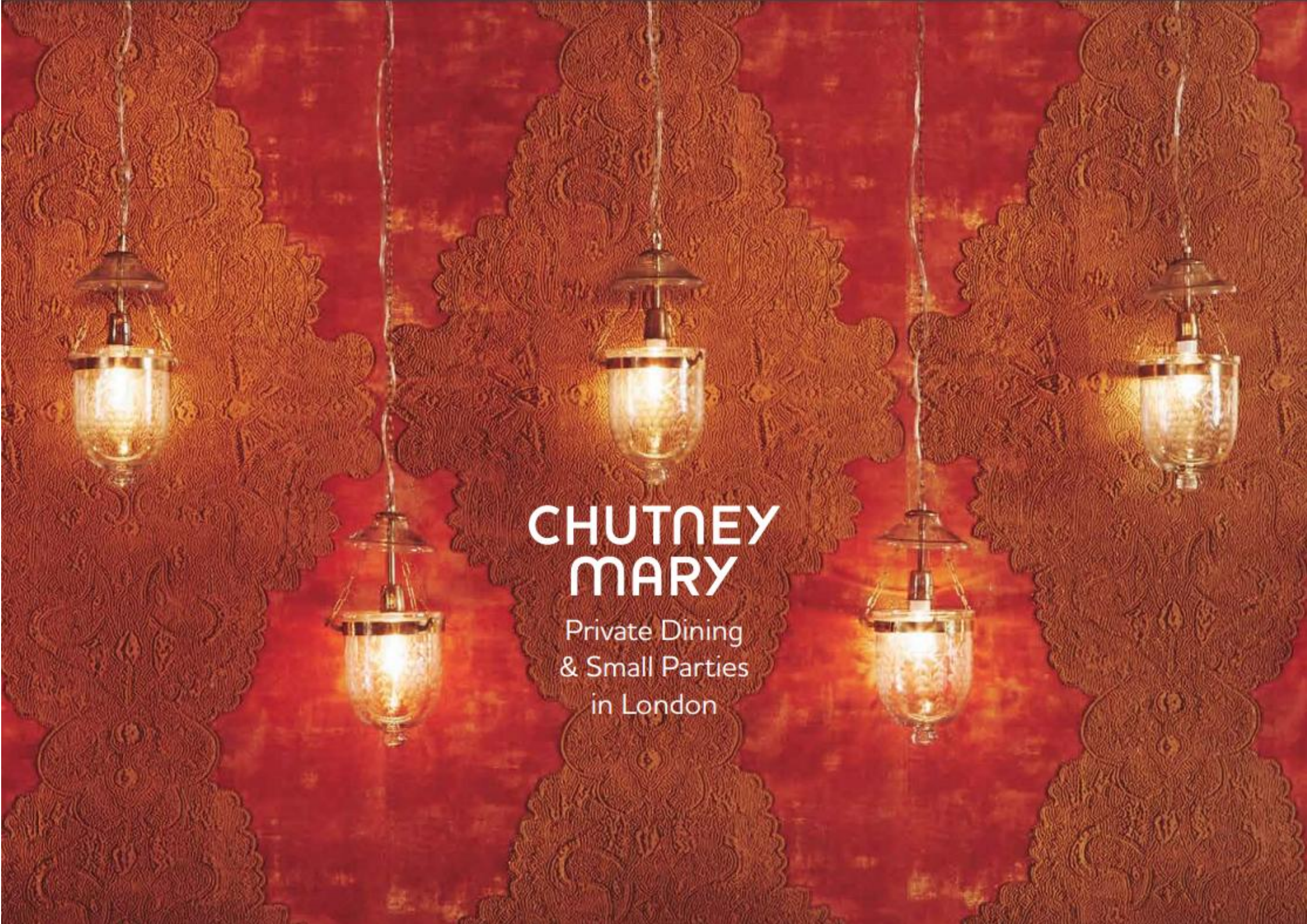

CHUTNEY
MARY
Private Dining
& Small Parties
in London

Three AA Rosettes

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

73 St. James's Street, London SW1A 1PH | info@chutneymary.com

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.

