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HOTEL  
*mayfair*

## FESTIVE MENUS 2024

Menus are available on from 25 November, 2024 – 24 December, 2024

To note, all menus are designed for sharing - 6 person minimum

An expertly curated wine pairing, selected by our Michelin-starred Wine Director,  
Tara Ozols is available for £100pp, pre-order required.

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## FESTIVE MENU

£85/PP

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100pp, pre-order required.

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### TO START

Sourdough & butter

Whiskey cured salmon, truffle celeriac remoulade

Burrata, port poached shallots, thyme & Oil of Life

Pork venison & pheasant terrine, pickled pears & saffron

*Add 50g Umai caviar - £150/per tin*



### TO FOLLOW

Braised short-rib 'bourguignon'

Stuffed turkey ballotine

Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts

*Add 50g whole winter black truffle for the table - £150*

*Add 50g whole white alba truffle for the table - £600*



### SIDES

Pickled brussels slaw, candied pecans & maple dressing

Creamed potatoes

Cider braised apple & red cabbage & beetroots



### DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

*Add cheese - £12/per person*



### PETIT FOURS

Coffee & mince pies

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## FESTIVE MENU

£110/PP

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### TO START

Sourdough & butter

Whiskey cured salmon, truffle celeriac remoulade

Burrata, port poached shallots, thyme & Oil of Life

Pork venison & pheasant terrine, pickled pears & saffron

Wagyu carpaccio, English mustard, walnuts, apple & stilton

*Add 50g Umai caviar - £150/per tin*



### TO FOLLOW

Honey & star anise glazed peking duck, spiced plums & cranberries

T – bone 'rib 'bourguignon'' bacon, onions, mushrooms & red wine

Vanilla poached trench of halibut, parsnips & pears

Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts

*Add 50g whole winter black truffle for the table - £150*

*Add 50g whole white alba truffle for the table - £600*



### SIDES

Pickled brussels slaw, candied pecans & maple dressing

Creamed potatoes

Cider braised apple & red cabbage & beetroots

Potato, cabbage & white cabbage gratin



### DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

*Add cheese - £12/per person*



### PETIT FOURS

Coffee & mince pies

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## FESTIVE MENU

£135/PP

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### TO START

White onion velouté, truffle & gruyere puff  
Sourdough, Glastonbury butter  
Poached Scottish langoustines, cocktail sauce  
Whiskey cured salmon, truffle celeriac remoulade  
Burrata, port poached shallots thyme & Oil of Life  
Wagyu carpaccio, walnuts, apple & stilton  
*Add 50g Umai caviar - £150/per tin*



### TO FOLLOW

Honey & star anise glazed peeking duck, spiced plums & cranberries  
T – bone 'rib 'bourguignon'' bacon, onions, mushrooms & red wine  
Vanilla poached trench of halibut, parsnips & pears  
Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts  
*Add 50g whole winter black truffle for the table - £150*  
*Add 50g whole white alba truffle for the table - £600*



### SIDES

Pickled brussels slaw, candied pecans & maple dressing  
Creamed potatoes  
Cider braised apple & red cabbage & beetroots  
Potato, cabbage & white cabbage gratin



### DESSERT

Christmas yule log tree, chocolate, almond praline & espresso  
Mont Blanc  
Neal's Yard British cheese & sourdough crackers



### PETIT FOURS

Coffee & mince pies

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## PLANT-BASED FESTIVE MENU

£75/PP

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### TO START

Chicory apple & walnut salad, maple dressing  
Cep consommé, pickled celeriac, black trampettes & roasted cep oil  
Salsify carpaccio vinaigrette, black truffle & chervil



### TO FOLLOW

Nut roast stuffed marrow, yeast puree  
Heritage beetroots, braised leeks, kombu & purple shiso  
Grilled cauliflower 'steak' pine nuts, raisins & sage  
*Add 50g whole winter black truffle for the table - £150*  
*Add 50g whole white alba truffle for the table - £600*



### SIDES

Pickled brussels 'slaw maple dressing  
Black truffle potatoes  
Cider braised apple & red cabbage



### DESSERT

Yuzu kalamansi Cremieux, buckwheat, hazelnut ice cream  
Valrhona dark chocolate 72%, pear & almond tart