

The Kitchens

May Fair Kitchen Christmas Day Luncheon

Wednesday 25th December 2019

Five Courses - £115 per person

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
Chargrilled asparagus glazed with blood orange hollandaise

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet

Main Course

Dover sole fillet with asparagus and herb butter sauce
Garlic and sage herb butter-roasted baby chicken with lemon and shallot infused gravy
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage and goat's cheese Wellington
All served with orange and mānuka honey-glazed heritage carrots, cauliflower
cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Valrhona chocolate fondant with spiced ginger ice cream
Cinnamon crème brûlée with plum wine jelly and red plum sorbet
Baked blackberry and vanilla cheesecake with clementine and mint sorbet

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles

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.