THE MAYAN



FESTIVE MENU

4 courses | £68.5 per person

AVAILABLE 16 NOVEMBER TO 30 DECEMBER

CHAMPAGNE + £12.95 supplement

Laurent-Perrier La Cuvée
125ml

PARA PICAR | WELCOME BITE

three house salsas
Served with crispy totopos

ENTRADAS | STARTERS choose one

orange & juniper-cured scallops
Sweetcorn purée, herb salad & apple

root vegetable & chestnut soup (v)
Candied chestnuts & sour cream

wagyu beef taco
Caramelised pineapple & barbacoa sauce

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

pan-fried monkfish
Cranberry sauce & herb-infused apple

wild mushroom & chestnut wellington (v)
Parsnip purée

beef wellington
Wild mushrooms & roasted chestnut gravy

POSTRES | DESSERTS choose one

coffee panna cotta
Chocolate soil

sticky toffee pudding
Spiced rum sauce & vanilla ice cream

vegan chocolate & sweet potato mousse (ve)
Cinnamon 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.