



May Fair Kitchen

New Year's Eve at May Fair Kitchen

Tuesday, 31st December 2024

First Sitting

Join us on New Year's Eve for an exquisite four-course menu with a glass of Moët & Chandon Brut

From 5pm. Last reservation 6.30pm.

£130 per guest

To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and caramelised fig salad with aged balsamic v

Kohlrabi salad with crispy leeks and white goma dressing v

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 v

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

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 v

Dessert

Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v

Matcha tiramisù

Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v

Chīzukēki

White chocolate cheesecake with passion fruit sorbet 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.