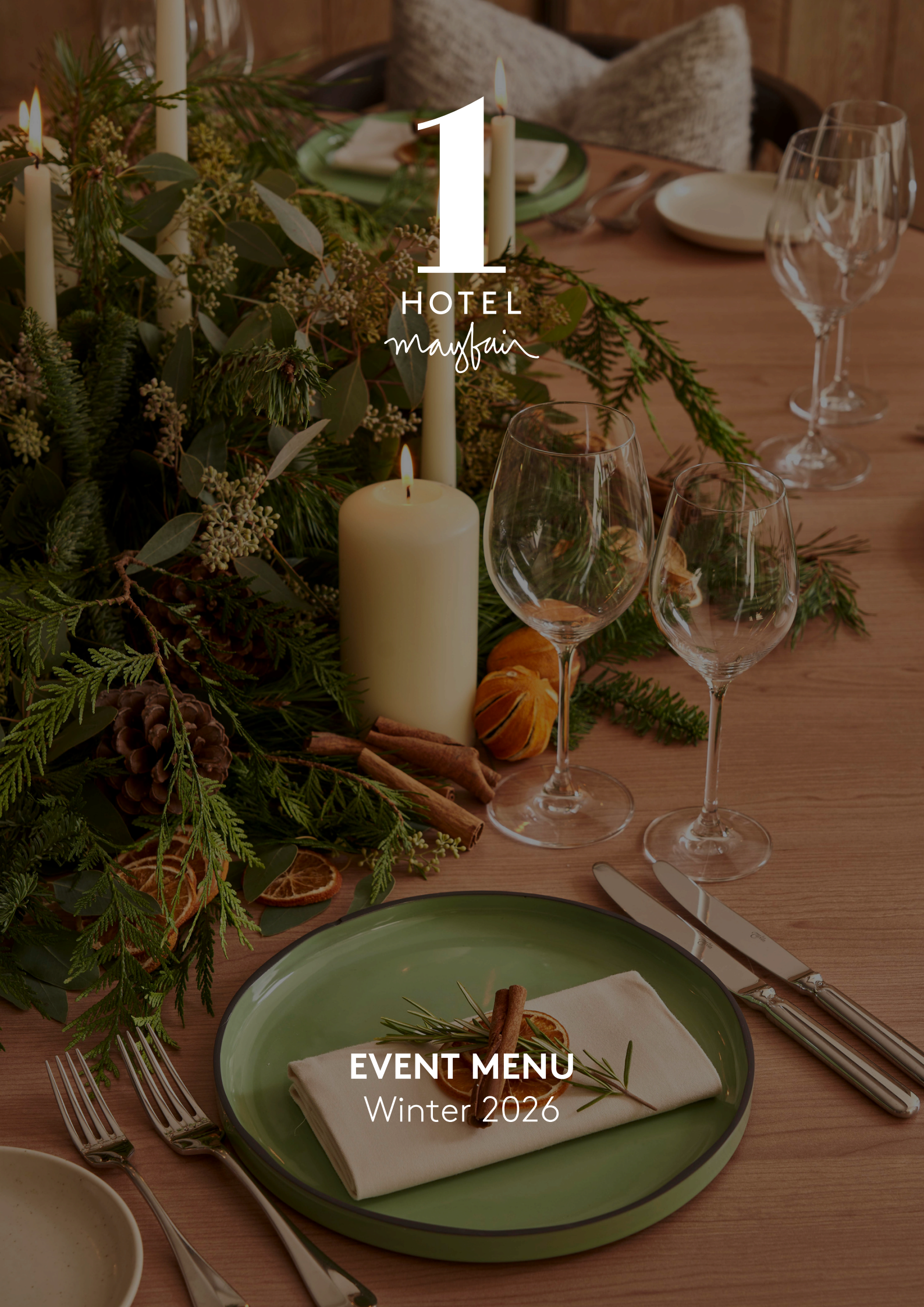




1

HOTEL
mayfair

EVENT MENU
Winter 2026

1 HOTEL MAYFAIR, BREAKFAST

Breakfast buffets are based on two hours of consecutive service.

Breakfasts are served with freshly brewed coffee and a selection of herbal teas.

THE MAYFAIR MORNING TABLE

Continental Breakfast | £37 per person

House-made seasonal pastries (V)

British butter and seasonal preserves (V, GF)

Greek yoghurt (V, GF)

Fresh and dried seasonal fruits (VE, GF)

House-made granola (V)

Nuts and seeds (VE, GF)

Local honey (V, GF)

BREAKFAST ENHANCEMENTS

Priced per person

Açaí smoothie (VE, GF) | £8

Fresh green juice (VE, GF) | £7

Overnight oats (V) | £7

Nut butter, banana and cacao nib toast (VE) | £13

Avocado toast (VE) | £12

Seasonal frittata (V, GF) | £9

Seasonal quiche (V) | £9

Egg and cheese sandwich (V) | £11 | Add ham or bacon +£3

Smoked salmon (GF) | £13

Smoked tofu (VE, GF) | £10

Selection of cured meats (GF) | £12

Selection of British cheeses (V, GF) | £12

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

Breaks are based on two hours of consecutive service.

