



1

HOTEL
mayfair

1 HOTEL MAYFAIR, BREAKFAST

Choice of a buffet continental breakfast or a plated hot breakfast

CONTINENTAL BREAKFAST £39 per person

Please pick 6 items

Assorted house viennoiseries, breads & preserves (V)
Greek yoghurt & granola (V, GF)
Selection of sliced Neals Yard cheeses (V)
Charcuterie selection, sourdough bread
Sliced smoked salmon (GF)
Avocado sourdough toast (VE) (GF available)
Coconut yoghurt, mixed seeds & maple syrup (VE, GF)
Chia pudding pot (VE, GF)
Overnight oats, dried fruits (VE, GF)
Sliced seasonal fruits (VE, GF)

HOT PLATED BREAKFAST £49 per person | maximum 30 persons

Please select one dish for the entire group | dietary requirements will be catered for

Full English - Bacon, sausage, scrambled eggs, beans & mushroom
Full Vegetarian - 'Plant based' bacon & sausage, scrambled eggs, beans & mushroom (V)
Eggs Florentine (V)
Smoked salmon & scrambled eggs (GF)
Avocado on sourdough toast (VE) (GF available)
Choice of fried or scrambled eggs on toast, warm hollandaise (V) (GF available)

All served with assorted house viennoiseries (V)

All served with

Freshly squeezed fruit juices
Tea & coffee selection

V - Vegetarian | VE - Vegan | GF - Gluten Free

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

All our prices are inclusive of VAT.

A discretionary service charge of 15% will be added to the total bill

1 HOTEL MAYFAIR, BREAKS

EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£12 per person

Select 2 items, tea & coffee included

BEVERAGES

Assortment of freshly squeezed juices (VE, GF)

Energising fruit smoothie (VE, GF)

SAVOURY

Pork & fennel sausage rolls, English mustard

Bacon sliders

Smoked salmon & cream cheese mini bagel

Yoghurt & berries (V, GF)

Yoghurt & granola (V, GF)

Sliced fruit (VE, GF)

Overnight oats & diced fruits (VE, GF)

SWEET

Sliced walnut cake (V)

Raspberry blondie (V)

Chocolate brownie (V)

Chocolate chip cookie (V)

Shortbread (V)

Selection of mini pastries (V)

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1 HOTEL MAYFAIR, WORKING LUNCH

£64 per person

Select 8 items, 2 items from each section + £8 for each additional choice

SANDWICHES

(GF available by request)

English smoked ham & home-made pickles

Slow roasted chicken & fresh herb aioli

Smoked salmon, cream cheese & chives

Mature cheddar & sliced tomato (V)

Cucumber & fresh dill (VE)

Roasted peppers & za'atar hummus (VE)

PLATTERS

Boneless jerk chicken, pimento rice & peas (GF)

Whole roast Somerset chicken, mixed leaf salad (GF)

Roast beef, horseradish & red wine jus (GF)

Oven-roasted Loch Duart salmon, steamed spinach (GF)

Olive-roasted seabass, mixed leaf salad (GF)

Roasted vegetable lasagne (V, GF)

Gnocchi, truffle & artichoke pesto or tomato & basil (VE)

SALADS

1 Hotel Caesar salad

Greek salad, feta, onion, tomato & cucumber (V, GF)

Kale salad, maple dressing & croutons (VE) (GF available)

Panzanella salad, tomato, onion, croutons & vinaigrette (VE) (GF available)

Moroccan style couscous, parsley & tomato (VE)

Green leaf salad (VE, GF)

SWEETS

Sliced fruit (VE, GF)

Madagascan vanilla panna cotta, blood orange & basil (GF)

Cocoa nib brownie, salted vanilla caramel (V)

Brown butter & blueberry financier (V)

Chia cake, almond milk chocolate & whipped hazelnut praline (VE)

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1 HOTEL MAYFAIR, EVENT CANAPÉS

Selection of 3 - £21 | Selection of 6 - £39 | Selection of 10 - £60 per person

Additional choices charged at £6 per person, per item

COLD

Potato rosti, prosciutto & hot mustard mayo
Salmon, cream cheese & dill tart (GF)
Dressed crab & yuzu on sourdough toast (GF available)
Flatbread, five-spice feta & Epping honey (V)
Cheese gougères, Epping honey (V)
Ricotta, truffle & hazelnut tart (V, GF)

COLD PLANT-BASED

Honey blossom courgette skewers (VE, GF)
Basil pesto tart, preserved lemon (VE)
Beetroot & coconut cream tart (VE)
Pea & mint tart (VE)

