



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MEETI

## 5-Course Tasting Menu

*(available only from Tuesday – Friday)*

Canapés



**'Waldorf'**

**Barley brioche**

Ampersand cultured butter

**Warm Ibérico ham jelly**

Parmesan, Bramley apple, nasturtium

**Cured Cornish mackerel**

sesame, kombu, spiced nage

**Roast rack of Cumbrian lamb**

wasabi, cucumber, lime

**The cheese trolley**

(optional extra course, £20 supplement)

**Tuma yellow mille-feuille**

brown butter, Tahitian vanilla ice-cream



**Petit fours**

£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



ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MEETHI

## 5-Course Vegetarian Menu

*(available only from Tuesday – Friday)*

Canapés



**'Waldorf'**

**Barley brioche**

Ampersand cultured butter

**Crown Prince pumpkin velouté**

Montgomery cheddar, Bramley apple

**Soy pickled turnip**

sesame, kombu, spiced nage

**Glazed white asparagus**

hen of the wood, vin jaune

**The cheese trolley**

(optional extra course, £20 supplement)

**Tuma yellow mille-feuille**

brown butter, Tahitian vanilla ice-cream



**Petit fours**

£79 per person

Signature wine pairing

(Additional £79 per person)

Prestige wine pairing

(Additional £135 per person)



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by Sofian

EXECUTIVE CHEF SOFIAN MEHTA

## 5-Course Pescatarian Menu

*(available only from Tuesday – Friday)*

Canapés



**'Waldorf'**

**Barley brioche**

Ampersand cultured butter

**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 fours**

£79 per person

Signature wine pairing

(Additional £79 per person)

Prestige wine pairing

(Additional £135 per person)



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ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MEETI

## 5-Course Vegan Menu

*(available only from Tuesday – Friday)*

Canapés



**'Waldorf'**

**Sourdough bread**

extra virgin olive oil

**Crown Prince pumpkin velouté**

Bramley apple

**Soy pickled turnip**

sesame, kombu, spiced nage

**Glazed white asparagus**

hen of the wood, vin jaune

**Dark chocolate mousse**

chocolate sorbet



**Petit fours**

£79 per person

Signature wine pairing

(Additional £79 per person)

Prestige wine pairing

(Additional £135 per person)



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All prices inclusive of VAT

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