A fee of 25% of the menu price will apply for each additional 30 minutes of service.

EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£15 per person

Select 2 items, tea and coffee included

Fresh green juice (VE, GF)

Seasonal fruit smoothies (VE, GF)

Selection of mini pastries (V)

House biscuit selection (V)

Mini baked cheesecake

Chocolate caramel tart (V)

Macarons (V, GF)

Chocolate hazelnut choux

House-made seasonal pastries (V)

Sea salt crisps (VE, GF)

Paprika and herb crisps (VE, GF)

Spiced nuts (VE, GF)

Mini pork and fennel sausage rolls

Mini Cornish pasties

Mini vegetable quiches (V)

English mustard and pickled garden vegetables (VE, GF)

Garden vegetable crudités with herb hummus (VE, GF)

Date, cacao and oat energy bites (VE)

Locally sourced artisanal meats and cheeses (GF)

House-made bread and crackers

Mustard and house pickles (VE, GF)

Chutney and seasonal fruit (VE, GF)

Classic hummus with olive oil and sumac, baba ghanoush and whipped feta (V, GF)

Marinated olives, vegetable crudités and house pickles (VE, GF)

House-made flatbread and seeded crackers

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1 HOTEL MAYFAIR, WORKING LUNCH

68 per person

SALAD | SELECT TWO

1 Mayfair Caesar salad, Parmesan, anchovy and sourdough croutons

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

Shaved kale salad, apple, celery, sultanas, Champagne vinegar and toasted walnuts (V, GF)

Green leaf salad, fresh herbs, fennel, shaved radish, lemon and olive oil (VE, GF)

Bitter leaf, greens and spinach salad, bacon and red wine vinaigrette (GF)

Quinoa tabbouleh, seasonal vegetables, parsley, mint and shallot (V, GF)

Spelt and roasted root vegetable salad, green tahini, pickled onion and toasted seeds (V)

MAINS | SELECT TWO

Corn-fed roasted chicken breast and salsa verde (GF)

Roast beef with horseradish and red wine jus (GF)

Pulled pork and roasted apple chutney

Oven-roasted Loch Duart salmon with preserved lemon and olive relish (GF)

Roasted sea bass, chermoula, radish and fresh herbs (GF)

Roasted mushroom lasagne, roasted tomato, basil, caramelised onion and fresh mozzarella (V)

Gluten-free gnocchi with seasonal vegetables (V, GF)

SIDES | SELECT TWO

Roasted new potatoes, olive oil, sea salt, cracked pepper, chives and parsley

Garlic-sautéed greens

Spicy potato wedges with sweet chilli sauce

Tenderstem broccoli, tamari, rice vinegar, chilli and Thai basil

Roasted carrots, harissa, mint and labneh

Haricots verts, garlic, lemon and fine herbs

Roasted turmeric cauliflower and coriander

SWEETS | SELECT TWO

Tiramisu (V)

Chocolate and hazelnut choux bun

Seasonal Bakewell tart

Strawberry pavlova (GF)

Carrot cake (VE, GF)

Sliced seasonal fruits (VE, GF)

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1 HOTEL MAYFAIR, PLATED DINNER

110 per person

FOR THE TABLE

House-made bread and cultured butter

FIRST COURSE | CHOOSE ONE

Marinated beetroot salad (VE, GF) | Maple, pickled shallot, dill and spiced pistachio

King oyster mushrooms (V, GF) | Miso-edamame hummus and furikake

Beef tartare | English mustard emulsion, cornichons, capers
and sourdough crouton

Chicken liver pâté | Frisée, parsley and grain mustard

Game terrine | Seasonal fruit preserve and peppercress

La Latteria Burrata (V, GF) | Seasonal accompaniment | +£5 per person

Dorset crab salad (GF) | Fennel, coriander and yuzu | +£5 per person

White fish tartare (GF) | Cucumber, Thai basil and ponzu dressing | +£5 per person

MAIN COURSE | CHOOSE ONE

All main courses are served with seasonal accompaniments. The chef is pleased to offer customised options showcasing the season's best produce.