HOT

1 Hotel spiced beef taco, cheese & herbs
Chermoula-grilled chicken bites (DF, GF)
Grilled lamb kofta kebab, yoghurt & cucumber
Grilled Loch Duart salmon skewers (GF)
Fried sea bass goujons, tartare sauce
Wild mushroom arancini, cep mayo (V)
Seasonal velouté (GF)

HOT PLANT-BASED

Pumpkin & butternut squash tart (VE)
King oyster mushroom skewer, soy glaze (VE)
Potato rosti, crispy kale & plant-based mayonnaise (VE)
Fried salt & pepper tofu, pickled cucumber (VE, GF)

SWEET

Hazelnut choux buns
Macaroons (V)
Mini tartlets - choice of berry or citrus
1 Hotel 'Ferrero Rocher' (VE, GF)
Chocolate mousse, berries & pistachio (VE, GF)

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1 HOTEL MAYFAIR, EVENT BOWL FOOD

Selection of 3 - £35 | Selection of 5 - £55 per person

Additional choices charged at £11 per person, per item

BITES

Wagyu & cheddar slider

Portobello mushroom, rocket, cep mayo slider (VE)

Tempura shrimp, pickled shaved vegetables & sweet chilli slider

Grilled lamb kofta skewer, yoghurt & mint

Grilled chicken skewer (GF)

Mushroom & halloumi skewer (V, GF) (VE available)

Fried chicken & hot honey sauce

Prawns, dressed leaves, Mary Rose dressing (GF)

Flourish Farm garden crudites, house hummus (VE, GF)

Spicy cauliflower wings (VE)

HOT BOWLS

Pulled beef short rib, mash potato & red wine jus (GF)

'Wasted pasta', wagyu ragu, aged parmesan & cheese trim breadcrumbs

Boneless jerk chicken, pimento rice & peas (GF)

Loch Duart salmon, potato puree & white wine foam

Seasonal risotto (VE)

Gnocchi - truffle & artichoke pesto or tomato & basil (VE)

COLD BOWLS

Smoked salmon, Jersey Royals & dill (GF)

'Made this morning' burrata, olive oil, balsamic (V, GF)

Greek salad, feta, onion, tomato & cucumber (V, GF) (VE available)

SWEET

Sliced fruit (VE, GF)

Madagascan vanilla panna cotta, blood orange & basil (GF)

Cocoa nib brownie, salted vanilla caramel (V)

Brown butter & blueberry financier (V)

Chia cake, almond milk chocolate & whipped hazelnut praline (VE)

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1 HOTEL MAYFAIR, SHARING MENUS

£80 per person

TO BEGIN

Sourdough baguette & cultured butter (V) (VE available)

STARTERS

Salmon tartare, capers, dill & lemon crème fraîche (GF)

Made this morning burrata, olive oil & balsamic (V, GF)

MAINS

Roast corn-fed Basseri chicken

Roast potato gnocchi, purple sprouting broccoli & walnut pesto (VE)

SIDES

Caesar salad

Dovetale fries (VE)

DESSERTS

Salted caramel tart (V)

Valrhona chocolate mousse (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, SHARING MENUS

£110 per person

TO BEGIN

Sourdough baguette & cultured butter (V) (VE available)

STARTERS

Dressed Dorset crab (GF)

Duck liver Pate, house pickles & grain mustard

Made this morning burrata, olive oil & balsamic (V, GF)

MAINS

Salt baked Cornish seabass, steamed greens & Amalfi lemon (GF)

Grain-fed Lake District T-bone (GF)

Roast potato gnocchi, purple sprouting broccoli & walnut pesto (VE)

SIDES

Green herb salad (VE, GF)

Dovetale fries (VE)

Flourish Farm broccoli (VE, GF)

DESSERTS

Salted caramel tart (V)

'Rhubarb & custard' (V)

Valrhona chocolate mousse (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, SHARING MENUS

£125 per person

SNACKS

Hot bacon corn breads, whipped maple butter

Flourish Farm cruditiés, ranch dressing (V) (VE available)

Sourdough baguette & cultured butter (V) (VE available)

STARTERS

Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

Dressed Dorset crab (GF)

Made this morning burrata, olive oil & balsamic (V, GF)

MAINS

Salt baked Cornish seabass, steamed greens & Amalfi lemon (GF)

Grain-fed Lake District T-bone (GF)

