



THE MAY FAIR

PRIVATE DINING



## STARTERS

(Please select one starter from one of the sections below)

### SECTION A £12

Chicken and ham hock terrine with peas and crusty loaf  
Sun-dried-tomato-crust cod, fine herb salad and olive oil dressing  
Grilled halloumi cheese, quinoa, pomegranate, watercress and chilli jam **v**  
Heirloom tomatoes, mozzarella, pesto, basil cress, balsamic and Nocellara olives **v**

### SECTION B £15

Devon white crab meat, avocado and Sicilian orange  
Duck and apricot presse, Cumberland sauce and stone-baked bread  
Chicken liver, brandy and garlic parfait, grape chutney and toasted brioche  
Warm goat's cheese and red onion tart, heirloom tomato salad and pear dressing **v**

### SECTION C £18

Crab fritter, gravlax, lemon mayonnaise and mizuna leaves  
Wild mushroom risotto and poached free range hen's egg with truffle oil **v**  
Carpaccio of Black Angus beef, mustard dressing, caperberries and Parmesan  
Tamarind-marinated salmon, seared Yellowfin tuna, mooli and wasabi

### SECTION D £21

Seared scallops, Stornoway black pudding and Bramley apple sauce  
King prawn, chorizo and white bean broth with saffron sourdough  
Fattoush salad, garlic prawns and smoked aubergine dip  
Snow crab, smoked salmon, avocado, pickled mooli and ginger



## INTERMEDIATE COURSES

Lime sorbet and watermelon syrup **v ve**  
£7

Mango sorbet and papaya **v ve**  
£7

Risotto "Primavera" **v**  
£8

Roasted pumpkin and cream soup with sunflower seeds and pumpkin oil **v**  
£8

Creamed leek and potato soup with cheese straw **v**  
£8

New Forest mushroom feuille, garden herb salad and chive dressing **v**  
£9

Champagne granite with iced raspberries **v ve**  
£9

Pan-seared teriyaki salmon, pickled spring vegetables and ponzu dressing  
£10

Red mullet, samphire and Bouillabaisse dressing  
£18

Salad of asparagus, pomegranate and seared sea scallops  
£20



## MAIN COURSES

(Please select one main course from one of the sections below)

### SECTION A £26

Lamb and feta burger, toasted focaccia, spiced mayonnaise and fries  
Roasted fillet and belly of Hampshire pig with crackling, sage dauphinoise, wilted greens and cider-infused jus  
Free range chicken supreme, wild rice, sprouting broccoli, carrot pressing and pan juices  
Sun-dried tomato pappardelle, lemon thyme, goat's cheese, olives and basil **v**  
Warm asparagus and feta cheese tart, crushed new potatoes, heritage tomatoes and split vinaigrette **v**

### SECTION B £28

Pan-fried black bream, courgette flower beignet and ribbons with lemon gnocchi  
Pan-fried salmon with caramelised maple onions, sweet potato, pak choi and soya chilli dressing  
Slow-cooked duck, puy lentil and root vegetable casserole, duck crackling and merlot jus  
Shallot and garlic tarte Tatin, halloumi, green salad and crispy marjoram **v**  
Open ravioli of field mushrooms, garlic and tarragon with lemon emulsion **v**

### SECTION C £30

Boneless lamb shank confit, raisin couscous, asparagus, root vegetable skewer and cooking jus  
Sea bass fillet, Asian greens and shitake mushrooms, saffron rice and tamarind oil  
Fillet of beef, dauphinoise potatoes, red onion marmalade, courgette bundle and red wine jus  
Roast breast of chicken, baby onions, smoked bacon, tarragon rösti potato with braised Chantenay carrots  
Roast fillet of beef, horseradish mash, wild mushrooms, broad beans, peas and port jus

### SECTION D £36

Roast rib of British beef, duck-fat roast potatoes, cauliflower cheese, roast root vegetables and gravy  
Herb-crust rack of lamb, boulangère potatoes, asparagus bundle and thyme jus  
Whole lobster Thermidor, Sicilian lemon dressed green salad and warm potatoes



## DESSERTS

(Please select one dessert from one of the sections below)

### SECTION A £15

- Glazed warm apple tart with Madagascar vanilla custard **v**
- Tonka bean panna cotta, macerated fruit and langues de chat biscuits
- Cambridge burnt cream, kirsch cherries and biscuits **v**
- Flourless chocolate cake, chocolate ice cream and fudge sauce **v**
- Profiterole filled with vanilla ice cream and hot chocolate sauce **v**

### SECTION B £16

- Warm pear and frangipane tart with crème Anglaise **v**
- Chocolate fondant, cherries and vanilla ice cream **v**
- Rhubarb crumble and honeycomb ice cream **v**
- Baked pineapple with honey and vanilla served with coconut ice cream **v**

### SECTION C £17

- Chocolate assiette
- Caramel chocolate mousse, white chocolate cheesecake, chocolate fudge cake and chocolate ice cream*
- Sticky toffee pudding, toffee sauce and toffee ice cream **v**
- White chocolate bomb with raspberry sorbet
- Sherry trifle, strawberry and black pepper tuile
- Lemon cheesecake, raspberry sorbet and blueberry compote **v**

### SECTION D £20

- British cheeses, biscuits, ginger and pear chutney and grapes

All desserts include tea/coffee and petit fours