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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, and preserves  
1 Hotel granola, yogurt & berries in individual pots  
Selection of sliced Neal's Yard cheeses and 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 yogurt & berries in individual pots  
Sliced seasonal fruits (VE, GF)  
Detox Salad, mixed grains & poppy seeds  
Sliced smoked salmon (GF)  
Coconut yogurt, 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 – 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 – 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 and cream cheese on  
brioche toast

Mini spinach quiche tartelettes

### HOT

Croque Monsieur

Quail egg Benedict on brioche toast

Mini Bubble and squeak with smoky  
tomato relish

Grilled halloumi and 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 poach 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 meat (GF)

Sliced smoked salmon (GF)

La Latteria Burrata, fried artichokes and herb gremolata (GF)

Grilled 'imam byaldi' (VE, GF)

### MAINS (CHOOSE 2)

#### MEAT

Braised 5 spiced Lake District lamb shoulder (GF)

Whole roast Somerset chicken (GF)

Lake District roasted beef, horseradish gravy (GF)

#### FISH

Blackened roast seabass

Chimichurri roasted 'Loch Duart' salmon (GF)

#### VEGETARIAN

Foraged mushroom vegetarian lasagna

#### VEGAN

Vegan gnocchi dressed in truffle artichoke pesto (VE)

Fregola, preserved lemons and roasted artichoke (VE)

### SIDES & SALADS (CHOOSE 2)

Roasted Jersey royal potatoes, whey butter, lemon and parsley (GF)

Tender-stem broccoli, soy and chili

Marinated beetroot, pomegranate, mint & balsamic

Four bean salad, mixed herbs, soy and sesame dressing

Moroccan tabbouleh salad

1 Hotel caesar salad

Panzanella salad (VE)

Green leaf salad (VE, GF)

### DESSERT

Dulcey panna cotta, raspberry jam, tonka crumble

Brownie with salted caramel and Vanilla (V)

Vegan 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 & yogurt pots (GF)

Granola & yogurt pots

Sliced fruit (V, GF)

Overnight oats and diced fruits (VE, GF)

### SWEET

Selection of mini pastries

Choco chip cookie

Brownie with salted caramel and vanilla (V)

Brown butter financier, Valrhona chocolate ganache (V)

Diamante Sable biscuit (V)

Vegan milk chocolate, whipped hazelnut praline cake (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

Roasted beef with horseradish cream on brioche toast

Duck rillettes and cornichons on sourdough toast

Iberico ham & melon (GF)

Cured salmon belly, avocado and yuzu tart

Carlingford oyster, Sarawak mignonette (DF, GF)

Dressed crab and yuzu on rye toast

### VEGETARIAN AND VEGAN

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

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

Truffle, hazelnut and celeriac, creme fraiche tarts

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

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

Marinated courgette, pomegranate molasses and whipped tahini Skewers (VE, GF)

## HOT

### MEAT AND FISH

English wagyu and mustard beef fat chips (DF, GF)

Chermoula grilled chicken skewers (DF, GF)

Crispy braised lamb comesquis, mint jelly & elderflower

Fried seabass goujons, tartare sauce

Grilled Loch Duart salmon belly, Gochujang glaze and shaved pickled nappa cabbage (DF, GF)

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

### VEGETARIAN AND VEGAN

Wild mushroom arancini, cep mayo

Cheese gougères drizzled with Epping honey

Welsh rarebit and cornichons on toast

Crispy panisse, black apple ketchup & parsley (VE)

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

Grilled English asparagus skewers (VE)

### DESSERT

Mini choux pastry, hazelnut praline

Macaroons

Citrus mini tartlets & berry mini tartlets

Calamansi and yuzu crèmeux (VE)

Mini Rocher (VE)

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# EVENT BOWL FOOD

## COLD

£10 per item

### MEAT AND FISH

Iberico ham, chicory and gordal olives tapenade (DF, GF)

