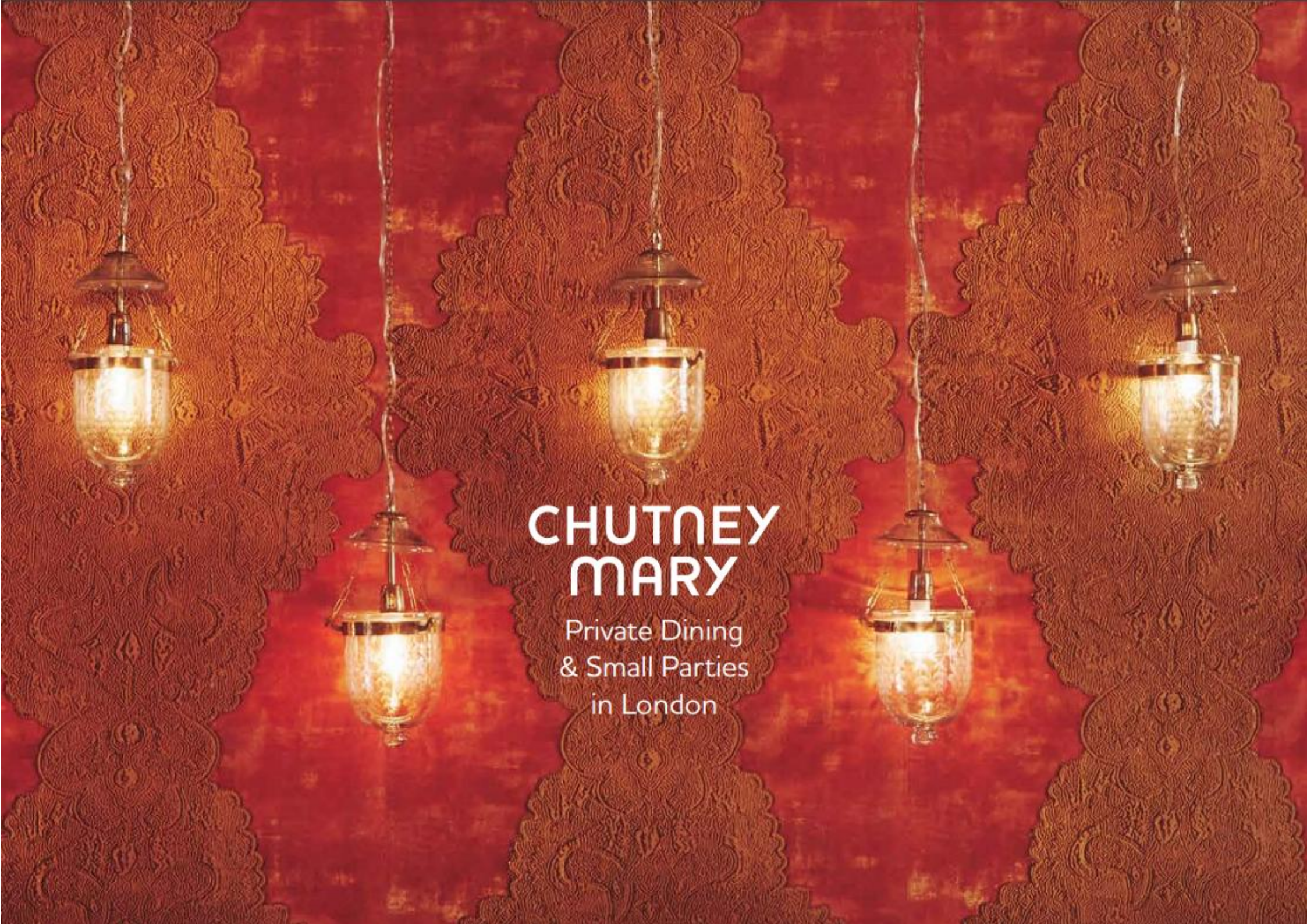




CHUTNEY MARY

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

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).

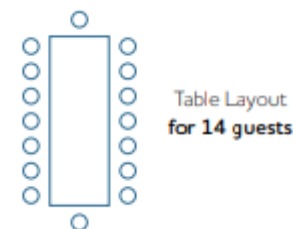
The private dining room is open seven days a week for lunch or dinner.

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.



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

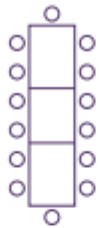


Table Layout
for 18 guests

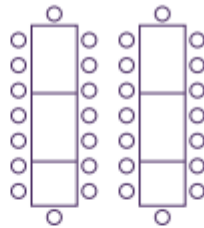


Table Layout
for 32 guests



"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)



WITHIN THE MAIN RESTAURANT

THE PUKKA BAR

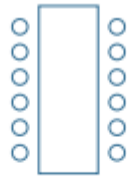
The Pukka Bar is a vibrant environment with its splendid stone and leather-topped bar counter and comfortable chairs and sofas. For smaller groups, the Pukka Bar offers a beautiful long table for 12 guests and there are a few tables for 6 to 8 guests in the main dining room.

