THE MAY FAIR
HOTEL

BESPOKE EVENTS & PRIVATE DINING AT THE MAY FAIR HOTEL

BEHIND THE DOORS OF THE MAY FAIR HOTEL, A RANGE OF SPACES BOTH EXCLUSIVE AND ATMOSPHERIC SET THE TONE FOR DINING EXPERIENCES TO REMEMBER. OUR CHEFS AND SOMMELIERS HAVE CRAFTED UNIQUE MENUS INSPIRED BY INTERNATIONAL FLAVOURS.

JOIN US UNDER THE CANOPY OF OUR INTIMATE TERRACE, IN THE TIMELESS CRYSTAL BALLROOM OR IN ONE OF OUR ELEGANT PRIVATE ROOMS TO ENJOY DELICIOUS CUISINE AND MAYFAIR HOSPITALITY.

BREAKFAST

CONTINENTAL - £30

Selection of fresh juices

- Orange, apple and pink grapefruit

Morning bakery and Viennoiserie

- Croissant au beurre, pain au chocolat, fruit Danish, artisan bread selection, strawberry preserve, orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

Beverage Selection

- Tea and coffee
- Herbal infusions

TRADITIONAL - £38

Selection of fresh juices

- Orange, apple and pink grapefruit

Morning bakery and Viennoiserie

- Croissant au beurre, pain au chocolat, Danish and artisan bread selection, strawberry preserve, orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

Beverage Selection

- Tea and coffee
- Herbal infusions

Please choose two of the following:

Our full English

- Fried or scrambled eggs, Cumberland sausages, sweet-cured streaky bacon, field mushrooms, roasted vine tomato, hash browns and baked beans
- Smoked salmon with free-range scrambled eggs and watercress
- Purple sprouting broccoli and spiced free-range fried eggs, lime yoghurt, cumin and chilli on toasted sourdough

BREAKFAST

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

CONFERENCE EXPERIENCE

MENU 1 - £18

Beverage selection
- Tea and coffee
- Freshly squeezed orange juice
- Green cleanser v

Pastry selection
- Cinnamon croissant v
- Pain au raisin v

Yoghurt selection
- Greek yoghurt v
- Blueberry and multiseed yoghurt v
- Accompaniments: pumpkin seeds, honey and goji berries v

Warm brioche selection
- Smoked bacon with cherry tomato and chilli jam
- Chargrilled avocado with cayenne pepper hollandaise v

MENU 2 - £18

Beverage selection
- Tea and coffee
- Freshly squeezed orange juice
- Beetroot and apple cleanser v

Pastry selection
- Pain au chocolat v
- Pistachio croissant v

Yoghurt selection
- Greek yoghurt v
- Coconut and chia seed yoghurt v
- Accompaniments: toasted flaked almonds, berry compote and flax seeds v

Warm brioche selection
- Speck and Gruyère omelette
- Spinach and cayenne pepper omelette v

MENU 3 - £18

Beverage selection
- Tea and coffee
- Freshly squeezed orange juice
- Carrot, orange and ginger cleanser v

Pastry selection
- Chocolate twist v
- Raspberry croissant v

Yoghurt selection
- Greek yoghurt v
- Peach and cinnamon yoghurt v
- Accompaniments: apple compote, chia seeds and walnuts v

English muffin selection
- Sage and onion sausage with truffled egg
- Crispy hash brown with melted Taleggio and Calabrian chilli sauce

CONFERENCE EXPERIENCE MENU – ARRIVAL

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

MENU 1 - £16

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Matcha green tea, blueberry and banana smoothie v

Food selection

- Chocolate chip cookies v
- Fig and pecan muesli pots v
- Whole fruit selection v

MENU 2 - £16

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Kale, spinach and avocado smoothie v

Food selection

- Milk chocolate cookies v
- Orange, carrot and turmeric muesli pots v
- Whole fruit selection v

MENU 3 - £16

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Strawberry, banana and oatmeal smoothie v

