

1
HOTEL
mayfair

EVENT MENUS

2025

BREAKFAST BUFFET

All served with freshly squeezed fruit juices & a tea/coffee selection

CONTINENTAL BREAKFAST

£35 per guest

Assorted house viennoiseries, breads & preserves

1 Hotel granola, yoghurt & berries in individual pots

Selection of sliced Neal's Yard cheeses & charcuterie

Sliced smoked salmon & chive cream cheese on sourdough

Sliced seasonal fruits (VE, GF)

Smashed avocado on sourdough toast (GF available, VE)

HEALTH-CONSCIOUS BREAKFAST

£35 per guest

Selection of hot breads (GF available)

Dovetale granola, honey yoghurt & berries in individual pots

Sliced seasonal fruits (VE, GF)

Detox salad, mixed grains & poppy seeds

Sliced smoked salmon (GF)

Coconut yoghurt, mixed seeds & maple syrup

Sliced avocado (VE)

HOT BREAKFAST

£39 per guest

Selection of hot toast & muffins

Grilled Applewood smoked bacon (GF)

Roast Old Spot sausages

Grilled black pudding

Grilled tomatoes, mushrooms & herb butter (GF)

Smashed avocado on sourdough toast (GF available, VE)

Choice of fried, scrambled or poached eggs with warm hollandaise (GF)

HOT BREAKFAST (V)

£39 per guest

Selection of hot toast & muffins

Grilled halloumi, spring onion chermoula (GF)

Roast vegetarian sausages

Grilled tomatoes & mushrooms (VE, GF)

Baked beans (VE, GF)

Wilted spinach (VE available, GF)

Smashed avocado on sourdough toast (GF available, VE)

Choice of fried, scrambled or poached eggs with warm hollandaise (GF)

V – Vegetarian | VE – Vegan | GF – Gluten Free | NF – Nut Free

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

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SMALL BITES & PLATED BREAKFAST

MORNING SMALL BITES

£6 per piece

COLD

Smashed avocado on sourdough toast (GF available, VE)

Smoked salmon & cream cheese on brioche toast

Mini spinach quiche tartelettes

HOT

Croque Monsieur

Quail egg Benedict on brioche toast

Mini bubble & squeak with smoky tomato relish

Grilled halloumi & mushroom skewers

INDIVIDUAL PLATED HOT BREAKFAST

Pre-orders required - 20 guests max

Eggs Benedict — £18

Eggs Royal — £18

Eggs Florentine (V) — £18

Fried or scrambled eggs on toast (V, GF available) — £18

Avocado on sourdough toast with a poached egg & herb dressing (V, GF available) — £20

Full English — £25

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LUNCH BUFFET

WORKING LUNCH BUFFET OPTION

£45 per person

Select 6 items + £8 for each additional choice, minimum 10 guests

STARTERS (CHOOSE 1)

Sliced charcuterie meats (GF)

Sliced smoked salmon (GF)

La Latteria burrata, fried artichokes & herb gremolata (GF)

Grilled imam bayildi (VE, GF)

MAINS (CHOOSE 2)

MEAT

Braised five-spice Lake District lamb shoulder (GF)

Whole roast Somerset chicken (GF)

Lake District roast beef with horseradish gravy (GF)

FISH

Blackened Loch Duart salmon (GF)

Chimichurri-roasted sea bass (GF)

VEGETARIAN

Foraged mushroom vegetarian lasagna

VEGAN

Vegan gnocchi dressed in truffle & artichoke pesto (VE)

Grains, preserved lemon & roasted artichoke (VE)

SIDES & SALADS (CHOOSE 2)

Roasted Jersey Royal potatoes, whey butter, lemon & parsley (GF)

Tenderstem broccoli, soy & chilli

Marinated beetroot, pomegranate, mint & balsamic

Four-bean salad, mixed herbs, soy & sesame dressing

Moroccan tabbouleh salad

1 Hotel Caesar salad

Bitter leaf, pear & walnut salad (VE)

Green leaf salad (VE, GF)

DESSERT

Madagascan vanilla panna cotta, lavender honey, olive oil & lemon thyme tuile

Cocoa nib brownie, salted vanilla caramel (V)

