



FESTIVE MENU

at Little House Mayfair

BITES

Tuna tartare, citrus dressing
Smoked salmon, crème fraîche, blini
Beef tartare, black truffle
Pigs in blankets, honey mustard
Winter squash, chestnut & sage bites
Mushroom pate, crostini v
Heritage beetroot, horseradish, nasturgian pb

BOWLS

Norfolk Turkey, sprouts, chestnuts
Winter squash, chestnuts, sage
Ox cheek, mash, gravy
Fried calamari, aioli
Gnocchi, black truffle pb
Salmon spinach hollandaise

SWEETS

Chocolate brownie, chantilly v
Fried mince pie pb
Cheesecake, berry compote v

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill.



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STARTERS

Beef carpaccio, pecorino, black truffle

Scallops, celeriac, green apple

Burrella, winter squash, seeds pb

MAINS

Norfolk bronze turkey, all the trimmings

Turbot on the bone, sunfire butter sauce

Porcini pie, Jerusalem artichoke, cavolo nero pb

Sides for the table

DESSERTS

Christmas pudding, brandy custard

Fried apple pie, mince pie, ice cream

Selection of british cheese, chutney, crackers

Mini mince pies

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