

THE MAY FAIR HOTEL

THE FLAVOURS OF RAMADAN

Celebrate the Holy Month with our special Iftar menu experience hosted at The May Fair Hotel.
£50

Please choose one item from each section

APPETISERS

Medjool dates

Followed by

Roasted vine tomato soup
Orange and avocado salad with cayenne pepper dressing
Lamb keema samosas
Tandoori chicken tikka

MAIN COURSES

Mezze platter

Hummus, keema samosas, tabbouleh, and spicy chargrilled lamb cutlets (£10 supplement)

Grilled sea bream

Wrapped in banana leaf and served with kaffir lime rice and sambal matah

Signature chicken dum biryani

Served with raita

Chicken shawarma

Marinated chicken, chilli-spiced chips, salad, with garlic mayonnaise and chilli sauce

Garlic chicken penne pasta

With baby spinach and Scotch-bonnet-infused creamy labneh sauce

Butter chicken masala

Served with basmati rice, buttered naan, and our pickle tray (kachumber, raita, papad and pickles)

DESSERTS

Seasonal exotic fruit platter

With Medjool date ice cream

Sticky toffee pudding

With caramelised William's pear and butterscotch sauce

Sliced mango

With passion fruit coulis, coconut, and lime sorbet

Warm Bramley apple crumble

Served with Cornish clotted ice cream or vanilla custard

TEA

Fresh mint and lemon

Green sencha

Black tea and ginger

Masala chai