

# CHUTNEY MARY

Private Dining  
& Small Parties  
in London



## CHUTNEY MARY IS A LONDON RESTAURANT INSTITUTION OF OVER THREE DECADES

The highly acclaimed Indian restaurant first opened in Chelsea in 1990 before relocating to St. James's in 2015. The elegant interiors showcase an eclectic mix of authentic Indian design and contemporary style in a glamorous, yet timeless setting.

Chutney Mary continues to reinvent exceptional and unusual recipes from many different cuisines of India, cooked in contemporary cutting-edge style, providing exceptional dining experiences.

# CHUTNEY MARY

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[chutneymary.com](http://chutneymary.com)



The captivating  
dining room of  
Chutney Mary



The Crystal Room, with its expandable dining table, seats 9 to 16 people.



Flower and candles adorning the Crystal Room.

## CRYSTAL ROOM

Seating up to 16, the beautifully appointed Crystal Room, with its stunning Indian artwork and hideaway feel, offers smaller celebrations or business clients the chance to have their own space.

The sophisticated space accommodates a range of smaller events, including business and client meetings, as well as intimate daytime and evening celebrations. We are also open for weekend family celebrations for lunch and dinner (children welcome when attending events in the private room).

The private dining room is open seven days a week for lunch or dinner.

Menus are carefully selected according to guests' tastes and the desires of the host. The food is complemented by an exciting list of wine pairings, packed with interesting and unusual choices.

Our table plans are designed to give utmost comfort to our guests.  
For reference, please see the drawing below.

## CAPACITIES

**16 guests** on one table. The expandable table can be adapted to seat 9 to 16.

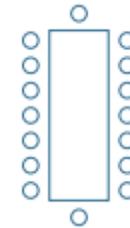


Table Layout  
for 14 guests



HOSPITALITY  
AWARDS 2023-2024

AA RESTAURANT OF THE YEAR LONDON

*"Long-established and super stylish Indian  
in the heart of St James's."*

AA INSPECTOR, 2023

## CLUB ROOM

The larger Club room is ideal for a fully-fledged dinner with 18 guests on a single table or up to 32 guests on 2 tables.

Elegant and self-contained, with flowers and candles adorning the private room and tables dressed up for a celebration or laid smart for a formal event. The Crystal Room adds a sense of personal seclusion and customisation to a range of occasions, including lunchtime business meetings and elegant dinners, birthdays and post-wedding receptions. We are also open for weekend family celebrations for lunch and dinner (children welcome when attending events in the private room). The private dining room is open seven days a week for lunch or dinner.

Exceptional and unusual recipes from all over India are refined and adapted with a contemporary twist, whilst wines and cocktails are curated to match the breadth of flavours in Indian cuisine.

Our table plans are designed to give utmost comfort to our guests. For reference, please see the drawing below.

### CAPACITIES

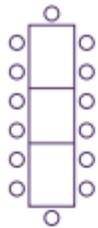


Table Layout  
for 18 guests

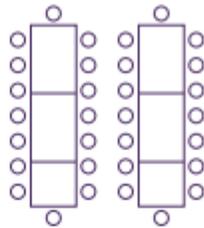


Table Layout  
for 32 guests



*"We were part of a private dining group and had the most delicious food, and a drinks waiter to keep our glasses filled and everyone happy. One of the very best dining experiences we have had in London"*

JENNIFER THOMAS, GOOGLE REVIEW (MARCH 2024)



The beautiful interiors of the Club Room are perfect for a celebration.



The Club Room can seat up to 32 guests on 2 tables.

## WITHIN THE MAIN RESTAURANT

### THE PUKKA BAR

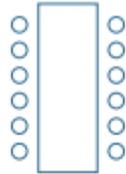
The Pukka Bar is a vibrant environment with its splendid stone and leather-topped bar counter and comfortable chairs and sofas. For smaller groups, the Pukka Bar offers a beautiful long table for 12 guests and there are a few tables for 6 to 8 guests in the main dining room.

Ideal for celebrating anniversaries and family reunions or for a corporate office lunch or dinner.

Parties up to 8 are welcome to choose from the wide choice of Chutney Mary's a la carte menu on the day.

