



## FORMER MAYFAIR

### Private dining menu

£75 per person

Home-cured salmon  
Avocado salad, Jospier toast

Lobster ravioli (£8.00 supplement)  
Crab and tomato bisque, shallot salad, coriander

Heritage beets  
Goat's cheese, Kalamata sorbet, truffle honey



Baby chicken  
Wild mushrooms, peppercorn sauce

Braised beef cheek  
Creamed potato, red wine

Turbot (£12.00 supplement)  
Pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables



Seasonal British cheeses by Paxton & Whitfield (£8.00 supplement)



Dark chocolate brownie  
Popcorn, salted caramel, milk ice cream

Treacle tart – Shaun Rankin's award-winning recipe, BBC's Great British Menu Served with clotted cream ice cream, raspberries, mint

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



ORMER MAYFAIR

Shaun Rankin Signature menu                      £95.00 per person

Jersey crab  
Granny Smith apple, lime, vanilla, peanut dressing

Lobster ravioli  
Crab and tomato bisque, shallot salad, coriander



Turbot  
Pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Scottish venison  
Medjool date, chocolate tortellini, quinoa, parsnip, ginger



Seasonal British cheeses by Paxton & Whitfield                      (£8.00 supplement)



Dark chocolate brownie  
Popcorn, salted caramel, milk ice cream

Treacle tart – Shaun Rankin’s award-winning recipe, BBC’s Great British Menu  
Served with clotted cream ice cream, raspberries, mint

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## ORMER MAYFAIR

Super Easy  
(available for a minimum of 6 guests)  
£55 per person

### Starters (two per person)

All starters designed to be shared

Charcuterie board

Salami, Parma ham, bresaola, Manchego cheese, mushroom arancini

Quinoa salad

Apple, orange

Crispy calamari

Sriracha dip

Chicken wings

Sweet chilli sauce, chilli, coriander

Grilled lamb cutlets

Smoked chilli jam

### Main courses

Josper grilled fish burger with fries

Fennel salad, tartare sauce

Flemings burger with fries

Bacon, cheddar cheese, lettuce, tomato, pickles

### Desserts

Treacle tart - Shaun Rankin's award-winning recipe, BBC's Great British Menu

Served with clotted cream ice cream, raspberries, mint

Dark chocolate brownie

Popcorn, salted caramel, milk ice cream

*Wine pairing : magnum (large format : 1.5 litres)*

*Rosé: 2015 Côtes de Provence, Miraval, Provence, France £137*

*Red: 2013 Rioja Reserva, Marqués de Murrieta, 14%, Rioja, Spain £105*

*White: 2015 Gavi di Gavi "Montessoro, La Giustiana, Veneto, Italy £125*

*Sparkling: 2010 "Classic Cuvée" by Magnum, Nyetimber, West Sussex, England £161*

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## ORMER MAYFAIR

### Christmas lunch menu

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

Lobster ravioli  
Crab and tomato bisque, shallot salad, coriander



Traditional roast Norfolk turkey,  
spiced cranberries, bread sauce

Turbot (£10.00 Supplement)  
pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Braised short rib  
Glazed root vegetables, chestnut mushroom, potato terrine



Seasonal British cheeses by Paxton & Whitfield (£8.00 supplement)



Rum cake  
Butter cream, red currant, crystalized pistachio, yoghurt sorbet

Dark chocolate brownie  
popcorn, salted caramel, milk ice cream

Three courses  
£55.00 per person or £65.00 with a glass of champagne

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## ORMER MAYFAIR

### Christmas Dinner Menu

Lobster ravioli

Crab and tomato bisque, shallot salad, coriander Shaun Rankin's signature dish

Heritage beets

whipped goats' cheese, raspberry, truffle honey

Foie gras parfait

quince pickled blackberries granola toasted brioche



Traditional roast Norfolk turkey

spiced cranberries, bread sauce

Turbot

(£8.00 supplement)

pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Braised short rib

Glazed root vegetables, chestnut mushroom, potato terrine



Camembert

(£8.00 supplement)

orange marmalade, pecan nuts, milk, salted caramel

Rum cake

Butter cream, red currant, crystalized pistachio, yoghurt sorbet

Dark chocolate mousse

Bergamot jelly, salted praline ice cream

Three courses

£85.00 per person or £95.00 with a glass of champagne

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