



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSEFFI

## 7-Course Tasting Menu

### Canapés



#### 'Waldorf'

Barley brioche

Ampersand cultured butter

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

Scottish Langoustine

yuzu, saffron sabayon

Milk-fed Pyrenees lamb

cucumber, lettuce, lime

The cheese trolley

(optional extra course, £20 supplement)

Preserved English cherries

buttermilk, pine

Tuna yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£115 per person

Signature wine pairing

(Additional £115 per person)

Prestige wine pairing

(Additional £185 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

## 7-Course Vegetarian Tasting Menu

Canapés



'Waldorf'

Barley brioche  
Ampersand cultured butter

Crown Prince pumpkin velouté  
Montgomery cheddar, Bramley apple

Soy pickled turnip  
sesame, kombu, spiced nage

Mushroom farfalle  
morels, tarragon

Glazed white asparagus  
hen of the wood, gem lettuce, vin jaune

The cheese trolley  
(optional extra course, £20 supplement)

Preserved English cherries  
buttermilk, pine

Tuma yellow mille-feuille  
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£115 per person  
Signature wine pairing  
(Additional £115 per person)

Prestige wine pairing  
(Additional £185 per person)

## 7-Course Pescatarian Tasting Menu

Canapés



'Waldorf'

Barley brioche  
Ampersand cultured butter

Crown Prince pumpkin velouté  
Montgomery cheddar, Bramley apple

Cured Cornish mackerel  
sesame, kombu, spiced nage

Scottish langoustine  
yuzu, saffron sabayon

Braised West Coast turbot  
vin jaune, globe artichoke

The cheese trolley  
(optional extra course, £20 supplement)

Preserved English cherries  
buttermilk, pine

Tuma yellow mille-feuille  
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£115 per person

Signature wine pairing  
(Additional £115 per person)

Prestige wine pairing  
(Additional £185 per person)



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## 7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread  
extra virgin olive oil

Crown Prince pumpkin velouté  
Bramley apple

Soy pickled turnip  
sesame, kombu, spiced nage

Saffron risotto  
charred endive, nasturtium

Glazed white asparagus  
hen of the wood, gem lettuce, vin jaune

Preserved English cherries  
Pine

Dark chocolate mousse  
chocolate sorbet



'Sweets'

£115 per person

Signature wine pairing  
(Additional £115 per person)

Prestige wine pairing  
(Additional £185 per person)

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All prices inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill