

Mayflower Park Hotel

Holiday Offerings



Appetizers

Choose one:

Truffle Potato Leek Soup en Croûte

Crispy shoestring leeks, puff pastry

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Moruno Chicken Skewers

Saffron aioli, Marcona almonds

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Crisp Crust Duck Cakes

Apricot chutney, cucumber riata

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Caramelized Sea Scallops

Romesco, saffron aioli, black lava salt

~

Beef Stew en Croûte

New potatoes, carrots, celery, onions, garlic, puff pastry



Salads

Choose one:

Caesar Salad

Hearts of romaine, spicy potato bread croutons, fresh grated pecorino cheese & Caesar dressing

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Baby Fields Greens with Pears

Spicy walnuts, crumbled Stilton cheese & balsamic rosemary vinaigrette

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Gala Apple Salad

Baby spinach, chevre & spiced cider vinaigrette

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Field Greens Salad

Tomato bruschetta, curly beets, carrots, Champagne vinaigrette



A 20% Service Fee and 9.4% Tax Will Be Added to all Food & Beverage

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Entrees:

Choose two:

Roasted Lamb Chops

Soft rosemary polenta, red wine herb sauce, seasonal vegetables

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Roasted Turkey Medallions

Chorizo stuffing, orange cranberry glaze, seasonal vegetables

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Grilled Salmon with Three Peppercorn Sauce

Pink, green & white peppercorn, shallots, garlic, white wine, cream, seasonal vegetables

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Grilled Pork Tenderloin

Granny Smith apples, walnuts, grilled fingerling potatoes, baby carrots

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Roasted Halibut Romesco,

Almond Saffron Rice, Broccolini

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New York Steak with Mushroom Ragout

Garlic mashed potatoes, seasonal vegetables

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Seafood Risotto

Aborio rice, shrimp, scallops, garlic, saffron broth, thyme, tomatoes

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Seasonal Risotto (Vegetarian)

Aborio rice, seasonal fresh vegetables, onion garlic, vegetable stock



Lunch

3 courses

(Salad or Appetizer, Entrée and Dessert)

\$40 per person

4 courses

(Salad, Appetizer, Entrée and Dessert)

\$50 per person

Dinner

4 courses

\$ 65 per person

\$90 per person with wine pairing



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Dessert

Choose one:

Tiramisu

Ladyfingers and sponge cake soaked in coffee & Marsala wine,
layered with whipped mascarpone custard and chocolate

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Poached Apple Tart

Delicate lightly poached apples baked in a pate sablée
tart shell filled with almond frangipane

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Black Forest Cake

Chocolate cake, kirsch soaked cherries, layered with chocolate mousse

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Chocolate Mousse Domes

Velvety dark chocolate mousse set on a chocolate sponge cake,
covered with rich ganache

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Assortment of Gelatos and Sorbets

House made from the highest quality ingredients, served with a wafer cookie

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Brandied Bread Pudding

A classic made with golden raisins,
served with Chantilly cream and Brandy sauce

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Pumpkin Tartlets

A holiday classic, served with whipped cream
& cranberry coulis

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Holiday Cookie Plate

Chef's choice of assorted holiday favorites

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Coffee, Tea, Decaf

