

The Kitchens

New Year's Eve at May Fair Kitchen

31st December 2023

Four courses and a glass of Moët & Chandon Brut - £145 per guest

To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and strawberry salad with aged balsamic

Kohlrabi salad with crispy leeks and white goma dressing v

Second Course

Crispy king prawns with wasabi mayonnaise

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Aged ribeye with Gorgonzola Dolce crème

150g Japanese Wagyu ribeye with chilli truffle teriyaki

(£40 supplement)

Baby chicken roasted with lemon and miso butter

Crispy Japanese aubergine with black pepper and ginger v

Dessert

Hani

Strawberry and mango salad with Greek yoghurt sorbet, ma^u nuka honey, yuzu and toasted brioche v

Matcha Tiramisù

Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v

Chīzukēki

White chocolate cheesecake with passion fruit 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.