Roast beef, horseradish creme fraiche and rocket sliders

Confit duck and celeriac remoulade (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 crudites, hummus dip (VE, GF)

Seasonal leaves, toasted pinenuts, maple syrup and 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 and dried apricots (DF, GF)

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

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

### VEGETARIAN AND VEGAN

Portobello mushroom, rocket, cep mayo slider

Parsnip and pear risotto (GF)

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

Vegan gnocchi dressed in truffle artichoke pesto (VE)

Chargrilled marinated sprouting broccoli, soy & chilli (VE)

Charred radicchio, blood orange and 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, smoked tomato & Oil of Life (V)

Serrano ham, melon & chamomile oil

Heritage tomato & red pepper gazpacho (VE)

## MAINS (CHOICE OF)

Grilled Cornish black sea bream, Gordal olives & lemon

Steak & ale pie, tenderstem broccoli

Smoked aubergine ‘Bolognese’, gnocchi (VE)

## SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

## DESSERTS (CHOICE OF)

Yuzu & calamansi crèmeux, buckwheat praline (VE)

Strawberries & cream

Milk chocolate mousse & hazelnut praline

## 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 salad

Heritage tomato & red pepper gazpacho, lime caviar (VE)

## MAINS (CHOICE OF)

Seared monkfish tail, brown butter, sauce Grenobloise

Lake District Farm sirloin steak & chimichurri sauce

Smoked aubergine 'Bolognese', gnocchi (VE)

## SIDES

Buttered Jersey royal potatoes

Crate-to-plate green salad

## DESSERTS (CHOICE OF)

Yuzu & calamansi crèmeux, buckwheat praline (VE)

Lemon & passionfruit tart

Milk chocolate mousse, hazelnut praline, dry meringue

## 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

Poached Scottish lobster, heritage tomato salad

Corsican bream, leche de tigre, finger lime

## MAINS (CHOICE OF)

Roast fillet of aged Angus beef, chimichurri

Roast tranche of halibut, vin jaune beurre blanc & Umai caviar

Spring risotto primavera (V) (VE by request)

## SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

## DESSERTS (CHOICE OF)

Yuzu & calamansi crèmeux, buckwheat praline (VE)

Milk chocolate mousse & hazelnut praline

Strawberries & cream

## 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 (125ml Glass | Bottle)

NV Veuve Cliquot, Yellow Label Champagne, France 23 | 115  
NV Veuve Cliquot, Brut Rosé Champagne, France 30 | 140  
NV Ruinart, Blanc de Blancs Champagne, France 36 | 225  
NV Veuve Cliquot, La Grande Dame 2015, France 46 | 425  
NV Wild Idol Rosé, 0%, Germany 14 | 60

### White (175ml Glass | Bottle)

2023 Castaño, Macabeo Murcia, Spain 12 | 48  
2023 Domaine de Lulan, Sauvignon Blanc, Garonne, France 55  
2022 Villa Bucci, Verdicchio Marche, Italy 16.5 | 65  
2022 Domaine Garnier, Petit Chablis Burgundy, France 78  
2021 Domaine G & J, First Flight Viognier Rhône, France 90  
2022 Domaine La Choupette, Puligny-Montrachet Burgundy, France 165

### Rosé (175ml Glass | Bottle)

2023 Château Minuty Prestige Rosé Provence, France 70  
2023 Château Minuty et Or Rosé Provence, France 90

### Red (175ml Glass | Bottle)

2022 Bodegas Vinessens, Primeros Monastrell Levant, Spain 12 | 48  
2023 Bodega Cecchin Malbec, Mendoza, Argentina 55  
2019 Lockhart, Merlot California, USA 17 | 70  
2022 Buon Tempo, Rosso di Montalcino Tuscany, Italy 78  
2020 Château Barrail du Blanc, Saint-Émilion Bordeaux, France 90  
2021 Damascene, Syrah Stellenbosch, South Africa 110

### Sweet (500ml)

2019 Clos LaPeyre La Magendia, Jurançon, France 97