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

AUTUMN 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*

PLUM TARTE TATIN
cinnamon ice cream

TEA, COFFEE & PETIT FOURS

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

Green Moong Dal

*Spinach Saag with burnt garlic
served with saffron pulao & naan*

PERSIAN KULFI
pistachio & rose petals

TEA, COFFEE & PETIT FOURS

CHUTNEY MARY MENUS

AUTUMN 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

DELUXE MENU

Lunch: 4 Courses ~ £95

Dinner: 4 Courses ~ £105

GOA CRAB CAKE

gunpowder raita

DRUNKEN CHICKEN TIKKA

with raspberry & mint chutney, mini naan

SELECTION OF CURRIES

4 silver bowls of curries, veg & dal

Andhra Lamb Curry

Cochin Prawn Curry

Paneer Pasanda

Green Moong Dal

served with saffron pulao and naan

GINGER HILL STATION STICKY TOFFEE PUDDING

cinnamon chantilly cream brandy sauce

TEA, COFFEE & PETIT FOURS

GOURMET MENU

5 courses ~ £125

TOKRI CHAAT

our famous string potato basket filled with veg goodies & chutneys

TANDOORI QUAIL BLACK PEPPER

orange chutney

TANDOORI LOBSTER CHAMPAGNE MAKHNI SAUCE

with mini naan

LAMB CHOP ROGAN JOSH

with yakhni pulao, and garlic & chives naan

ASSIETTE OF MINI DESSERTS

kulfi, gulab jamun tiramisu, lime tart

TEA, COFFEE & PETIT FOURS

WINE SUGGESTIONS Please refer to page 8 | Vegetarian main course option available for each menu

WINE SUGGESTIONS

AUTUMN 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

Sauvignon Blanc, The Crossings, Awatere, Marlborough, New Zealand 2024- £42
Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy 2023- £45
Sauvignon Blanc, Holdaway, Marlborough, New Zealand 2024-£48
Riesling No. 33, Rieslingfreak, Clare Valley, Australia 2025 - £58
Bacchus, Lyme Bay, England 2023- £60
Chardonnay, Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2023-£65
Pouilly-Fuissé Vieilles Vignes, Domaine Des Deux Roches, Burgundy, France 2024 - £90
Condrieu, Invitare, Michel Chapoutier, Rhône, France 2023 - £130

RED

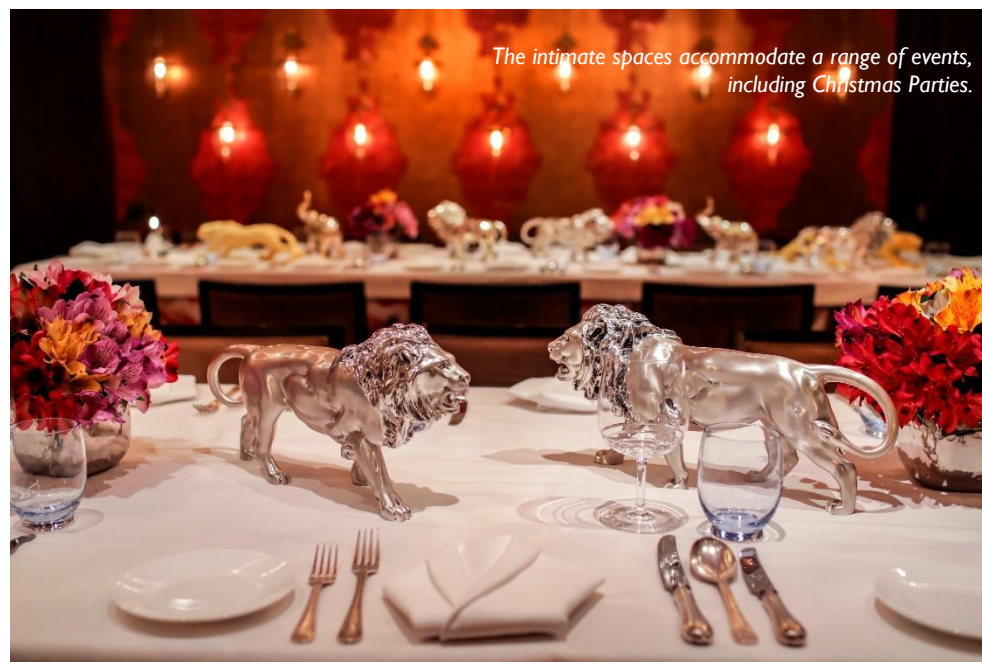
Brunito Cantine Leonardo de Vinci, Tuscany, Italy 2023 - £46
Poggiotondo Organic Chianti, Tuscany, Italy 2024 - £55
Pinot Noir, Gönzheimer Spätburgunder, Weingut Eymann, Germany 2022- £65
Mourvèdre, Spice Route Bushvine, Swartland, South Africa 2023- £65
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France 2019 - £69
Chateau du Breuil, Haut Médoc, Bordeaux, France 2016 - £79
Chateauf-neuf-du-Pape Domaine du Vieux Lazaret, Rhône, France 2023- £90
Pinot Noir, Au Bon Climat, Santa Barbara Valley, California 2022- £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, 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.

