Little House Mayfair festive menu

£75 per person
All to share

Starters
Burrella, winter squash, seeds (plant based)
Cured salmon, creme fraiche, cucumber
Beef carpaccio, black truffle, rocket

Mains
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Monkfish, jerusalum artichokes, cavolo nero
Girolle and chestnut vol au vont, Madeira cream (plant based)
All served with traditional accompaniments

Desserts
Christmas pudding, brandy custard
Pear tart tatin, clotted cream
Chocolate mousse, black figs (plant based)
Selection of british cheese, chutney, crackers
Mini mince pies

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
All above prices are inclusive of VAT.
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**Bites** £4 each

- Beef tartare, black truffle
- Devils on horseback
- Smoked salmon, creme fraiche, blini
- Brie and cranberry tartlet (vegetarian)
- Hash brown, Westcombe cheddar
- Smoked sweet potato, superstraccia, chilli (plant based)

**Bowls** £7 each

- Norfolk turkey, brussel sprouts
- Pumpkin ravioli, sage butter, toasted seeds (vegetarian)
- Ox cheek, mash, gravy
- Salmon en croute, lemon aioli
- Fried calamari, lemon, aioli
- Gnocchi, black truffle, sage (plant based)

**Sweets** £4 each

- Chocolate brownie, Chantilly (vegetarian)
- Apple strudel (plant based)
- Blackberry parfait, white chocolate (plant based)

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