Roast potato gnocchi, purple sprouting broccoli & walnut pesto (VE)

SIDES

Green herb salad (VE, GF)

Dovetale fries (VE)

Flourish Farm broccoli (VE, GF)

DESSERTS

Salted caramel tart (V)

'Rhubarb & custard' (V)

Valrhona chocolate mousse (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, EVENT BEVERAGES

Wild Root Negroni 23

The Botanist Gin, Mancino Ambrato Vermouth, Campari, Amaro Liqueur, Beetroot & Honey Shrub

Basil Tommy's Margarita 23

Casamigos Blanco, Ancho Reyes, citrus, agave, basil, chilli salt

Golden Bellini 23

Flor de Caña, citrus, peach, apple, pineapple, citrus, English sparkling wine

Papa's Collins 23

Papa's 8-year, Crème de Cassis, citrus, Franklin & Sons Soda Water

Whisky Mirage 23

The Chita Whisky, Crème de Framboise, Verjus, Franklin & Sons Ginger Ale

Sour Gold 23

The Dalmore 12yr, Drambuie, Franklin, lemon

Zero Collins (0%) 13

Seedlip 108, raspberry, citrus, Franklin & Sons Soda Water

Not a Bellini (0%) 13

Wild Idol Non-Alcoholic Sparkling Wine, citrus, sage, peach

SOFT DRINKS

Water (75cl) 5

Coke 6.5

Coke Zero 6.5

Karma gingerella 6.5

Karma lemonade 6.5

Tonic water 6.5

Light tonic 6.5

Lemonade 6.5

Ginger ale 6.5

Ginger beer 6.5

JUICES

Orange 6.5

Apple 6.5

Pineapple 6.5

Grapefruit 6.5

Rise & shine juice (apple/carrot/ginger/turmeric) 8

Pure green juice (apple/kale/cucumber/pineapple/mint) 8

1 HOTEL MAYFAIR, EVENT BEVERAGES

SPIRIT SELECTION

Vodka 50ml

Ketel One 15
Sipsmith 15
Belvedere 16

Gin 50ml

Tanqueray 10 16
Sipsmith 15
Polarity 16

Tequila 50ml

Don Julio 1942 50
Casamigos reposado 16
Don Julio Blanco 16

Mezcal 50ml

Montelobos Espadin 16
Los Danzantesañejo 22

Rum 50ml

Zacapa 23 22
Eminente Claro 15
Plantation XO 18

Scotch Whisky 50ml

J Walker Black 14
J Walker Blue 45
Lakes Distillery The One 16
Macallan 18 105

Whiskey 50ml

Mitchers Bourbon USA 18
Maker's Mark 46 15
Yamazaki 12yrs 105
Yamazaki 18yrs 160

Cognac 50ml

Hennessy VSOP 15
Hennessy XO 45

WINES

Sparkling (Bottle)

NV Veuve Clicquot, Yellow Label Champagne, France 130
NV Billecart-Salmon Le Réserve, Champagne, France 150
NV Billecart-Salmon Le Rosé, Champagne, France 185
NV Ruinart, Blanc de Blancs, Champagne, France 275
2018 La Grande Dame, Champagne, France 475
NV Wild Idol Rosé, 0%, Germany 60

White (Bottle)

2024 Familia Castaño, Macabeo Murcia, Spain 52
2023 La Giustiniana Terre Antiche, Gavi di Gavi, Lugarara, Italy 67
2024 Domaine des Brosses, Sancerre, France 95
2023 Domaine des Anges, Chablis, Burgundy, France 115
2023 Domaine La Choupette, Puligny-Montrachet, Burgundy, France 200

Rosé (Bottle)

2024 Château Minuty Prestige Rosé, Côtes de Provence, France 95
2024 Château Minuty Rosé et Or, Côtes de Provence, France 130

Red (Bottle)

2024 Bal da Madre, Tempranillo, Beira Interior, Portugal 64
2023 Bodega Cecchin Malbec, Mendoza, Argentina 72
2018 Domaine Clarence Dillon Clarendelle, Bordeaux, France 85
2022 Fontodi Chianti Classico, Tuscany, Italy 110
2022 Domaine de Montille, Beaune 1er Cru 'Les Perrières', Burgundy, France 235

Sweet (750ml)

2020 Clos LaPeyre La Magendia, Jurançon, France 120

BEER

Empress IPA 9
Empress Lager 9
Empress Pale Ale 9
Bero Kingston Golden Pils (0.5%) 9
Bero Noon Wheat (0.5%) 9