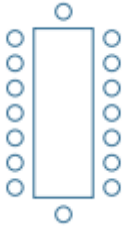


Table Layout
for 14 guests

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 fora 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

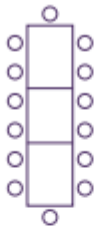


Table Layout
for 18 guests

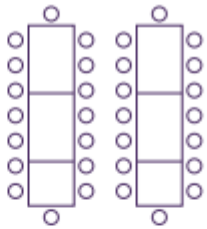


Table Layout
for 32 guests

"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

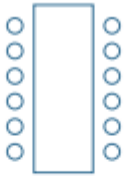
The Pukka Bar is a vibrant environment with its splendid stone and leather-topped bar counter and comfortable chairs and sofas. For smaller groups, the Pukka Bar offers a beautiful long table for 12 guests and there are a few tables for 6 to 8 guests in the main dining room.

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

he long table for up to 12 guests in the Pukka Bar

The Pukka Bar's stunning long timber table, luxurious sofa

CHRISTMAS 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, Corn & Spinach Bhajia, Paneer Guler Kebab*
***Non-Vegetarian**: Prawn Cocktail Cones, Lamb Goli Kebab, Reshmi Chicken Seekh Kebab*

CRYSTAL MENU

Lunch: 3 Courses ~ £75
Dinner: 3 Courses ~ £85

BAKED VENISON SAMOSA
raspberry chutney

KEBAB & CURRY SELECTION

Afghani Chicken Tikka

Griddled Lamb Kebab
with seasonal greens

Cochin Prawn Curry
with saffron pulao

APPLE & ALMOND HALWA TART
coconut ice cream

TEA, COFFEE & PETIT FOURS

WINE SUGGESTIONS

WHITE

Alvarinho, Quinta de Azevedo, Minho, Portugal 2024 - £54
Sauvignon Blanc, Holdaway, Marlborough, New Zealand 2025 - £50

RED

Pinot Noir Turitelles, Altugnac, Languedoc, France 2024 - £54
Malbec Clasico, Altos Las Hormigas, Mendoza, Argentina 2023 - £60

SPECIAL MENU

Lunch: 3 Courses ~ £85
Dinner: 3 Courses ~ £95

RAJ LAMB KEBAB
salad, mini garlic naan, kasundi mayo

SELECTION OF CURRIES
4 silver bowls of curries, veg & dal

Konkani Halibut Curry

Butter Chicken

Dal Makhani

Spinach Saag with burnt garlic

served with saffron pulao & naan

SALTED CARAMEL KULFI

TEA, COFFEE & PETIT FOURS

WINE SUGGESTIONS

WHITE

Malagousia, High Altitude Vines, Kanakaris, Greece 2025 - £60
S Sauvignon Blanc Pinot Gris, Michael Opitz Austria 2022 - £75

RED

Cabernet Shiraz, Vijay Amritraj Reserve Collection, Grover, India 2023 - £49
Grenache, The Bee-side, Roussillon, France 2024 - £70

CHRISTMAS 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, Corn & Spinach Bhajia, Paneer Guler Kebab*
***Non-Vegetarian**: Prawn Cocktail Cones, Lamb Goli Kebab, Reshmi Chicken Seekh Kebab*

CELEBRATION MENU

Lunch: 4 Courses ~ £100
Dinner: 4 Courses ~ £110

GOA CRAB CAKE
gunpowder raita

TANDOORI LAMB CHOP
with kulcha

SELECTION OF CURRIES
4 silver bowls of curries, veg & dal

Nadan Chicken Curry

Cochin Prawn Curry

Venison Rogan Josh

Dal Makhani

served with saffron pulao and naan

GINGER HILL STATION STICKY TOFFEE PUDDING
cinnamon chantilly cream brandy sauce

TEA, COFFEE & PETIT FOURS

WINE SUGGESTIONS

WHITE

Gruner Veltliner, Loimer, Kamptal, Austria 2025 - £57
Flint Vineyard Bacchus, England 2025 - £64

