PRIVATE DINING

CHRISTMAS 2019

THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

Mews OF MAYFAIR

King oyster mushroom, braised salsify, chicory, mulled wine reduction (vg)

Celeriac Soup, Candied Chestnuts, Apple caramel (v)

Scallops, cauliflower puree, black pudding and black truffle

Partridge, swede puree, poached pear, jus

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Roasted Cauliflower Steak, cracked freekah, pomegranate dressing (vg)

Pan fried Cod fillet, buttered cabbage, langoustine bisque

Roast goose breast, goose leg sausage roll, kale, cranberry relish

8oz fillet Steak, jerusalem artichoke, cavalo nero, red wine jus (£10 supplement)

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Cranberry & Apple galette, spiced chestnuts, orange blossom ice cream (vg/gf)

Christmas Pudding with Brandy cream

Gingerbread Cake, pear compote, maple Chantilly

Bourbon & Chocolate pecan pie, vanilla ice cream

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Coffee and Petit Fours

British Cheese Board for the Table

(£9.00 Supplement per person)

£70

Pre-orders are required. Please advise the events team of any allergens.