



Festive Set Menu May Fair Kitchen

£39 Two courses

£45 Three courses

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

Appetiser

Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)

Venetian beef carpaccio with Parmesan (129 kcal)

Stracciatella Pugliese and caramelised fig salad with aged balsamic v (422 kcal)

Panzerotti of wild mushrooms and provolone with citrus v (569 kcal)

Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives (1208 kcal)

Lamb cutlets with Parmesan and lemon crust (535 kcal)

Wild mushroom risotto with aged Parmesan and black truffle (1021 kcal)

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)

Desserts

White chocolate cheesecake with passion fruit sorbet v (729 kcal)

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet v (841 kcal)

Christmas pudding with brandy sauce v (396 kcal)

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.