RED

Poggiotondo Organic Chianti, Tuscany, Italy 2024 - £55
Pinot Noir Lot 21, Vina Leyda, Valle de Leyda, Chile 2023 - £78

GOURMET MENU

5 courses ~ £135
Welcome Drink ~ Glass of Taittinger Champagne

AMUSE

MINI TOKRI CHAAT
our famous string potato basket filled with veg goodies & chutneys

TANDOORI QUAIL BLACK PEPPER
orange chutney

TANDOORI LOBSTER CHAMPAGNE MAKHNI SAUCE
with garlic & chive naan

LAMB CHOP ROGAN JOSH
with yakhni pulao, and mini naan

ASSIETTE OF MINI DESSERTS
kulfi, gulab jamun tiramisu, chocolate tart

WINE SUGGESTIONS

WHITE

Gavi di Gavi, Nuovo Quadro, La Battistina, Piedmont, Italy 2025 - £57
Pouilly Fume, Les Chailloux Silex, Chatelain, Loire, France 2024 - £79

RED

Chateau Montaiguillon, Montagne-Saint-Emilion, Bordeaux, France 2022 - £72
Cabernet Sauvignon, Chateau Ksara, Lebanon 2019 - £85

WINE SUGGESTIONS

CHRISTMAS 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, Le Blanc, French Bloom, France NV - £95
Nyetimber, Classic Cuvee, Brut, Sussex, England Multi Vintage - £95
Nyetimber, Rosé, Sussex, England, Multi Vintage- £120
Ayala Brut Majeur Champagne, Champagne, France NV - £95
Taittinger Brut Reserve, Champagne, France NV - £115
Taittinger Prestige Rose, Champagne, France NV - £150

WHITE

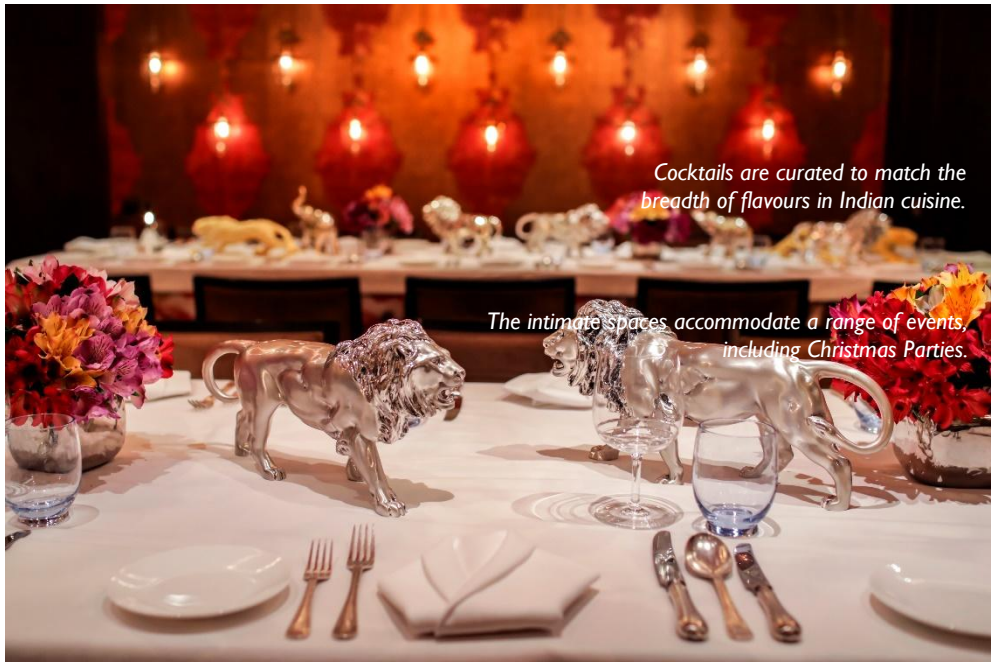
Muscadet Sevre-et-Maine sur Lie La Bretesche, Jeremie Huchet, Loire, France 2025- £46
Sauvignon Blanc, Holdaway, Marlborough, New Zealand 2025-£48
Gavi di Gavi, Nuovo Quadro, La Battistina, Piedmont, Italy 2025- £52
Riesling No. 33, Rieslingfreak, Clare Valley, Australia 2025 - £58
Flint Vineyard Bacchus, England 2025 - £64
Chablis, Domaine des Anges, Burgundy, France 2024-£72
Pouilly-Fuissé Vieilles Vignes, Domaine Des Deux Roches, Burgundy, France 2024 - £90
Condrieu, Invitare, Michel Chapoutier, Rhône, France 2023 - £130

