

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.



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

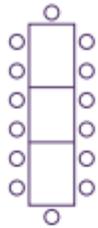


Table Layout
for 18 guests

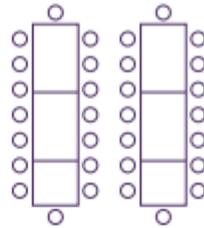


Table Layout
for 32 guests



"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

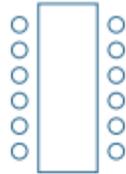
The Pukka Bar is a vibrant environment with its splendid stone and leather-topped bar counter and comfortable chairs and sofas. For smaller groups, the Pukka Bar offers a beautiful long table for 12 guests and there are a few tables for 6 to 8 guests in the main dining room.

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

FEBRUARY 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

CHUTNEY MARY MENUS

FEBRUARY 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, 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

FEBRUARY 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.



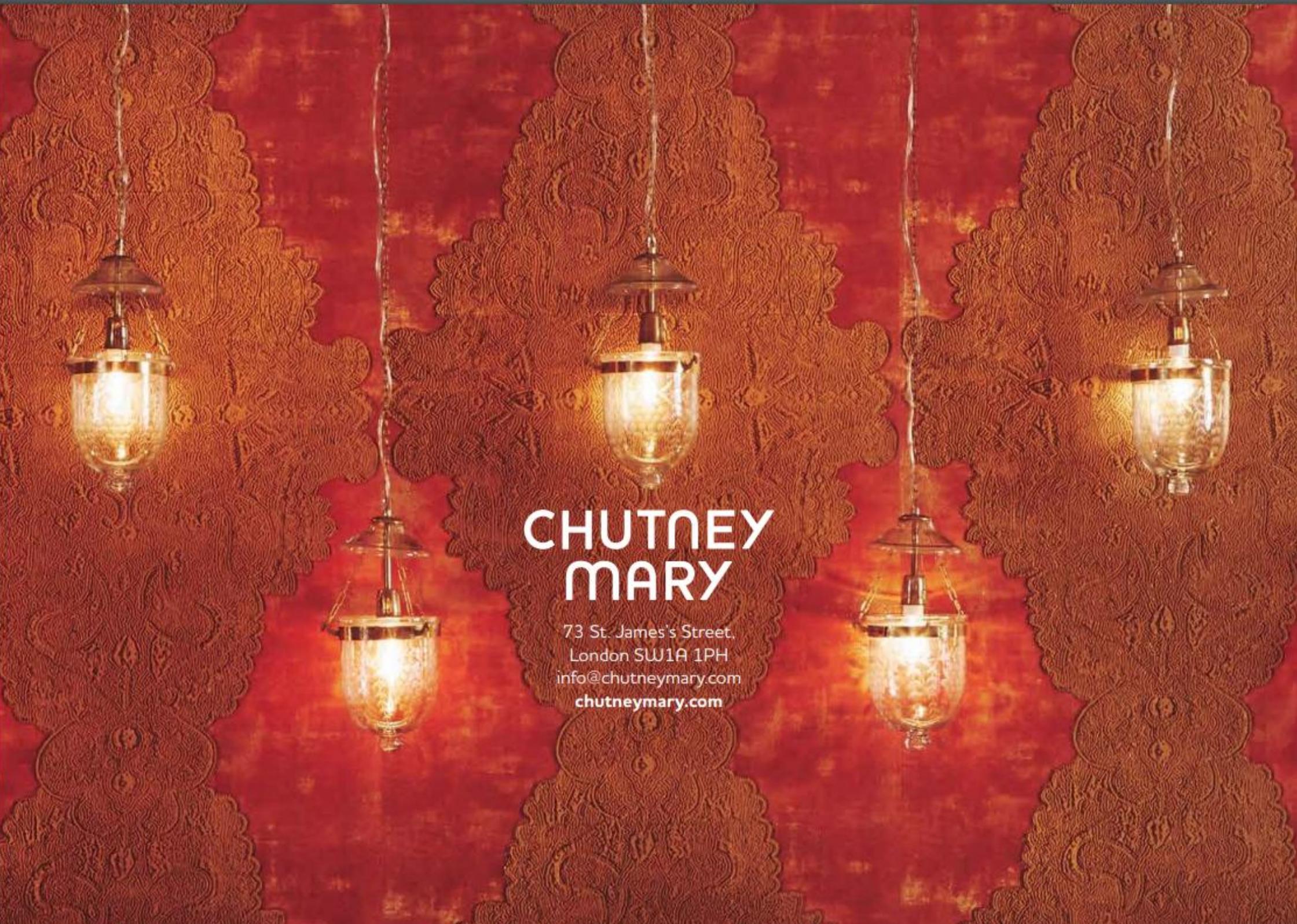
Chutney Mary has been recognised as one of the UK's finest restaurants by receiving the AA Restaurant of the Year award – the first time it has been awarded to a non-European restaurant.

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 image features five hanging lanterns with a warm, golden glow, arranged in a loose pattern against a background of intricate, repeating patterns in shades of red and gold. The lanterns have a classic design with a glass globe and a metal frame. The overall aesthetic is warm and elegant.

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