



ORMER MAYFAIR

*by Sofian*

EXECUTIVE CHEF SOFIAN MBEITI

## 3-Course Private Dining Menu



### **Starter**

Cured Cornish mackerel  
sesame, kombu, spiced nage

### **Main course**

Roast fillet of beef  
smoked potatoes purée and Morteau sausage

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

### **Dessert**

Roasted peanut parfait  
Pedro Ximenez sherry, crystallised ginger



£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £125 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

*Sofian*

EXECUTIVE CHEF SOFIAN MOSEFI

## 3-Course Vegetarian Private Dining Menu



### **Starter**

Mushroom farfalle  
Scottish girolles, tarragon

### **Main course**

Baby violet artichoke  
hen of the wood, vin jaune

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

### **Dessert**

Roasted peanut parfait  
Pedro Ximenez sherry, crystallised ginger



£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £125 per person)

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## 4-Course Private Dining Menu



### **Amuse bouche**

Warm Ibérico ham jelly  
parmesan, Bramley apple, nasturtium

### **Starter**

Cured Cornish mackerel  
sesame, kombu, spiced nage

### **Main course**

Roast fillet of beef  
smoked potatoes purée and Morteau sausage

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

### **Dessert**

Roasted peanut parfait  
Pedro Ximenez sherry, crystallised ginger



£95 per person

Signature wine pairing  
(Additional £95 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



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EXECUTIVE CHEF SOFIAN HOSSEINI

## 4-Course Vegetarian Private Dining Menu



### **Amuse bouche**

Chilled beetroot foam  
Riesling vinegar, Bramley apple

### **Starter**

Mushroom farfalle  
Scottish girolles, tarragon

### **Main course**

Baby violet artichoke  
hen of the wood, vin jaune

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

### **Dessert**

Roasted peanut parfait  
Pedro Ximenez sherry, crystallised ginger



£95 per person

Signature wine pairing  
(Additional £95 per person)

Prestige wine pairing  
(Additional £135 per person)

Allergen information is available upon request  
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All prices inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill