



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 pastries, breads & preserves (V)
Selection of sliced Neals Yard cheeses (V)
Charcuterie selection, sourdough bread
Sliced smoked salmon (GF)
Avocado sourdough toast (VE) (GF available)
Greek yoghurt pot, seasonal fruit compote & granola (V, GF)
Coconut yoghurt pot, seasonal fruit compote & granola (VE, GF)
Coconut chia pudding (VE, GF)
Apple & golden raisin muesli (V)
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 & mushrooms
Full Vegetarian - plant-based bacon & sausage, scrambled eggs, beans & mushrooms (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

Apple & golden raisin muesli (V)

Sliced seasonal fruits (VE, GF)

SWEET

Yuzu meringue tartlet (V)

House biscuit selection (V)

Selection of mini pastries (V)

Macarons (V, GF)

Seasonal Bakewell tart (V)

Carrot cake (VE, GF)

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1 HOTEL MAYFAIR, WORKING LUNCH

£64 per person

Select 8 items + £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)

Corn-fed roasted chicken breast, mixed leaf salad (GF)

Roast beef, horseradish & red wine jus (GF)

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

Olive-roasted sea bass, mixed leaf salad (GF)

Roasted vegetable lasagne (V, GF)

Tomato, basil, preserved lemon gnocci with Parmesan (VE available)

SALADS

1 Hotel Caesar salad

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

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

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

Green leaf salad (VE, GF)

SIDES

Jersey Royal potatoes, lemon infused olive oil & chopped parsley (VE, GF)

Spicy potato wedges (VE, GF)

Tenderstem broccoli, olive oil & sea salt or soy & chilli (VE, GF)

Moroccan style couscous, parsley & tomato (VE)

SWEETS

Tiramisu (V)

Chocolate & hazelnut choux bun (V)

Seasonal Bakewell tart (V)

Strawberry & elderflower pavlova (V, GF)

Carrot cake (VE, GF)

Sliced seasonal fruits (VE, GF)

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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 toasted rye bread (GF available)
Flatbread, five-spice feta & Epping honey (V)
Cheese gougères, Epping honey (V)
Ricotta, truffle & hazelnut tart (V) (GF available)

COLD PLANT-BASED

Honey blossom courgette skewers (VE, GF)
Basil pesto tart, preserved lemon (VE) (GF available)
Beetroot & coconut cream tart (VE) (GF available)
Petit pois & mint tart (VE) (GF available)
Chilli & pepper tapenade tart (VE) (GF available)

HOT

1 Hotel spiced beef taco, cheese & herbs
Chermoula-grilled chicken bites (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) (GF available)
King oyster mushroom skewer, soy glaze (VE, GF)
Potato rosti, crispy kale & plant-based mayonnaise (VE)
Fried salt & pepper tofu, pickled cucumber (VE, GF)

SWEET

Citrus cheesecake
Valrhona chocolate mousse
Macaroons (V, GF)
Yuzu meringue tartlet (V)
Strawberries & cream (V, GF)
Carrot cake (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 crudités, 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 purée & 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, olives, onion, tomato & cucumber (V, GF) (VE available)

SWEET

Tiramisu (V)
Chocolate & hazelnut choux bun (V)
Seasonal Bakewell tart (V)
Strawberry & elderflower pavlova (V, GF)
Carrot cake (VE, GF)
Sliced seasonal fruits (VE, GF)

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1 HOTEL MAYFAIR, SHARING MENUS

£80 per person

TO BEGIN

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

STARTERS

Carpaccio of olive-fed English Wagyu & hot mustard

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

MAINS

Roast corn-fed Basseri chicken, Caesar salad & Dovetale fries

Potato gnocchi, wild garlic & almond pesto, fresh peas & Tickmore cheese

DESSERTS

Seasonal fruit bakewell tart (V)

Valrhona chocolate mousse, hazlenut praline (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, SHARING MENUS

£110 per person

TO BEGIN

Sourdough bread & butter (V) (VE available)

STARTERS

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

Dressed Dorset crab (GF)

Chicken liver Pate, house pickles & grain mustard

MAINS

Steamed Cornish seabass, rose harissa, freekeh & coconut yoghurt

Roast corn-fed Basseri chicken, Caesar salad & Dovetale fries

Potato gnocchi, wild garlic & almond pesto, fresh peas & Tickmore cheese

SIDES

Green herb salad (VE, GF)

Dovetale fries (VE)

Spring greens, black garlic

DESSERTS

Seasonal fruit bakewell tart (V)

Warm bread and butter pudding, custard cream (V)

Valrhona chocolate mousse, hazelnut praline (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, SHARING MENUS

£125 per person

TO BEGIN

Sourdough bread & 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

Steamed Cornish sea bass, rose harissa, freekeh & coconut yoghurt

Grain-fed Lake District T-bone (GF)

Potato gnocchi, wild garlic & almond pesto, fresh peas & Tickmore cheese

SIDES

Green herb salad (VE, GF)

Dovetale fries (VE)

Spring greens, black garlic

DESSERTS

Seasonal fruit bakewell tart (V)

Warm bread and butter pudding, custard cream (V)

Valrhona chocolate mousse, hazelnut praline (V)

TO FINISH

Chocolates served with tea & coffee

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1 HOTEL MAYFAIR, EVENT BEVERAGES

COCKTAILS

Garden Spritz 18

Courvoisier V.S.O.P., Lemon Custard, Herbal Soda

Acorn Paloma 18

Ojo de Dios Mezcal, Don Julio Tequila, Acorn & Grapefruit, Crodino

Filthy Martini 21

Grey Goose Vodka, House Olive Brine, Stuffed Olive

Fig Leaf Gimlet 21

Sipsmith Gin, Fig Leaf, Citrus

Apricot Sour 21

Johnnie Walker Blue Label, Apricot, Fresh Lemon

Melonade Margarita 21

Montelobos Espadín, Espolòn Tequila, Melonade, Grand Marnier Cuvée Alexandre, Citrus

Raspberry Highball 21

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

Rhubarb Naked & Famous 21

Don Julio 1942, Aperol, Rhubarb, Citrus

Elderflower Tonic 18

Orientalist Gin, Elderflower, St-Germain, CO₂

Grapefruit Americano (0%) 13

The Pathfinder, Amarico Aperitivo, Grapefruit Soda

Strawberry Highball (0%) 13

Cygnets Infinity 0.0%, Strawberry, Saicho Jasmine Tea

Tropical Gimlet (0%) 13

Tropic All, House Citrus Mix

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 Danzantes añejo 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

1 HOTEL MAYFAIR, EVENT BEVERAGES

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

