fifty Cheyne from Monday, 11th November 2019

Whether for an intimate family Christmas dinner or a large festive party with friends or colleagues, look no further.

Far more than simply a restaurant, No. Fifty Cheyne boasts three private dining rooms as well as two charming cocktail bars.

No. Fifty Cheyne's Winter À La Carte menu and Festive Set menus by Head Chef, Iain Smith feature the finest festive favourites and special seasonal produce.

Share a memory to cherish this Christmas at No. Fifty Cheyne.

"an evening at No Fifty Cheyne is something truly special ... SW3's new place to be"
TATLER

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Small Dining Parties

- Parties of up to 7 guests, are hosted throughout the restaurant and are welcome to dine from our Winter À La Carte menu or our Festive set menus.
- Parties of 8 to 12 guests are invited to choose from our Festive Set menus.

Large Dining Parties

- The Apartment seats up to 22 guests with your own private chef and maître d'.
- The Vineyard can seat up to 34 guests, basking in the fireplaces' warm glow.
- The Main Dining Room, can seat up to 42 guests.
- Full Hire includes the entire ground floor, seating up to 82 dining guests.

Cocktails and Canapé Parties

- The Drawing Room is perfectly suited to welcome up to 50 guests.
- The Apartment can host up to 40 guests for a wonderfully exclusive occasion.

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The Main Dining Room (above) plus a few banqueting table arrangements

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The Drawing Room (above) and Cocktail Bar (below)

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The Vineyard (above) and The Apartment (below) – *coming November 2019*

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Sample Canapé Menus

4 for £18 per person / 8 for £35 per person

VEGETARIAN

Ratatouille & whipped ricotta cheese tartlets
Wild mushroom arancini with caramelised onion
Comte cheese polenta with fruit chutney
Beetroot tartare, balsamic Chantilly and grape
Whipped goats' cheese & piperade tartlets

MEAT

Beef carpaccio, parsley pesto & shimeji mushroom
Chicken liver terrine with blackberry
Glazed lamb shoulder with sweet potato & ricotta
Seared beef, caramelised onion with crispy shallots
Ox cheek tartlets with bone marrow

FISH

Cured salmon creme fraiche tartlets & dill
Dublin bay prawn, filo with salted lemon aioli
Crab mayonnaise with herb crackers
Mackerel tartare with citrus dressing
Seared scallop with bacon jam

DESSERTS

Salted caramel chocolate tart
Caramelised puff pastry with strawberry & balsamic Chantilly
Milk chocolate bon bon
Lemon posset with berry compote

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Bowl Food

Vegetarian £6 each / Meat £8 each / Fish £8 each

Salt and pepper squid with spicy tomato sauce
Fried chicken, house rub, hot sauce
Parmesan gnocchi

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Sample Festive Set Menu

STARTERS

Roasted scallop with butternut squash, cepe ragout, parmesan and sage
Beef carpaccio with runner beans, pickled hazelnuts and Berkswell cheese
Green bean and artichoke salad, truffle vinaigrette, almonds and popped quinoa (v)

MAINS

Shellfish & saffron risotto with langoustine, Morecambe bay shrimp and mussels
Confit globe artichoke, aubergine caviar, wild mushrooms and crispy shallots (v)
250g Rib-eye with extra chunky beef fat potato chips and Béarnaise sauce
Braised ox cheek with truffled creamed potato with blackcurrant Roscoff onion
Supplement: Foie gras 50g £12

DESSERTS

Hazelnut chocolate fondant with praline & crème fraiche sorbet
Crème Brûlée with Russet apple compote and lemon sorbet
Raspberry souffle with milk ice-cream

Selection of fine cheeses with homemade chutney and crackers supp. £10.00

Our Festive Set menus start from £55.00 up to £85.00

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Bespoke menus can be catered for upon request

Both vegan / vegetarian menus available

"it is impossible not to enjoy this … Nowhere else in London … would feel quite the same as this fine house by the river"
The Standard

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Christmas Feast Menu

Iain Smith's Christmas Feast Menu is rich in festive flavors and the finest seasonal produce. Embodying our spirt of deliciously decadent dining with oversized sharing cuts of meat, fish and vegetarian dishes (available from the 11th of November 2019).

From £85 per person
Especially created for parties of 8 of more

STARTERS

Chicken liver terrine with blackberry and wood sorrel
Smoked salmon with citrus cream cheese and chives, sourdough bread
Green bean and artichoke salad with truffle vinaigrette, almonds and popped quinoa
Dublin Bay prawn cocktail, spicy tomato sauce and iceberg lettuce with shallots (v)

MAINS

Rib of Cumbrian beef and Whole Cornish seabass
Roast chicken or Norfolk turkey
Grilled cauliflower with apple, sultanas and white wine sauce (v)

SUPPLEMENTS

Truffle (5g) £25 ~ Foie Gras (50g) £12 ~ Caviar (30g) £90

SIDES

Roast potatoes & Pigs in blankets
Yorkshire pudding & Grilled Broccolini with garlic dressing
Brussel sprouts with crispy pancetta & Curly kale with sea salt and olive oil

SAUCES

Cranberry & Gravy & Bread sauce & White wine sauce

DESSERTS

Fresh fruit salad with berries and sorbet
Hot Christmas pudding with brandy sauce
Sticky toffee pudding with vanilla ice cream

"[No. Fifty Cheyne is] vogue for all things celebratory and convivial … It is excellent"
The Telegraph

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Arranged upon Request

- Flowers from our preferred florists
- Complimentary candles
- Bespoke cakes for all occasions from our Pastry Chef
- Complimentary printed menus for your party
- Hand-written place cards
- Food and beverage tastings
- Photographer
- Live music or DJ's when hiring No. Fifty Cheyne exclusively
- Late licence application until 2am

We hope you have enjoyed these carefully crafted set menus, by Iain Smith. Our focus on extraordinary craft & the finest ingredients combined to give you the most irresistible, delectable cuisine, in the heart of Old Chelsea.

For any event enquiries please contact our
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No. FIFTY CHEYNE
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