#### CAPACITIES

**12 guests** on long table.



*"I hosted a party of 10 in the Pukka Bar and both the food & service were scored 5\* by every one of my guests... special mention to the highly attentive staff."*

NEIL DENNIS, GOOGLE REVIEW, MARCH 2024



# CHUTNEY MARY MENUS

## WINTER 2026

### CANAPE SELECTION

6 pcs per person - £20 per person – please select any 3 canapés from the selection

8 pcs per person - £26 per person – please select any 4 canapés from the selection

**Vegetarian:** Raj Puri Chaat Cup, Paneer Crostini, Hara Bhara Tikki

**Non-Vegetarian:** Coronation Chicken Puffs, Lamb Goli Kebab, Goa Crab Kebab

### LUNCH MENU

2 courses- £55

3 Courses - £65

#### BAKED VENISON SAMOSA

*raspberry chutney*

#### KERALA ROAST CHICKEN

*-marinated 24 hours with special blend of garam masala*

*served with aloo took, naan*

#### SEASONAL SUGAR-FREE SORBET

*home made*

#### TEA & COFFEE

### LUNCH MENU

2 courses - £65

3 courses - £75

#### Amuse

#### TANDOORI ARTICHOKE HEARTS

*black pepper, dill, jerusalem artichoke crisps*

*or*

#### SCALLOP IN MANGALOREAN SAUCE

*coconut, unripe mango, fenugreek, tumeric*

#### CM TANDOORI MIXED GRILL PLATTER

*Chargrilled Wild Prawn*

*Afghani Chicken Tikkas*

*Tandoori Lamb Chop*

*served with aloo took, mini naan*

#### SEASONAL SUGAR-FREE SORBET

*home made*

#### TEA & COFFEE

### WINE SUGGESTIONS

*Please refer to page 8*

*Vegetarian main course option available for each menu*

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**Vegetarian:** Raj Puri Chaat Cup, Paneer Crostini, Hara Bhara Tikki

**Non-vegetarian:** Coronation Chicken Puffs, Lamb Goli Kebab, Venison Cigars

### LUNCH / DINNER

#### SPECIAL MENU

3 courses

£75

#### TOKRI CHAAT

*string potato basket filled with veg goodies*

#### SELECTION OF NON-VEGETARIAN CURRIES

*4 silver bowls of curries*

Cochin Prawn Curry  
Butter Chicken Curry  
Black Urad Dal  
Mustard Leaf Saag

*served with saffron pulao & naan*

#### SALTED CARAMEL KULFI

TEA, COFFEE & PETIT FOURS

### LUNCH / DINNER

#### DELUXE MENU

3 courses

£90

SCALLOP IN MANGALOREAN SAUCE  
*coconut, unripe mango, fenugreek, turmeric*

#### SANTA CRUZ CHICKEN TIKKA

#### SELECTION OF NON-VEGETARIAN CURRIES

*4 silver bowls of signature curries*

Cochin Prawn Curry  
Hyderabad Lamb Curry  
Aloo Took  
Black Urad Dal

*served with saffron pulao & naan*

#### HILL STATION GINGER STICKY TOFFEE PUDDING

TEA, COFFEE & PETIT FOURS

#### WINE SUGGESTIONS

*Please refer to page 8*

### LUNCH / DINNER

#### GOURMET MENU

4 courses

£115

Amuse  
TANDOORI ARTICHOKE

#### MINI TOKRI

#### CHARGRILLED WILD BALCHAO PRAWN

#### SELECTION OF NON-VEGETARIAN CURRIES

*4 silver bowls of gourmet curries*

Lobster Champagne Butter Masala  
White Royal Jodhpur Chicken  
Tandoori Lamb Chop  
Black Urad Dal

*served with saffron pulao & naan*

ASSIETTE OF MINI DESSERTS  
*kulfi, gulab jamun, rasmalai brulée*

*Vegetarian main course option available for each menu*

# WINE SUGGESTIONS

## WINTER 2026

### COCKTAILS

Each £20

*Kir Impérial ~ Chambord, Ayla Brut champagne, raspberries*  
*Saffron Martini ~ Boudier Saffron gin, Chutney Mary Floral infused syrup, Noilly Prat*  
*Negroni ~ Hapusa Himalayan gin, Campari, Antica Formula*

### SPARKLING WINE & CHAMPAGNE

*Alcohol Free, Wild Idol Sparkling Rose, England 2023 - £75*  
*Nyetimber, Classic Cuvée, West Sussex & Hampshire, England MV - £115*  
*Nyetimber, Rose, West Sussex, England MV - £140*  
*Ayala Brut, Champagne, France NV - £125*  
*Taittinger Brut Réserve, Champagne, France NV - £160*  
*Taittinger Prestige Rosé, Champagne, France NV - £185*