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

Sliced fruit platter (VE)

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REFRESHMENTS

EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£19 per person

Select 2 items, tea and coffee included

FINGER SANDWICHES

(GF available by request)

ON WHITE BREAD

Smoked salmon, cream cheese & chives

Honey-roasted ham, English mustard

Cucumber & za'atar hummus (VE)

ON MALTED GRAIN

Egg mayo & watercress (V)

Serrano ham, guindilla chilli & mustard

ON LIGHT RYE & CARAWAY

Roasted peppers, tahini & butterhead lettuce

Smoked San Marzano tomato & anchovy

FRUIT

Fruit & yoghurt pots (GF)

Granola & yoghurt pots

Sliced fruit (V, GF)

Overnight oats & diced fruit (VE, GF)

SWEET

Selection of mini pastries

Cocoa nib brownie & salted vanilla caramel (V)

Brown butter & blueberry financier (V)

Shortbread - Lavender, Rosemary, Vanilla (V)

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

BEVERAGES

Assortment of freshly squeezed juices (VE, GF)

Energising fruit smoothie (VE, GF)

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EVENT CANAPÉS

SELECTION OF 6 - £36 | SELECTION OF 12 - £65 | SELECTION OF 15 - £80

Minimum order of 20 pieces per canapé, pricing applies per person.

COLD

MEAT AND FISH

Roast beef with horseradish cream on brioche toast

Duck rillettes & cornichons on sourdough toast

Ibérico ham & fig (GF)

Cured salmon belly, avocado & yuzu tart

Carlingford oyster, Sarawak mignonette (DF, GF)

Dressed crab & yuzu on rye toast

VEGETARIAN AND VEGAN

Mini flatbreads, five-spice feta & Epping honey (V)

Bitter leaf, blue cheese, pear & walnut wraps (V, GF)

Truffle, hazelnut & celeriac, crème fraîche tarts (V)

Smoked semi-dried tomato & lightly pickled artichoke skewer (VE, GF)

Pickled kohlrabi, apple, mint & clear apple gel rolls (VE, GF)

Marinated courgette, pomegranate molasses & whipped tahini skewers (VE, GF)

HOT

MEAT AND FISH

English Wagyu & mustard beef fat chips (DF, GF)

Chermoula-grilled chicken skewers (DF, GF)

Grilled lamb kofta kebab, yoghurt & cucumber

Fried sea bass goujons, tartare sauce

Blackened Loch Duart salmon skewers, pickled seaweed

Warm hash browns, Umai caviar & chives — £9 supplement (GF)

VEGETARIAN AND VEGAN

Wild mushroom arancini, cep mayo (V)

Cheese gougères with Epping honey (V)

Warm pumpkin & sage toast (VE)

Hot Jerusalem artichoke shot (V)

Fried salt & pepper tofu, pickled cucumber (VE, GF)

Grilled shiitake & king oyster mushroom skewers (VE)

DESSERT

Choux buns, whipped ganache & hazelnut praline

Macarons — flavour on request (V)

Mini citrus tartlets (V)

Mini berry tartlets (V)

Chocolate délice (VE)

Mini rocher (VE)

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EVENT BOWL FOOD

COLD

£10 per item

MEAT AND FISH

Ibérico ham, chicory & Gordal olive tapenade (DF, GF)

Roast beef, horseradish crème fraîche & rocket sliders

Confit duck & celeriac rémoulade (DF, GF)

Dressed Cornish crab, avocado & yuzu (GF)

Smoked salmon, potato & dill (DF, GF)

Prawns, dressed leaves & Mary Rose dressing (GF)

VEGETARIAN AND VEGAN

La Latteria burrata, grilled figs (GF)

Chicory, pear & walnut salad, maple syrup dressing (GF)

Moroccan tabbouleh salad (VE)

Shrub Farm garden crudités, hummus dip (VE, GF)

Seasonal leaves, toasted pine nuts, maple syrup & herb dressing (VE, GF)

HOT

£12 per item

MEAT AND FISH

Wagyu & Oglesfield sliders

Fried chicken & hot honey sauce

Shredded Lake District lamb shoulder, yoghurt, mint & dried apricots (DF, GF)

