

MAYFAIR LOUNGE & GRILL

Twas the night before Christmas





# Twas the night before Christmas

Twas the night before christmas, when all through the kitchen
Not a creature was stirring not even a mouse
The stockings were hung from the pass with care
In hopes that st nicholas soon would be there

The chefs were nestled all snug in their beds
Whilst visions of sugar plums danced in their head
And chef in her whites and chef in his cap
Had just settled their brains for a long due nap

When out on the landing there arose such a clatter I sprang from the bed to see what was the matter Away to a window we flew like flash. The moon on the breast of the new-fallen snow. Gave the lustre of mid-day to objects below. When, what to my wondering eyes should appear, But a miniature sleigh, and eight tiny reindeer.

With a little old driver, so lively and quick,
I knew in a moment it must be St Nick.
More rapid than eagles his coursers they came,
And he whistled, and shouted, and called them by name!

"Now, Dasher! now, Dancer! now, Prancer and Vixen!
On, Comet! On, Cupid! on, Donner and Blitzen!
To the top of the porch! to the top of the wall!
Now dash away! Dash away! Dash away all!"



75.00 per person
$kids\ under\ 8 yrs\ FREE\ -\ Book\ online\ at: \textbf{may fair lounge and grill.com/reservations}$
<del>\\$</del>
Sweets
EBENEZER SCROOGE Gingerbread sponge with a whipped chantilly & pecan praline
WINTER WONDERLAND Caramelised white chocolate & baileys cremeux, jaconde sponge
CHESTNUTS ROASTING ON AN OPEN FIRE  Blackberry mont blanc tart
THE NUTCRACKER  Vanilla mousse with hazelnut praline centre
PARTRIDGE IN A PEAR TREE  Mascarpone mousse encasing a spiced pear compote
MISFIT TOYS  Pineapple, passion fruit Christmas bauble
Savoury
WINTER ROASTED VEGETABLES  Nut crumble
MUSHROOM PARFAIT Parmesan & truffle butter
ATLANTIC PRAWNS  Prawn bisque butter, iceberg, tomato petals
ROAST TURKEY Sage & onion stuffing, cranberry butter
Scores
VANILLA SCONES Orange & cranberry for fruit, Brandy clotted cream

Add Champagne

### BIRCHAII TEA

# Black Teas

### GREAT RIFT BREAKFAST BLEND

Full bodied breakfast tea with a bright golden colour, sorted from the finest tea gardens across East Africa, from Rwanda through to the Great Rift Valley in Kenya.

### VIRUNGA AFTERNOON TEA

Elegant & refreshing, Virunga is a black tea for connoisseurs and its smooth and delicate liquor make it particularly good after lunch or in the afternoon.

### VIRUNGA EARL GREY

Scented pure origin tea, uniquely made from African black tea, blue cornflowers and a traditional bergamot oil that adds a distinctive flavour of citrus with spicy floral notes.

### GREAT RIFT DECAF

A decaffeinated breakfast tea with an exceptionally bright golden liquor and strong refreshing taste.

# Herbal Teas

#### CAMOMILE

A classic herbal tea made from scented flowers and leaves of the wild chamomile plant.

### LEMONGRASS & GINGER

A classic herbal tea made with pure lemongrass and spicy ginger pieces. The renowned digestive benefits of ginger root and soothing properties of lemongrass combine perfectly to elevate your mood and revive you when you need a boost.

### RED BERRY & FLOWER

A smooth blend of berries and refreshing hibiscus. A plentiful source of anti oxidants and is naturally caffeine free.

### PEPPERMINT

A classic herbal tea made from only the finest pure peppermint leaves. Peppermint is traditionally acknowledged to aid digestion and this luxurious single mint infusion is entirely caffeine free.

# Green Tea

### **GREEN TEA**

For centuries these teas have been revered across the far east for their therapeutic properties. A rich natural source of anti oxidants which are known to cleanse, detoxify and restore the natural balance.

### **GREEN TEA & PEACH**

A traditional green tea blended with real fruits pieces and marigold flowers. This full flavoured aromatic green tea is a plentiful source of ant oxidants and contains less caffeine than black tea making it a wonderful substitute that can be enjoyed throughout the day.

### JASMINE TEA PEARLS

Combining the mild sweetness of Chinese green tea with the soft floral notes of jasmine flowers. A release of intoxicating fragrance of jasmine blossoms and a pale light bodied liquor.















£85pp







# STARTER

WHITE ONION & MADEIRA SOUP herb parmesan crisp (V)

BEETROOT CURED SALMON pickled cucumber, sourdough croutons

**BURRATA** roasted crown prince squash, pine nuts, balsamic (V)





## $M \wedge I N$

ROAST TURKEY BALLOTINE sage & apricot stuffing, wilted spinach, potatoes rosti, cranberry jus

> **CONFIT SALMON** paprika, baby squid, curried borlotti beans

> > SURF & TURF

200g aged Ribeye, grilled tiger prawns, garlic & lemon, sauce choron

CELERIAC BARLEY RISOTTO black truffle, pickled namako mushroom (VG)

'crispy sprouts, roast potatoes, kilted soldiers, carrots & parsnips'



CHRISTMAS PUDDING vanilla custard (V)

WARM APPLE CAKE apple sorbet, oat crumble & blackberries (VG)

PEANUT BUTTER CHEESECAKE banana ice cream, peanut brittle (V)



























RED-LEGGED PARTRIDGE - partridge bon bon, pumpkin pomme-anna, chocolate jus

JOHN DORY - kohlrabi fondant, champagne caviar sauce

HERITAGE CARROTS - cinnamon brown bread, fig oil

### PRE-DESSERT

YUZU SORBET - compressed kumquat, matcha

### DESSERT

COCONUT PRALINE SPHERE
RHUBARB & CUSTARD SOUFFLE
CHOCOLATE, PISTACHIO TORTE, CLOTTED CREAM

### PETIT FOURS

MINI CANELES - 70% chocolate, tarragon ganache







