

The Kitchens

New Year's Eve at May Fair Kitchen

31st December 2021

Four courses and a glass of Moët & Chandon Brut - £110 per guest

To Start

Sea bass ceviche with avocado, corn and red onion

Black pepper-crust 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.