

The Kitchens

New Year's Eve at May Fair Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £85 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Crispy duck and pomegranate ensalada with papaya chilli dressing
Burrata with Seville orange, coriander seeds and mānuka honey v

Second Course

Crispy-peppered calamari with chilli lemon mayo
Gambas al pil pil with warm ciabatta
Margherita pizza with torn basil v
Roasted aubergine with goma glaze v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Pecorino and truffle tortellini with Parmesan crème
Wild mushroom risotto with truffle oil and Italian hard cheese v

Dessert

Tiramisù decostruito
Deconstructed tiramisu served with Disaronno espresso
Panna cotta di clementine
Clementine and cinnamon panna cotta with fresh lemon thyme v
Torta al cioccolato bianco
Baked white chocolate cheesecake with strawberry sorbet v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.