



ORMER MAYFAIR

*by Sofian*

EXECUTIVE CHEF SOFIAN MBEITI

## 3-Course Private Dining Menu



### **Starter**

South Coast red mullet  
osso buco, gazpacho

### **Main course**

Roast fillet of beef  
smoked potatoes purée and Morteau sausage

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £20 supplement)

### **Dessert**

Caramelia and malt gateaux  
honey vinegar, Madagascan vanilla ice-cream



£75 per person

Signature wine pairing  
(Additional £75 per person)

Prestige wine pairing  
(Additional £115 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



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EXECUTIVE CHEF SOFIAN MBEITI

## 3-Course Vegetarian Private Dining Menu



### **Starter**

Mushroom farfalle  
Scottish girolles, tarragon

### **Main course**

White asparagus  
hen of the wood, gem lettuce, vin juane

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £20 supplement)

### **Dessert**

Carmelia and malt gateaux  
honey vinegar, Madagascan vanilla ice-cream



£75 per person

Signature wine pairing  
(Additional £75 per person)

Prestige wine pairing  
(Additional £115 per person)

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EXECUTIVE CHEF SOFIAN MSBETI

## 4-Course Private Dining Menu



### **Amuse bouche**

Warm Ibérico ham jelly  
parmesan, Bramley apple, nasturtium

### **Starter**

South Coast red mullet  
osso buco, gazpacho

### **Main course**

Roast fillet of beef  
smoked potatoes purée and Morteau sausage

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £20 supplement)

### **Dessert**

Carmelia and malt gateaux  
honey vinegar, Madagascan vanilla ice-cream



£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £125 per person)

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



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EXECUTIVE CHEF SOFIAN HEBETI

## 4-Course Vegetarian Private Dining Menu



### **Amuse bouche**

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

### **Starter**

Mushroom farfalle  
Scottish girolles, tarragon

### **Main course**

White asparagus  
hen of the wood, gem lettuce, vin jaune

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £20 supplement)

### **Dessert**

Caramelia and malt gateaux  
honey vinegar, Madagascan vanilla ice-cream



£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £125 per person)

Allergen information is available upon request  
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