



May Fair Kitchen

New Year's Eve at May Fair Kitchen

Thursday 31st December 2026

Second Sitting

Join us on New Year's Eve for an exquisite five-course menu with a glass of Moët & Chandon Brut Impérial NV on arrival and during our midnight toast

Complete with live DJ

From 8pm. Last reservation 9:30pm

£195 per guest

To Start

Seared tuna sashimi salad with yama gobo and tosazu dressing

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and caramelised fig salad with aged balsamic

Kohlrabi salad with crispy leeks and white goma dressing

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

Assorted Cheese

A selection of fine Italian cheeses served with traditional accompaniments

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

Chīzukēki

White chocolate cheesecake with passion fruit sorbet

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.