



Festive Set Menu May Fair Kitchen

Two courses £39

Three courses £45

Served with a glass of Gusbourne Blanc de Blancs or a Panettone Negroni

Appetiser

Thinly sliced octopus with Amalfi lemon and green chilli dressing

Venetian beef carpaccio with parmesan

Stracciatella Pugliese and caramelised fig salad with aged balsamic

Panzerotti of wild mushrooms and provolone with citrus

Main Course

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

Lamb cutlets with parmesan and lemon crust

Wild mushroom risotto with aged parmesan and black truffle

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Dessert

White chocolate cheesecake with passion fruit sorbet

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet

Christmas pudding with brandy sauce

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.