



May Fair  
Kitchen

## Christmas Day Luncheon at May Fair Kitchen

**Wednesday, 25<sup>th</sup> December 2024**

Join us on Christmas Day for an exquisite five-course menu

£155 per guest

### To Start

Seared scallop with tarragon infused caviar butter and spiced brioche crumb

Smoked duck breast with plum glaze, orange and fennel salad

Stracciatella with cinnamon roasted plums, hard cheese crisps and balsamic sea salt v

### Palate Cleanser

Rosé Rioja jelly with mandarin sorbet v

### Main Course

Dover sole fillet with chargrilled baby leeks, crab tortellini and lemon butter sauce

Aged beef Wellington with charred greens and red wine reduction

Corn-fed chicken breast, chestnut mushrooms and winter truffle with rosemary jus

Cavolo nero, goat's cheese and butternut squash en crouete with tarragon crème v

*All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes*

### Dessert

Cinnamon crème brûlée with sugar crisp and blood peach sorbet v

Valrhona chocolate fondant with hazelnut ice cream v

Baked vanilla cheesecake with black cherry sorbet and Amarena cherries v

### Petit Fours

Salted caramel chocolates and pâte de fruit selection 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.