



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN HEBETI

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

Caramelia and malt gateaux
honey vinegar, Madagascan vanilla ice-cream



£75 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

by Sofian

EXECUTIVE CHEF SOFIAN HEBETI

3-Course Vegetarian Private Dining Menu



Starter

Mushroom farfalle
pied de mouton, tarragon

Main course

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

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

Dessert

Caramelia and malt gateaux
honey vinegar, Madagascan vanilla ice-cream



£75 per person

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EXECUTIVE CHEF SOFIAN MBEFTI

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

Caramelia and malt gateaux
honey vinegar, Madagascan vanilla ice-cream



£85 per person

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EXECUTIVE CHEF SOFIAN MBEHTI

4-Course Vegetarian Private Dining Menu



Amuse bouche

Crown Prince pumpkin velouté
Montgomery cheddar, Bramley apple

Starter

Mushroom farfalle
pied de mouton, tarragon

Main course

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

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

Dessert

Caramelia and malt gateaux
honey vinegar, Madagascan vanilla ice-cream



£85 per person

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