Vegetable gnocchi (VE, GF)

Seasonal tortellini (V)

Seared Loch Duart salmon (GF)

Seared sea bass (GF)

Roasted corn-fed chicken breast (GF)

Braised short rib (GF)

Seared celeriac steak (not available in Nightingale) (VE, GF)

Beef fillet (GF) | +£10 per person (not available in Nightingale)

Rack of lamb (GF) | +£10 per person (not available in Nightingale)

DESSERT | CHOOSE ONE

Chocolate banoffee cake with chocolate ice cream (GF)

Pistachio and strawberry cake with strawberry sorbet

Fresh fruit Bakewell tart

1 Hotel chocolate fondant with vanilla ice cream (V, GF)

Seasonal fruit pavlova (GF)

Baked cheesecake with raspberry compote

Coconut and pineapple panna cotta with pineapple sorbet (VE, GF)

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1 HOTEL MAYFAIR, EVENT CANAPÉS AND BITES

Selection of 3 - 24 per person | Selection of 6 - 39 per person | Selection of 10 - 65 per person
Additional choices charged at 6.50 per person, per item

COLD

Potato rösti, fried kale and cep mayo (V)
Potato rösti, prosciutto and hot mustard mayo
Dressed crab and yuzu on toasted rye bread (GF available)
Flatbread, five-spice feta and Epping honey (V)
Cheese gougères, Epping honey (V)
Ricotta, truffle and hazelnut tart (V; GF available)
Basil pesto tart, honey, preserved lemon (VE; GF available)
Ratatouille tartlet (VE; GF available)
Tomato and mozzarella skewer (V, GF)
Marinated artichoke and market vegetable skewers (VE, GF)

HOT

1 Hotel spiced beef taco, cheese and herbs
Chermoula-grilled chicken bites (GF)
Grilled lamb kofta kebab, yoghurt and cucumber
Grilled Loch Duart salmon skewers (GF)
King oyster mushroom skewer, soy glaze (VE, GF)
Fried salt and pepper tofu, pickled cucumber (VE, GF)
Mushroom and halloumi skewer (V, GF; VE available)
Grilled prawn skewer

LARGER BITES

Wagyu beef and Cheddar slider | 7
Portobello mushroom slider, rocket, cep mayo (VE) | 7
Crispy fish slider, herbed aioli, shredded cabbage slaw | 7

SWEET

Mini baked cheesecake
Chocolate and hazelnut choux bun (V)
Macarons (V, GF)
Yuzu meringue tartlet
Strawberries and cream (GF)
Carrot cake (VE, GF)

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1 HOTEL MAYFAIR, EVENT CANAPÉS AND BITES

Priced per pieces. Minimum order of 30 pieces per selection

BOWL FOOD

Seasonal risotto (VE, GF) | 12

'Wasted pasta', wagyu ragu, aged Parmesan and cheese trim breadcrumbs | 13

Gnocchi, tomato and basil (VE) | 12

Curried tofu, brown rice and coconut yoghurt raita (VE, GF) | 12

Crispy jerk cauliflower and quinoa (VE) | 12

Loch Duart salmon, celeriac purée and white wine (GF) | 14

Crispy cod, mushy peas and tartare sauce | 14

Fried chicken and cabbage slaw | 13

Pulled beef short rib, mashed potato and red wine jus (GF) | 14

DINNER STATIONS

Minimum of 30 guests

Full Harvest Station (VE) | 35 per person | Dips and market crudités with house-made flatbread, crackers and breadsticks

Mezze Station (V) | 36 per person | Classic hummus with olive oil and sumac, baba ghanoush, marinated feta, marinated olives, roasted vegetables, house-made flatbread, crackers and pickles

Artisanal Cheese and Cured Meats Station | 42 per person | Selection of British meats and Neal's Yard cheeses, preserves, chutney, mustard, grilled bread and crackers

Ice Cream Station | 35 per person | A seasonal selection of ice creams and sorbets, with flavours changing throughout the year. Guests may personalise their desserts with sauces, toppings and garnishes. (V; VE and GF sorbets available)

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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

Cygnnet 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 No.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 No. 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

Mitcher's 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
NV Krug Grande Cuvée 173ème Édition, France 480
NV Wild Idol Rosé, 0%, Germany 60

White (Bottle)

2025 Familia Castaño, Macabeo Murcia, Spain 52
2025 La Giustiniana Terre Antiche, Gavi di Gavi, Lugarara, Italy 67
2024 Domaine des Brosses, Sancerre, France 95
2024 Domaine des Anges, Chablis, Burgundy, France 115
2023 Domaine La Choupette, Puligny-Montrachet, Burgundy, France 200

Rosé (Bottle)

2025 Château Minuty Prestige Rosé, Côtes de Provence, France 95
2025 Château Minuty Rosé et Or, Côtes de Provence, France 130

Red (Bottle)

2022 Bal da Madre, Tempranillo, Beira Interior, Portugal 64
2024 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)

2019 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