Tempura shrimp, pickled shaved vegetables & sweet chilli slider (DF)

Moroccan salmon, fennel & mandarin salad (DF, GF)

VEGETARIAN AND VEGAN

Portobello mushroom, rocket & cep mayo slider

Parsnip & pear risotto (GF)

Imam bayildi, tomato, aubergine & yoghurt (DF, GF)

Vegan gnocchi dressed in truffle & artichoke pesto (VE)

Chargrilled marinated sprouting broccoli, soy & chilli (VE)

Charred radicchio, blood orange & beetroot warm salad (VE, GF)

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PLATED MENUS

Option A: £80/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

"Made this morning" burrata, black Mission fig & fennel (V)

Potted pork & duck rillettes, cornichons

Whiskey & soy-cured salmon & pickled cucumber

MAINS (CHOICE OF)

Grilled Cornish black sea bream, cep mushroom & confit lemon

Confit Creedy Carver duck leg, puy lentil & salsa verdé

Roast pumpkin tortellini, capers, sage & parmesan (V)

SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

DESSERTS (CHOICE OF)

Valrhona chocolate delice, sicilian pistachio & winter berries (VE)

French meringue, lemon posset & tropical fruits (V)

Seville orange & cranberry tart (V)

Gateau opera (V)

PETIT FOURS

Chef's selection served with coffee

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PLATED MENUS

Option B: £100/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

Carpaccio of English Wagyu, hot mustard & Winchester cheese

Dressed Cornish crab, fennel & finger lime

"Made this morning" burrata, Oil of Life & black truffle

MAINS (CHOICE OF)

Roasted stone bass, butternut squash & chicory

Lake District Farm sirloin steak & Au Poivre

Roast pumpkin tortellini, capers, sage & Parmesan (V)

SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

DESSERTS (CHOICE OF)

Valrhona chocolate delice, sicilian pistachio & winter berries (VE)

French meringue, lemon posset & tropical fruits (V)

Seville orange & cranberry tart (V)

Gateau opera (V)

PETIT FOURS

Chef's selection served with coffee

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PLATED MENUS

Option C: £120/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

La Latteria burrata, Périgord truffle & Oil of Life

Cornish bluefin tuna tartare, soy & citrus

Pork & duck pâté en croûte with grain mustard

MAINS (CHOICE OF)

Roast fillet of aged Angus beef 'Au Poivre'

Roast tranche of halibut, Vin Jaune beurre blanc & Umai caviar

Roast pumpkin tortellini, capers, sage & Parmesan (V)

SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

DESSERTS (CHOICE OF)

Valrhona chocolate delice, sicilian pistachio & winter berries (VE)

French meringue, lemon posset & tropical fruits (V)

Seville orange & cranberry tart (V)

Gateau opera (V)

PETIT FOURS

Chef's selection served with coffee

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EVENT BEVERAGES

COCKTAILS

Ginger Mule 19

Sapling vodka, British falernum, ginger ale, lime

Beekeeper 19

Beesou aperitif, English sparkling wine, Franklin & Son soda water

Green Park Swizzle 19

Appleton 12 Rum, ginger mead, fresh lime, mint, soda water

Daisy 19

Don Julio Blanco, chilly mead, lime, honey

G&T, Garden Tonic 19

Sapling gin, strawberry shrub, elderflower, tonic water

0% COCKTAILS

Belli-no (Peach) or Rossi-no (Raspberry) 12

0% ABV sparkling wine

Citrus Sprout (Zero Proof) 12

Seedlip garden, elderflower, Franklin & Sons tonic water

SOFT DRINKS

Water 75cl 5

Karma cola 6.5

Karma diet cola 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 and shine juice 8

(apple/carrot/ginger/turmeric)

Pure green juice 8

(apple/kale/cucumber/pineapple/mint)

BEER

Toast Larger 9

Toast Premium pale Ale 9

Toast Session IPA 9

Small Beer Tropical IPA 9

Lucky Saint 0.5% 9

EVENT BEVERAGES

SPIRIT SELECTION

Vodka 50ml

Ketel One 14
Sapling 14
Belvedere 16

Gin 50ml

Tanqueray 10 16
Sapling 14
Hendricks 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 14
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
Bulleit Bourbon 14
Yamazaki 12yrs 105
Yamazaki 18yrs 160