Food selection

- White chocolate chip cookies v
- Raspberry, blueberry and cacao muesli pots v
- Whole fruit selection v

CONFERENCE EXPERIENCE MENU – MID-MORNING

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

MENU 1 - £65

Antipasti selection

- Italian cured meats
- Olives v
- Sunblush tomatoes v

Salad selection

- Spinach, apple and pecan salad with maple dressing v
- Black kale Caesar salad with pepper croutons v
- Tabbouleh and pomegranate with lime dressing v
- Mediterranean vegetables, feta and quinoa salad with garlic and lemon dressing v

Hot kitchen

- Grilled organic salmon with Calabrian chilli salsa and tenderstem broccoli
- Za'atar-spiced lamb cutlets with Mediterranean vegetable couscous
- Amalfi lemon-roasted chicken with rosemary and Parmesan potatoes, garlic and herb crème
- Pesto trofie pasta with green beans v

Dessert selection

- Rosemary panna cotta v
- Tiramisu
- Sliced fresh fruit v

MENU 2 - £65

Antipasti selection

- Spanish cured meats
- Marinated artichokes v
- Roasted peppers v

Salad selection

- Wood-smoked salmon and cucumber with Sicilian lemon dressing
- Heirloom tomato salad with goat's cheese and basil dressing v
- Orange and avocado salad with chilli lemon dressing v
- Endive, feta, macadamia nuts and roasted figs with honey dressing v

Hot kitchen

- Crispy-skinned sea bass with olives and San Marzano tomatoes
- Chilli and lemon roasted chicken skewers
- Aged rib-eye steak with Gorgonzola butter and peppered black kale
- Pasta con funghi with lemon parsley butter sauce v

Dessert selection

- Profiterole bianco v
- Dulce de leche cheesecake v
- Sliced fresh fruit v

CONFERENCE EXPERIENCE MENU – MEDITERRANEAN

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

MENU 1 - £65

Antipasti selection

- Selection of Italian meats
- Olives v
- Sunblush tomatoes v

Salad selection

- Duck and pomegranate salad with jalapeño and honey dressing
- Classic Caesar salad v
- Artichoke and lemon salad with lime and parsley dressing v
- Spinach, goat's cheese and walnut salad v

Hot kitchen

- Plaice fillet with asparagus and lemon parsley cream
- Tandoori chicken tikka with yoghurt and Kashmiri chilli crème and cumin spiced basmati rice
- Thyme-infused sirloin steak, horseradish and garlic potatoes and wilted spinach
- Roasted vegetables with grilled halloumi and harissa salsa v

Dessert selection

- Salted caramel cheesecake v
- Coffee brûlée, cacao crumble and mascarpone cream
- Sliced fresh fruit v

MENU 2 - £65

Antipasti selection

- Spanish cured meats
- Marinated artichokes v
- Roasted peppers v

Salad selection

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Tomato ceviche v
- Fattoush salad with sumac dressing v
- Chickpea and avocado with pepita seeds, cucumber and chilli v

Hot kitchen

- Baked stone bass with moules marinière
- Breaded corn-fed chicken with a warm garlic and herb butter
- Filet mignon with dauphinoise potatoes and green peppercorn sauce
- Roasted ratatouille with baby basil v

Dessert selection

- Caramel and vanilla mille-feuille
- Cardamom and white chocolate brûlée v
- Sliced fresh fruit v

CONFERENCE EXPERIENCE MENU – GASTRO

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

MENU 1 - £65

Antipasti selection

- Nasu miso v
- Sea salt edamame v
- Pickled daikon v

Salad selection

- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Thai beef salad with ginger dressing
- Mixed baby leaves, banana shallots and sunflower seeds with lime and ginger dressing v
- Blanched spinach salad with goma dressing v

Hot kitchen

- Miso cod with soy and ginger sauce
- Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi
- Sake-soy infused beef with roasted Japanese aubergine
- Grilled tenderstem broccoli, kale and shimeji mushroom with kaffir lime rice v

