



Festive Set Menu May Fair Kitchen

£39 Two courses

£45 Three courses

Served with a glass of Gusbourne Blanc de Blancs or a spiced mandarin spritz

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 v

Panzerotti of wild mushrooms and provolone with citrus v

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 v

Desserts

White chocolate cheesecake with passion fruit sorbet v

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet v

Christmas pudding with brandy sauce 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.