



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

## 5-Course Tasting Menu

### Canapés



#### 'Waldorf'

Warm Ibérico ham jelly  
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel  
sesame, kombu, spiced nage

Milk-fed Pyrenees lamb  
Cucumber, lettuce, lime

The cheese trolley  
(optional extra course, £20 supplement)

Tuma yellow mille-feuille  
brown butter, Tahitian vanilla ice-cream



#### 'Petit bun' and sweets

£79 per person

Signature wine pairing  
(Additional £79 per person)

Prestige wine pairing  
(Additional £135 per person)

Allergen information is available upon request  
Please advise us of any allergies or dietary requirements

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

## 5-Course Vegetarian Menu

### Canapés



#### 'Waldorf'

Crown Prince pumpkin velouté  
Montgomery cheddar, Bramley apple

Soy pickled turnip  
sesame, kombu, spiced nage

Glazed white asparagus  
hen of the wood, gem lettuce, vin jaune

The cheese trolley  
(optional extra course, £20 supplement)

Tuma yellow mille-feuille  
brown butter, Tahitian vanilla ice-cream



#### 'Petit bun' and sweets

£79 per person

Signature wine pairing  
(Additional £79 per person)

Prestige wine pairing  
(Additional £135 per person)

## 5-Course Pescatarian Menu

### Canapés



#### 'Waldorf'

Crown Prince pumpkin velouté  
Montgomery cheddar, Bramley apple

Cured Cornish mackerel  
sesame, kombu, spiced nage

Braised West Coast turbot  
vin jaune, globe artichoke

The cheese trolley  
(optional extra course, £20 supplement)

Tuma yellow mille-feuille  
brown butter, Tahitian vanilla ice-cream



#### 'Petit bun' and sweets

£79 per person

Signature wine pairing  
(Additional £79 per person)

Prestige wine pairing  
(Additional £135 per person)



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## 5-Course Vegan Menu

Canapés



'Waldorf'

Crown Prince pumpkin velouté  
Bramley apple

Soy pickled turnip  
sesame, kombu, spiced nage

Glazed white asparagus  
hen of the wood, gem lettuce, vin jaune

Dark chocolate mousse  
chocolate sorbet



'Sweets'

£79 per person

Signature wine pairing  
(Additional £79 per person)

Prestige wine pairing  
(Additional £135 per person)

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A discretionary 12.5% service charge will be added to your bill