

PRIVATE DINING

CHRISTMAS 2018

MAP ROOM – WINE ROOM – THE ART GALLERY

News
OF MAYFAIR

Leek & Potato Soup, Roasted Chestnuts (v)

Jerusalem Artichoke Risotto, Lord of the Hundreds (v)

Smoked Chalk Stream Trout, Heritage Beetroots & Horseradish

Venison Loin, Juniper & Chervil Root

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Charred Broccoli, Goats Curd, Preserved Lemon & Wild Mushrooms (v)

North Atlantic Cod, Brown Shrimp, Rye & Smoked Almond Butter

Free-Range Bronze Turkey, Pig in Blanket, Parsnip, Brussel Tops & Gravy

Dexter Sirloin, Celeriac Puree, Cavolo Nero & Black Truffle (£10 supplement)

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Christmas Pudding, Brandy Cream

Ginger Cheesecake, Clementine Jam

Chocolate Cake & Coconut Sorbet

Apple Pie & Vanilla Ice Cream

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Sides (included)

Brussel Sprouts & Bacon

Roast Potatoes

Wilted Greens

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Coffee and Petit Fours

British Cheese Board for the Table

(£9.00 Supplement per person)

£70

Pre-orders are required. Please advise the events team of any allergens.

PRIVATE DINING

OCTOBER - NOVEMBER 2018

THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

Mews
OF MAYFAIR

MENU ONE

Spiced Pumpkin Soup, Goats Cheese & Chestnut Granola (v)
Smoked Chalk Stream Trout, Bitter Lemon, Avocado & Radish
Seared Dexter Beef Rump, Anchovy Aioli, Pickled Walnuts & Parsley Salad

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Heritage Cauliflower, Truffle Potatoes, Caper & Raisin Dressing (v)
Pan Roasted Hake, Jerusalem Artichokes & Cavolo Nero
Braised Salt Marsh Lamb Ragù, Pappardelle & Sage Butter

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Stem Ginger Cheesecake, Roasted Figs & Almond
Bramley Apple Crumble, Popcorn Custard
White Chocolate & Lime Tart, Coconut Sorbet

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Coffee and Petit Fours

British Cheese Board for the Table
(£9.00 Supplement per person)

£60

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PRIVATE DINING

OCTOBER TO NOVEMBER 2018

THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

Mews
OF MAYFAIR

MENU TWO

Celeriac & Stilton Risotto, Toasted Cobnuts (v)
Crispy Devon Crab Cakes, Lovage Aioli & Kohlrabi
Roasted Venison Loin, Parsnips & Spiced Jus

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Salt Baked Heritage Beetroots, Neeps & Turnip Choucroute (v)
Poached Halibut, Creamed Leeks & Cockle Dressing
Grilled Dexter Sirloin, Braised Shin, Bone Marrow Mash & Spinach

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Fig & Brown Butter Tart, Calvados Cream
Dark Chocolate Fondant, Blackberry Sorbet
Sticky Toffee Pudding, Cider Mulled Pear & Custard Ice Cream

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Coffee and Petit Fours

British Cheese Board for the Table
(£9.00 Supplement per person)

£70

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