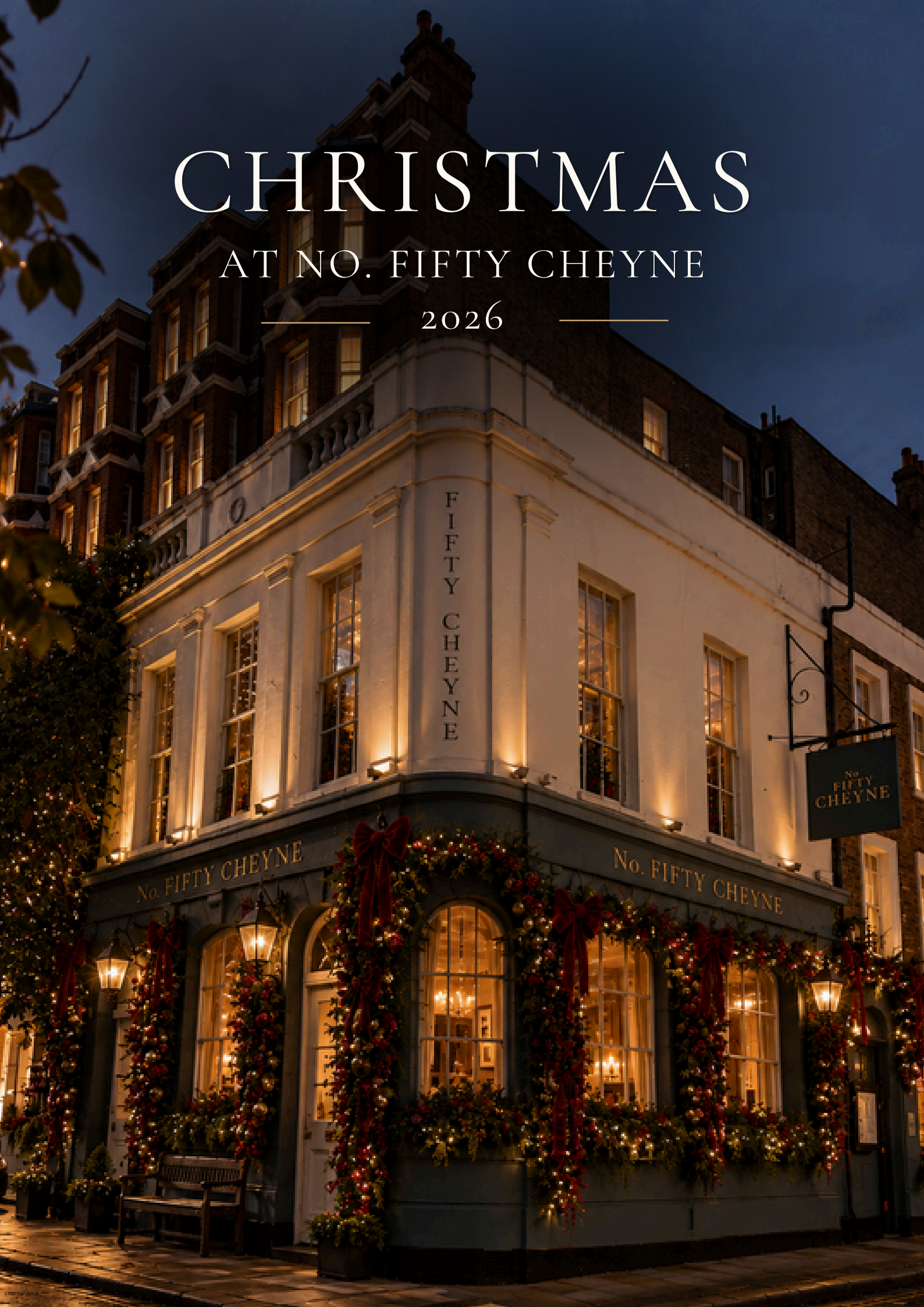


CHRISTMAS

AT NO. FIFTY CHEYNE

2026



A SEASON TO GATHER

Step inside our beautifully dressed Chelsea townhouse this Christmas, where warm hospitality and a little festive magic await.

