



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETHI

7-Course Valentine's Day Sample Menu

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Fricassée of Scottish langoustine
sloe berry, parsley

Roast Anjou pigeon
preserved lemon, green olive, 'sauce Marocain'

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

Baked celeriac kefir
Estate apples, toasted Argan oil

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Grand Marnier 'Petit bun'

Passe Crassane pear

£140 per person

Signature wine pairing
(Additional £140 per person)

Prestige wine pairing
(Additional £210 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