



THE MAYAN



FESTIVE MENU

4 courses | £68.5 per person

Available from 16 November to 30 December.

CHAMPAGNE + £ 12.95 SUPPLEMENT

Laurent-Perrier La Cuvée (125ML)

BOCADO DE BIENVENIDA | WELCOME BITE

three house salsas

Served with crispy artisan bread

ENTRADAS | STARTERS CHOOSE ONE

orange & juniper-cured scallops

Sweetcorn purée, herb salad & apple

wagyu beef taco

Caramelised pineapple & barbacoa sauce

root vegetable & chestnut soup (v)

candied chestnuts & sour cream

FUERTES | MAINS CHOOSE ONE

All mains are served with roasted root vegetables, Brussels sprouts, and honey & orange glazed carrots.

turkey escalope

heritage carrots & rich turkey gravy

wild mushroom & chestnut wellington (v)

parsnip purée

pan-fried monkfish

cranberry sauce & herb-infused apple

beef wellington

wild mushrooms & roasted chestnut gravy

POSTRES | DESSERTS CHOOSE ONE

coffee panna cotta

Chocolate soil

vegan chocolate & sweet potato mousse (vg)

Cinnamon ice cream

sticky toffee pudding

spiced rum sauce & vanilla ice cream

If you have any food allergies, please notify a member of our team when placing your order.
(v) Vegetarian, (ve) Vegan, (gf) Gluten-Free. A 12.5% discretionary service charge will be added to your bill.