Gather with friends, family or colleagues over seasonal menus created by Executive Chef Steven Connolly and his team. From intimate dinners to lively celebrations, our beautiful dining rooms offer the perfect setting to celebrate the season.

Exceptional food. Wonderful company.
A truly Chelsea Christmas.



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No. FIFTY
CHEYNE

by Steven Connolly

FESTIVE SHARING MENU

£67 PER PERSON

Sourdough Bread, Salted Butter

STARTERS

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

Winter Tomato Carpaccio, Burrata, Basil

Smoked Salmon, Horseradish, Capers

MAINS

Roasted Norfolk Turkey, Roast Potatoes, Brussel Sprouts

Roasted Salmon, New Potatoes, Warm Tartare Sauce

Jerusalem Artichoke & Thyme Risotto, Artichoke Crisps

DESSERTS

Christmas Pudding, Brandy Custard

Dark Chocolate Mousse, Salted Caramel

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

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No. FIFTY
CHEYNE
by Steven Connolly

FESTIVE SHARING MENU

£87 PER PERSON

Sourdough Bread, Salted Butter

STARTERS

Winter Tomato Carpaccio, Burrata, Basil

Pigs In Blankets, Mustard & Honey Smoked Salmon, Horseradish, Capers

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

MAINS

Roasted Picanha, Chimichurri, Green Salad

Roasted Norfolk Turkey, Trimmings, Cranberry Sauce

Halibut, New Potatoes, Warm Tartare Sauce

Jerusalem Artichoke & Thyme Risotto, Artichoke Crisps

DESSERTS

Tiramisu

Christmas Pudding, Brandy Custard

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

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No. FIFTY
CHEYNE
by Steven Connolly

INDIVIDUALLY PLATED MENU

£97 PER PERSON

Includes a Christmas Cracker for every guest

Sourdough Bread, Salted Butter

STARTERS

Spiced Cured Beef, Grapes, Truffle Cream

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

Smoked Salmon, Horseradish, Capers Burrata, Red Pepper, Tomato, Nduja

MAINS

Roasted Norfolk Turkey, Trimmings, Cranberry Sauce

Beef Fillet, Beef Anna, Spinach, Red Wine Jus (£10 Supplement)

Salmon, Celeriac Fondant, Cavalo Nero, Caviar Veloute

Wild Mushroom & Truffle Risotto, Aged Parmesan

DESSERTS

Dark Chocolate Mousse, Salted Caramel

Christmas Pudding, Brandy Custard

Sticky Toffee Pudding, Clotted Cream

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

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No. FIFTY
CHEYNE
by Steven Connolly

WELLINGTON SHARING MENU

£100 PER PERSON

Includes a Christmas Cracker for every guest

Sourdough Bread, Salted Butter

STARTERS

Winter Tomato Carpaccio, Burrata, Basil

Pigs In Blankets, Honey & Mustard Smoked Salmon, Horseradish, Capers

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

MAINS

Beef Wellington, Mashed Potato, Creamed Spinach, Red Wine Jus

Leek & Potato Pithivier, Olive Oil Mash, Creamed Spinach, Vegan Jus (pb)

DESSERTS

Tiramisu

Dark Chocolate Mousse, Salted Caramel

Please advise if you have any allergies or intolerances.

An optional 15% service charge will be added to your bill.

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No. FIFTY
CHEYNE
by Steven Connolly

CANAPÉ MENU

£7 PER CANAPÉ, PER GUEST

COLD

Rosary Goats Cheese & Beetroot Tart, Pickled Beetroot (V)
Tuna Tartare, Lime, Avocado, Chilli, Seaweed Cracker
Native Lobster Vol Au Vent, Bloody Mary Dressing Steak Tartare,
Anchovy Aioli, Parmesan, Brioche
Smoked Salmon, Rye Bread, Cream Cheese, Dill
Vegetable Roll, Mango, Coriander, Tamarind Gel (Pb)

HOT

Montgomery's Cheddar Croquette, Garlic Mayonnaise (V)
Beef Sirloin, Yorkshire Pudding, Onion Jus
Mushroom & Truffle Arancini, Basil Aioli (Pb)
Confit Duck Dumpling, Lemongrass & Chilli Jam
Shrimp Popcorn, Sweet Chilli Gel

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.