- 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.



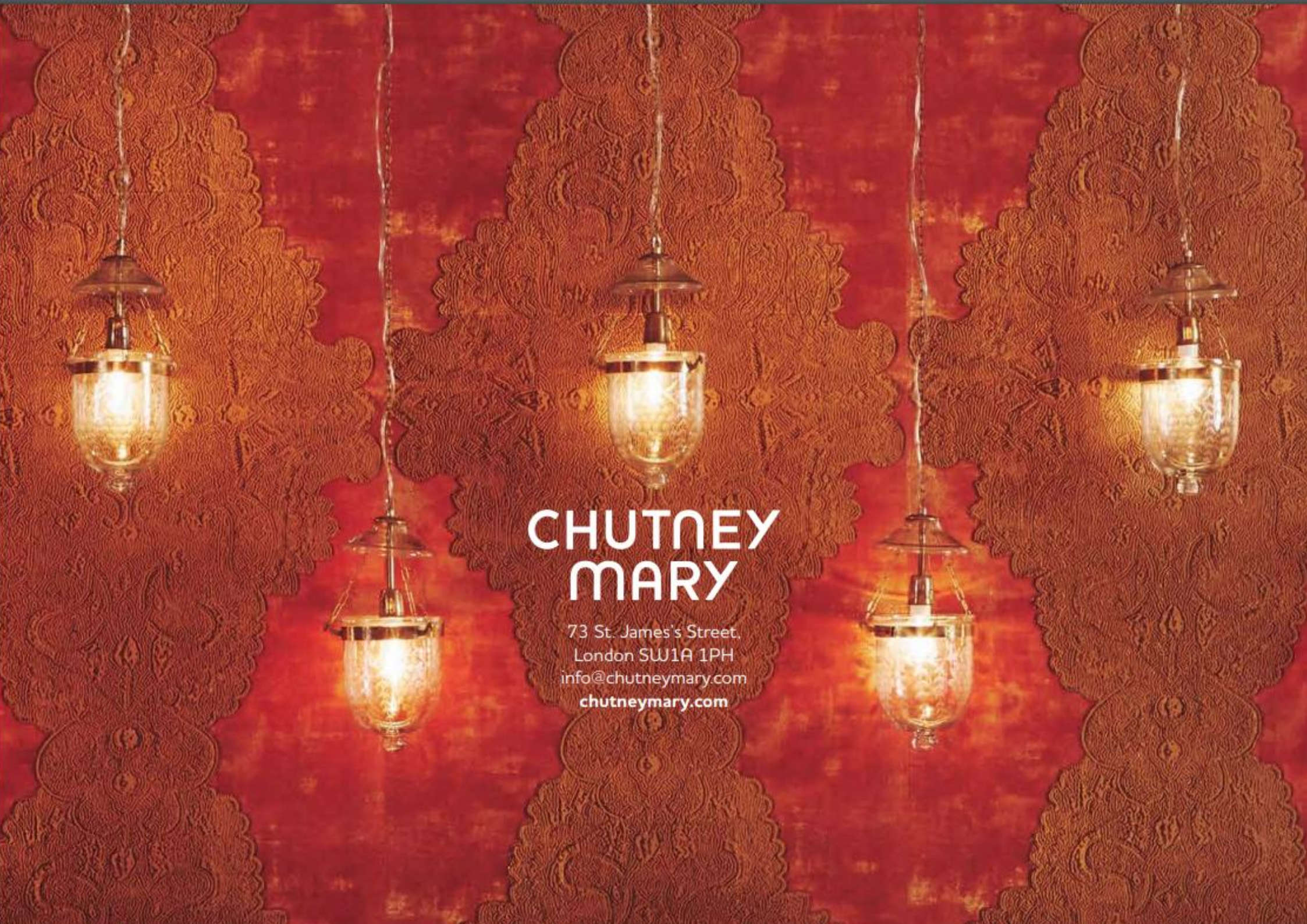
Chutney Mary has been recognised as one of the UK's finest restaurants by receiving the AA Restaurant of the Year award – the first time it has been awarded to a non-European restaurant.

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 is a deep red wall with a large, intricate, golden-brown lace-like pattern. Five small, glowing lanterns hang from thin chains at various heights and positions. The lanterns have a warm, yellowish light emanating from them. The text is centered in the middle of the image.

CHUTNEY MARY

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