### WHITE

*Grüner Veltliner Lösterrassen, Josef & Philipp Brundlmayer, Austria 2024 - £63*  
*Sancerre, Château de Fontaine-Audon, France 2023 - £77*  
*Chablis Domaine Jean-Marc Brocards, Burgundy, France, 2024 - £84*  
*Eva Fricke, Riesling, Rheigau, Germany 2024 - £85*  
*Au Bon Climat, Chardonnay, Santa Barbara County, California 2023 - £95*  
*Condrieu, Invitare M Chapoutier, Northern Rhone, France 2022 - £135*

### RED

*Shiraz, Heirloom Vineyards, Barossa Valley, South Australia 2021 - £66*  
*Crasto Tinto, Douro, Portugal 2022 - £70*  
*Chateau Montaignon, Montagne-Saint-Emilion, Bordeaux, France 2020 - £78*  
*Chateau Ksara, Cabernet Sauvignon, Lebanon, 2019 - £88*  
*Chateauf-neuf-du-Pape, Closier de Vaudieu, Famille Bréchet, Rhône, France 2022 - £90*  
*Neббиоло, Barolo Albe, G D Vajra, Piedmont, Italy, 2021 £140*

### DESSERT WINE

*Nyetimber, 'Cuvée Cherie', Demi-Sec NV - £110*  
*Dobogo 'Mylitta' Tokaji Noble Late Harvest, Hungary, 2022 37.5cl - £66.50*



*Cocktails are curated to match the breadth of flavours in Indian cuisine.*



*The intimate spaces accommodate a range of events, including Christmas Parties.*

## IMPORTANT INFORMATION

### CAPACITY, MINIMUM SPEND & ROOM HIRE CHARGE

- Crystal Room seats minimum 9 guests and a maximum of 16 guests; Club Room seats minimum 17 guests and maximum 32 guests.
- Room Hire Charge- For party size of less than 14 guests in Crystal Room & less than 21 guests in Club Room, there is an additional room hire charge. Our Reservations Team will give you the charge amount depending on your numbers at time of your enquiry.

### MENUS AND PRICES

All parties must choose one menu for the entire group and the menu choice needs to be advised at the latest 2 working days in advance of the event.  
Our Party menu and wines change on a regular basis; therefore, it is likely that your chosen menu and wine selection may be altered. Any such change will be replaced with a similar item.  
Menu prices are also subject to change. In view of major recent and potential increases in costs, we regret we are unable to commit to the prices in the menus for more than 1 month ahead.

### DEPOSIT - PAYMENT CLAIM BACK & CANCELLATION CHARGE

A Deposit amount of £800 is required to confirm the Private Room reservation, which needs to be paid within 48 hours from making the provisional reservation. We will send you a secure online payment link for the deposit.

The Deposit can either be deducted from the total bill at the end of the event OR a refund to the same card that was used to pay the deposit. (Please allow 3-5 working days). The Deposit is not refundable if you cancel the event with less than 5 clear working days ahead of the reservation date. In the event of a significant reduction in number of originally confirmed guests, the original number given as guaranteed will be charged. Any changes to the numbers attending must be advised 48 hours ahead of the event.

### GENERAL

- We accept payments by all major credit and debit cards, cash. We do not accept Company Cheques and do not offer account facilities. The final payment has to be made at the event or on the same day. All prices include VAT.
  - Service charge of 15% is added to your total bill, of which 7% is discretionary & 8% is fixed.
  - The authorizing signatory of the booking will be held responsible for all members of the group and their actions and behaviour while at the restaurant.
- Any damages to the property or infrastructure will be charged. No food or beverages, from outside permitted - unless previously agreed with the management.
- Bottle water is charged as consumed. We are happy to serve tap water too. Please advise us if you wish us to provide jugs of tap water.
  - Cake - If you bring a cake, please let us know in advance in writing how you want us to deal with the leftovers.
- We will not be able to pack any food on account of last-minute guest drop or left-overs.

### ALLERGY POLICY

Please let us know in advance of any food allergies and intolerances.  
We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.  
We cook extensively with nuts and there could be accidental cross-contamination.  
We are therefore unable to advise any dish is nut-free.



