

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 8yrs FREE – Book online at: [mayfairloungeandgrill.com/reservations](https://mayfairloungeandgrill.com/reservations)



## 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*

## Scones

### VANILLA SCONES

*Orange & cranberry for fruit, Brandy clotted cream*



## Add Champagne

**A glass of:** Laurent Perrier La Cuvee 29 | Laurent Perrier Rose 35

**Champagne by the bottle:** Laurent Perrier La Cuvee 120 | Laurent Perrier Rose 180

# BIRCHALL 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.

The page is decorated with various winter-themed icons. There are several snowflakes in different sizes and colors (white, light blue, and gold). There are also gold stars and gold geometric Christmas ornaments (resembling geodesic domes) scattered throughout the page. The background is a solid light beige color.

# MAYFAIR

LOUNGE & GRILL

## CHRISTMAS DAY MENU 2023



## CHRISTMAS DAY MENU

£85pp

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### Champagne

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#### 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)*

#### MAIN

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)*

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*'crispy sprouts, roast potatoes, kilned soldiers, carrots & parsnips'*

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#### DESSERT

CHRISTMAS PUDDING  
*vanilla custard (V)*

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

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

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MINCE PIES



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NEW YEAR'S EVE MENU  
2023



## NEW YEAR'S EVE MENU

£95

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### CHAMPAGNE

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### CANAPÉS

STUFFED JERUSALEM ARTICHOKE - *truffle crumble*  
CRAYFISH CROQUETTE - *grapefruit emulsion, citrus sherbet*

### STARTER

PAN SEARED SCALLOPS - *red onion marmalade, tigermilk emulsion*  
RABBIT RAVIOLI - *chervil root veloute, pickled girolles*  
POACHED EGG - *wild mushrooms, porcini consomme, purple potato foam*

### MAINS

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*



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