



FORMER MAYFAIR

Private dining: Christmas Lunch Menu 2018

Starter

Heritage beets

whipped goat's cheese, raspberry, truffle honey

Lobster ravioli (*Shaun Rankin's signature dish*)

crab and tomato bisque, shallot salad, coriander

Main

Traditional roast Norfolk turkey

spiced cranberries, bread sauce

Crispy dover sole

fish pie flavours, burnt leeks

Beef wellington

£10 supplement per person

roast winter vegetables, red wine sauce (to be ordered for the entire table)

Selection of farmhouse cheeses and chutney

£8.00 supplement per person

Dessert

Christmas pudding

Armagnac custard, red currants

Dark chocolate brownie

popcorn, salted caramel, milk ice cream

Three courses £55 per person or £65 with a glass of champagne
Email: matthieu.provino@flemings.co.uk or call +44 (0) 20 7016 5614

Allergen information is available upon request Please advise us of any allergies or dietary requirements
All prices inclusive of VAT An additional 12.5% service charge will be added to your bill



ORMER MAYFAIR

Private dining: Christmas Menu 2018

Starter

Lobster ravioli (*Shaun Rankin's signature dish*)
Crab and tomato bisque, shallot salad, coriander

Heritage beets
whipped goat's cheese, raspberry, truffle honey

Roscoff onion velouté
ham hock, apple salad

Foie gras parfait
Quince, pickled blackberries, granola, toasted brioche

Main

Traditional roast Norfolk turkey
spiced cranberries, bread sauce

Smoked beef cheek
celeriac, parsley, roast potato terrine

Crispy dover sole
fish pie flavours, burnt leeks

Roast curried monkfish
red dahl, pineapple, coriander

Beef wellington £10 supplement per person
roast winter vegetables, red wine sauce (whole table only)

Selection of farmhouse cheeses and chutney £8 supplement per person

Dessert

Christmas pudding
Armagnac custard, red currants

Passion fruit soufflé
bitter chocolate sorbet

Dark chocolate brownie, popcorn, salted caramel, milk ice cream

Mince pies

Three courses: £85 per person or £95 with a glass of champagne

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