



Christmas Eve at May Fair Kitchen

Thursday 24th December 2026

Join us on Christmas Eve for an exquisite four-course menu

£110 per guest

To Start

Seared tuna sashimi salad with yama gobo and tosazu dressing
Seared beef, Lombardy Gorgonzola Dolce and truffle dressing
Kohlrabi salad with crispy leeks and white goma dressing
Stracciatella Pugliese and caramelised fig salad with aged balsamic

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
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

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

Dessert

Hani
Strawberry and mango salad with Greek yoghurt sorbet,
mānuka honey, yuzu and toasted brioche
Matcha tiramisù
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa
Chizukeki
White chocolate cheesecake with passion fruit sorbet