Dessert selection

- Passion fruit brûlée v
- Yuzu meringue tart v
- Sliced fresh fruit v

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CONFERENCE EXPERIENCE MENU – TASTE OF ASIA

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

MENU 1 - £18

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Smoked salmon and lemon caper cream cheese bruschetta
- Apple and pecan scones with apricot preserve and clotted cream v
- Blueberry and Madagascan vanilla panna cotta v
- Sliced fresh fruit v

MENU 2 - £18

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Wild mushroom and goat's cheese bruschetta v
- Maple and sultana scones with strawberry preserve and clotted cream v
- White chocolate and pistachio pot de crème v
- Sliced fresh fruit v

MENU 3 - £18

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Crushed avocado and cayenne pepper bruschetta v
- Lemon scones with raspberry preserve and clotted cream v
- Cookies and cream cheesecake v
- Sliced fresh fruit v

CONFERENCE EXPERIENCE MENU – AFTERNOON

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Jude's ice cream

£5 per guest

- Salted caramel v
- Strawberries and cream v
- Very vanilla v

Joe & Seph's gourmet popcorn

£4 per guest

- Caramel and sea salt v
- Toffee apple and cinnamon v

Bespoke lunch supplements

£15 per guest

Enhance your dining experience with our exquisite selection of live cooking.

Live chef experience

£15 per guest (Minimum 50 pax)

- Chicken, baby spinach and Amalfi lemon risotto
- Stir-fried black pepper veggie chicken with sugar snap peas v
- Wild mushroom and truffle risotto

Carvery

£15 per guest

- Dijon-marinated 28-day aged sirloin
- Rosemary and thyme infused salt marsh lamb

CONFERENCE EXPERIENCE MENU – SUPPLEMENTS

Please note, our conference experience is available for a minimum of 10 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

WORKING LUNCH

Includes a selection of two salads, four sandwiches or brioche rolls (inclusive of one warm brioche roll) and two desserts.

£45 per guest

Salad selection

- Classic Caesar salad v
- Duck and pomegranate salad with jalapeño and honey dressing
- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Thai beef salad with ginger dressing
- Artichoke and lemon salad with lime and parsley dressing v
- Spinach, goat's cheese and walnut salad v
- Mixed baby leaves, banana shallots and sunflower seeds with lime and ginger dressing v
- Blanched spinach salad with goma dressing v

Warm brioche rolls

- Crispy plaice fillet with tartare sauce
- Peppered steak with crispy onions and Dijon mayonnaise
- Short rib of beef with smoked chilli mayonnaise

Vegetarian

- Grilled halloumi with jalapeño dressing
- Roasted kale macaroni cheese

Brioche rolls

- Prawn Caesar with lime sauce
- Crayfish with dill mayonnaise
- Duck and pomegranate with hoisin
- Ginger Thai beef with red curry mayonnaise
- Pesto chicken with rocket, pine nuts and Parmesan
- Tandoori chicken with cucumber and mint raita

Vegetarian

- Grilled halloumi with roasted red pepper and mango salsa
- Barber's Vintage Cheddar cheese with red onion
- Egg mayonnaise with garlic chive

Sandwiches

- Scottish smoked salmon with lemon butter
- Tuna mayonnaise with sweetcorn
- Honey-roast ham with wholegrain mustard mayonnaise
- Speck ham and fig chutney
- Rare-roast beef with horseradish mayonnaise
- Smoked chicken and avocado with mustard sauce

Vegetarian

- Cucumber with mint cream cheese
- Vine tomato and mozzarella with basil pesto
- Crushed avocado with red chilli and lime

Dessert selection

- Passion fruit brûlée v
- Yuzu meringue tart v
- Salted caramel cheesecake v
- Coffee brûlée, cacao crumble and mascarpone cream
- Rosemary panna cotta v
- Tiramisu
- Sliced fresh fruit v

WORKING LUNCH

Please note, our working lunch is available for a minimum of 7 and maximum of 40 guests. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