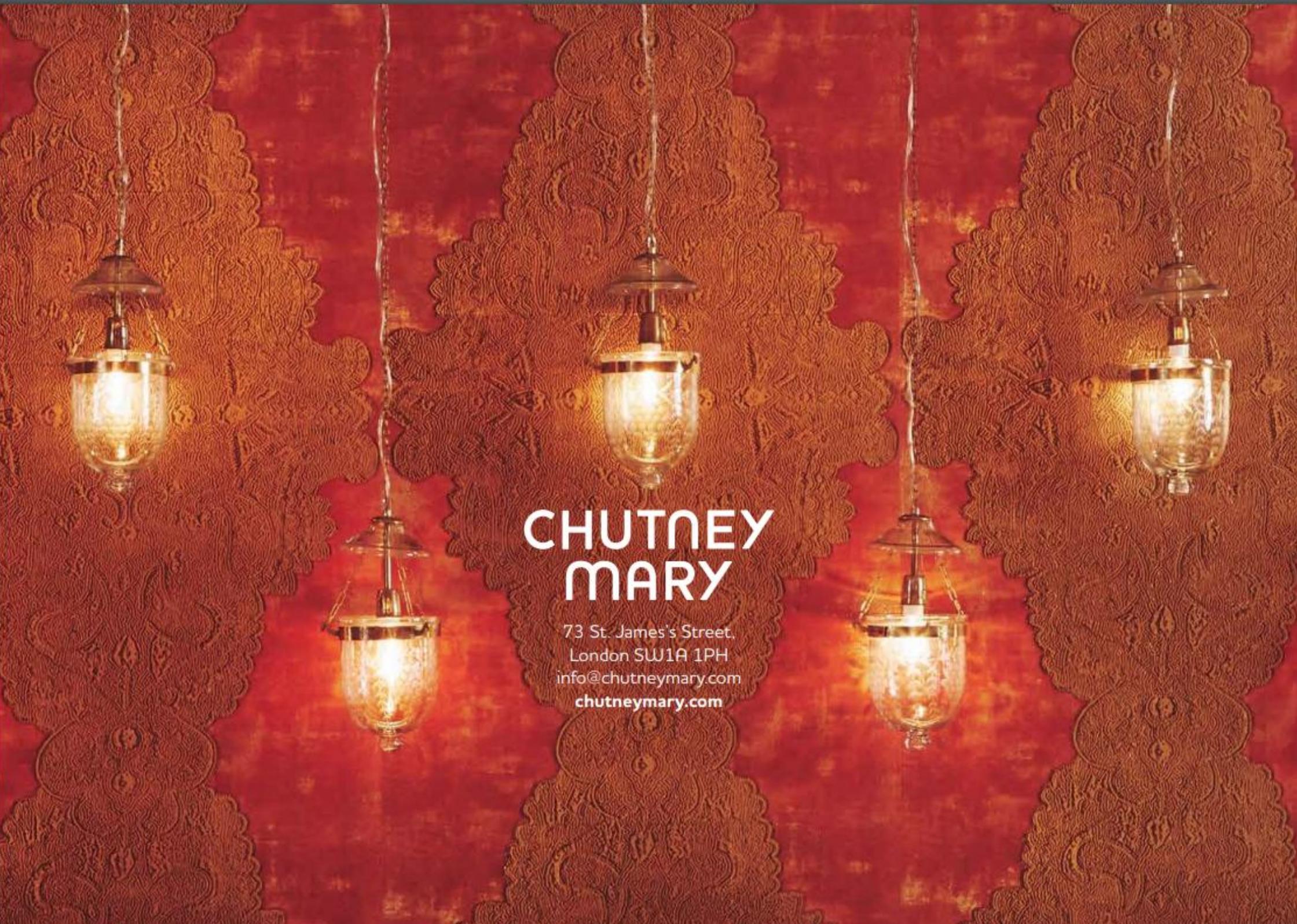
Chutney Mary has been recognised as one of the UK's finest restaurants by receiving the AA Restaurant of the Year award – the first time it has been awarded to a non-European restaurant.

It is also unparalleled that a restaurant of Chutney Mary's vintage has received this award.



*“Chutney Mary is one of London's finest restaurants and a class act. It combines a wonderful stylish location and interiors, accomplished cooking, and delivering exceptional dishes with fantastic hospitality and service. Such a great restaurant, loved by so many, is so deserving to be our AA Restaurant of the Year for London.”*

SIMON NUMPHUD, MANAGING DIRECTOR OF THE AA MEDIA GROUP

The background features a rich, textured pattern in shades of red and gold. Five ornate, hanging lanterns with glass shades and metal frames are suspended from the top, casting a warm glow. The lanterns are arranged in a staggered pattern across the frame.

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