

MAZE VIEW EXPERIENCE

[\(View Kitchen Table Experience\)](#)

CHEF'S DINING EXPERIENCE (Sample Menu)

Canapés and a glass of Champagne

Amuse-bouche

Cumbrian beef tataki, smoked ponzu, pickled mooli

Foie gras, cherries, smoked duck, almonds

Fresh Carabineros, a la Plancha

Duck breast, truffle, endives, chanterelle mushrooms

Pre-dessert

Lemon pie, meringue, passion fruit sorbet

Coffee and petit fours

£95 per person

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

 /MazeGordonRamsay



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#GRUltimateExperience