Cognac 50ml

Hennessy VSOP 14
Hennessy XO 45

WINES

Sparkling (Bottle)

NV Veuve Cliquot, Yellow Label Champagne, France 115
NV Billecart-Salmon Le Réserve, Champagne, France 136
NV Billecart-Salmon Le Rosé, Champagne, France 165
NV Ruinart, Blanc de Blancs Champagne, France 225
2015 La Grande Dame, Champagne, France 435
NV Wild Idol Rosé, 0%, Germany 60

White (Bottle)

2024 Familia Castaño, Macabeo Murcia, Spain 48
2023 Zaccagnini Verdicchio, Marche, Italy 65
2023 Domaine Garnier, Petit Chablis, Burgundy, France 78
2024 Domaine Jean Paul Picard, Sancerre, France 82
2023 Domaine La Choupette, Puligny-Montrachet, Burgundy, France 165

Rosé (Bottle)

2024 Château Minuty Prestige Rosé, Provence, France 70
2024 Château Minuty Rosé et Or, Provence, France 90

Red (Bottle)

2024 Bodegas Trago Largo Monastrell, Levant, Spain 48
2022 Bodega Cecchin Malbec, Mendoza, Argentina 60
2018 Domaine Clarence Dillon Clarendelle, Bordeaux, France 76
2021 Fontodi Chianti Classico, Tuscany, Italy 115
2019 Railsback Freres Roman Ceremony, Cabernet Sauvignon, Sta Barbara USA 125

Sweet (750ml)

2019 Clos LaPeyre La Magendia, Jurançon, France 97

DOVETALE COCKTAILS



Golden Bellini 22

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



Wild Root Negroni 22

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



Papa's Collins 22

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



Sour Gold 22

The Dalmore 12yr, Drambuie, Franklin, lemon



Whisky Mirage 22

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



Basil Tommy's Margarita 22

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



Zero Collins (0%) 18

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



Not a Bellini (0%) 18

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

DOVER YARD COCKTAILS



The Margarita 22

(Tingly Jam!) Casamigos Blanco, Tingly Ted's Hot Sauce, beurre noisette, poblano pepper; 10% of proceeds go to the Self Belief Trust



The Old Fashioned 22

Maker's Mark 46, Dover Yard Private Select 2024, home-grown mushrooms, Guinness



The Bramble 22

(Lost in Translation) Polarity Bitterwerkit Gin, Sake ONO, coconut, tomato, strawberry



The Clover Club 22

Sipsmith 1639, Mancino Bianco Amarnato, elderflower, raspberry, milk cordial



The New York Sour (0% available) 22/12

Papa Salt Gin, Besson Honey Liqueur, repurposed wine, lemon sour mash



The Caipirinha (0% available) 22/12

Orientalist Imperial Solera Rum, rhubarb, sugar cane, citrus

SNACKS

Modern Caviar Crème fraîche & gaufrettes (30g | 50g) 90 | 155

Achill Oysters Tabasco, lemon & Sarawak pepper mignonette
(½ dz | dz) 26 | 52

Truffle Waldorf "posh dogs" 18

Fried zucchini, aged parmesan & chilli 12

Dover Yard fried chicken & Tingly Ted's Hot Sauce 16

Charcuterie platter 25

SWEETS

Neal's Yard cheese selection & seeded crackers 18

Valrhona chocolate mousse 14

Baked American cheesecake 12

PIZZA FROM 6PM

La Latteria burrata, Datterini tomato & basil pizza 21

Westcombe salami, mozzarella & hot honey
pizza 23

BAR FOOD

Tabbouleh salad 16

Superfood salad 16

Caesar salad 16

Add chicken, lamb kofta, chermoula salmon +9

Club sandwich (grilled chicken, bacon, egg & avocado) 18

Wagyu cheeseburger, smoked pickles & 1000
island dressing 21

Plant-based burger, chimichurri 19

1 Hotel fish & chips, tartare sauce 29

Green herb salad 7

Fries 8