RED

Brunito Cantine Leonardo de Vinci, Tuscany, Italy 2024 - £46
Pinot Noir Turitelles, Altugnac, Languedoc, France 2025- £50
Poggiotondo Organic Chianti, Tuscany, Italy 2024 - £55
Crasto Tinto Douro, Portugal 2023- £60
Chateau Montaiguillon, Montagne-Saint-Emilion, Bordeaux, France 2022 - £69
Chateau du Breuil, Haut Médoc, Bordeaux, France 2016 - £79
Chateauneuf-du-Pape Domaine du Vieux Lazaret, Rhône, France 2023- £90
Pinot Noir, Au Bon Climat, Santa Barbara Valley, California 2023- £92
Barolo 'Albe', G D Vajra, Piedmont, Italy 2022- £130

DESSERT WINE

Nyetimber, `Cuvée Cherie`, Demi-Sec NV - £ 110
Dobogo `Mylitta` Tokaji Noble Late Harvest, Hungary, 2023 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

MENUS AND PRICES

To help us prepare for your event, we kindly ask that all parties select one menu for the entire group, with your choice confirmed at least 2 working days before the event.

Our Party menus and wine selections are refreshed regularly to reflect seasonality and availability, so on occasion your chosen dish or wine may need to be substituted. We will always replace it with something of similar style and quality.

Menu prices may also be subject to change. Given the current climate of rising costs, we're regretfully unable to guarantee prices more than 1 month in advance of your event, but we will always keep you informed of any changes in good time.

MINIMUM SPEND

Our minimum spend (food, beverage, service) requirements are:

Crystal Room - £1500
Club Room - £2800

DEPOSIT – PAYMENT, CLAIM BACK, CANCELLATION CHARGE

A deposit of £800 is required to secure your Private Room reservation, payable within 48 hours of your provisional booking. We will send you a secure online payment link to make this easy.

Your deposit will either be deducted from your final bill on the day, or refunded to the card used to make the payment (please allow 3–5 working days for this to process). Please note the deposit becomes non-refundable if the event is cancelled within 5 clear working days of the reservation date. Should your final guest numbers be significantly lower than originally confirmed, we will charge for the originally guaranteed number, so we do ask that any changes to your numbers be advised at least 48 hours before the event.

GENERAL

We are happy to accept all major credit and debit cards, as well as cash. We are unable to accept company cheques or offer account facilities, and kindly ask that final payment be settled on the day of the event. All prices include VAT.

A service charge of 15% is added to your total bill.

The person signing to authorise the booking will act on behalf of the group and will be responsible for the conduct of all guests during their time with us.

We ask that guests take care of our space, as any damage to the property or fixtures will be chargeable. We're not able to permit food or drink brought in from outside, unless this has been agreed with management in advance.

Bottled water is charged as consumed; we're always happy to provide jugs of tap water free of charge on request, so please just let us know.

If you would like to bring a cake, please let us know in writing beforehand how you'd like any leftovers handled. We're unfortunately not able to pack away food due to last-minute guest changes or general leftovers.

ALLERGY POLICY

Please do let us know in advance of any food allergies or intolerances so we can best assist you.

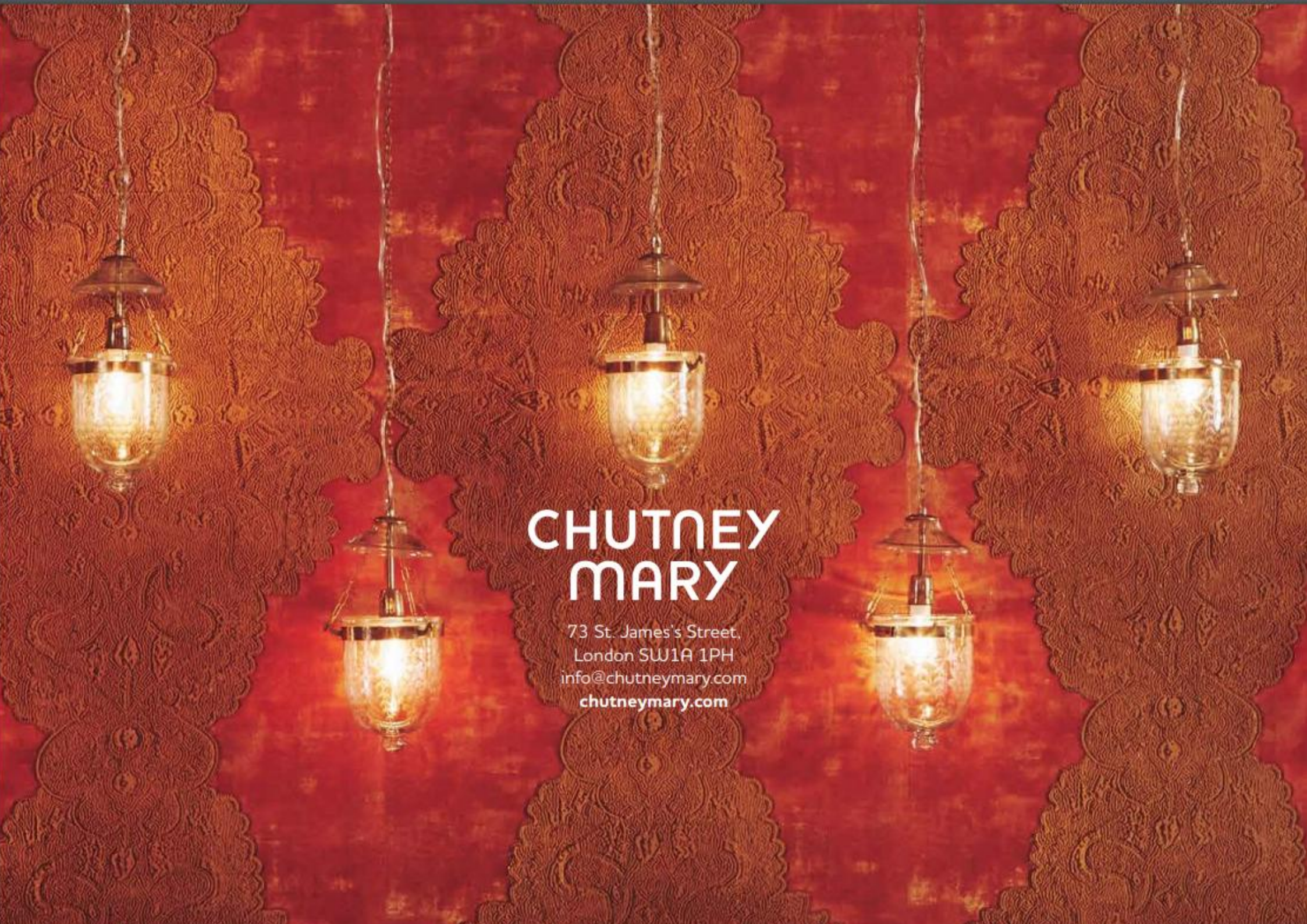
We regret that we are unable to cater for guests with a peanut allergy or intolerance. As we cook extensively with nuts, there is a risk of cross-contamination, and we are therefore unable to guarantee any dish as nut-free.

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


CHUTNEY
MARY
73 St. James's Street,
London SW1A 1PH
info@chutneymary.com
chutneymary.com