SIGNATURE CANAPÉS

PRE-DINNER CANAPÉS

Please choose a minimum of four hot and cold canapés

£6 per canapé

RECEPTION CANAPÉS

Please choose a minimum of eight hot, cold and dessert canapés

Selection of 10 signature canapés £55 per guest

Selection of 12 signature canapés £60 per guest

British

- London gin-and-lime-cured salmon with cucumber and juniper dressing
- Prawn cocktail with spicy lemon mayonnaise
- Goat's cheese and caramelised onion tartlet v

Contemporary Japanese

- Tuna tartare with wasabi soy
- Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise
- Hot miso chips with smashed avocado v

Mediterranean

- Pan con tomate with Ibérico ham and extra virgin olive oil
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Burrata with Seville orange, coriander seeds and mānuka honey v

Contemporary Peruvian

- Shrimp and avocado ceviche with aji amarillo
- Seared beef with red onion, jalapeño and cilantro taco
- Corn and courgette taco with cherry tomato, onion and chilli salsa v

Indian

- Bhel puri with green chilli and coriander mint chutney v
- Sweet potato chaat with black salt and lemon v

Vegan

- Pan con tomate with extra virgin olive oil
- Vegan cheese and caramelised onion tartlet
- Sweet potato chaat with black salt and lemon

SIGNATURE CANAPÉS - COLD

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

British

- Oven-baked lobster and king prawn with chilli cheese herb crust
- Crispy duck tartlet with orange marmalade
- Cheese and onion fritters* v

Contemporary Japanese

- Black cod with green chilli shiso salsa
- Baby chicken skewers with lemon and miso butter

Indian

- Tandoori fish tikka
- Lamb gilafi kebab with coriander and mint chutney
- Vegetable samosa with tamarind chutney v

Contemporary Peruvian

- Beef tenderloin skewers with lime and jalapeño salt
- Chicken anticucho skewers
- Robata corn with salted chilli and lime v

Mediterranean

- Grilled king prawns with Sicilian lemon and olive oil*
- Grilled chorizo with garlic and coriander
- Black truffle arancini with Italian hard cheese crème v

Vegan

- Vegan cheese and onion fritters
- Robata corn with salted chilli and lime
- Crispy Japanese aubergine with black pepper and ginger*

SIGNATURE CANAPÉS - HOT

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

British
- Citrus Eton mess
- Victoria sponge v

Contemporary Japanese
- Yuzu curd tartlet v
- Mochi selection* v

Contemporary Peruvian
- Chocolate tart with lemon chilli jam v
- Dulche de leche flan v

Mediterranean
- Lemon and olive oil cornet v
- Tiramisu

Indian
- Saffron and pistachio rasmalai v
- Mango and passion fruit phirni v

SIGNATURE CANAPÉS - DESSERT

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

SIGNATURE SMALL PLATES

SIGNATURE SMALL PLATES

Please choose a minimum of five signature small plates

Individual signature small plates £10 per guest

Selection of eight signature small plates £70 per guest

Mediterranean

- Crab and asparagus salad with Dijon mustard and lemon mayonnaise
- Classic Caesar salad v
- San Marzano tomatoes with goat's cheese, capers and basil v

Nikkei

- Tuna carpaccio with truffle lime dressing
- Sea bass ceviche
- Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing

Vegan

- San Marzano tomatoes with capers and basil
- Marinated watermelon salad with grapefruit, pine nuts, shallots and plum dressing
- Aubergine carpaccio with shallot and thyme dressing

SIGNATURE SMALL PLATES - COLD

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Asian

- Chicken biryani with burani raita
- Murgh makhani with jeera and saffron pilau
- Chilli-and-lemon-roasted chicken skewers
- Thai green vegetable curry with jasmine rice v

Gastro

- Beer battered cod with truffle and minted peas*
- Oven-roasted salmon with lemon, crispy black kale and goat's cheese
- Wagyu beef sliders with creamy spicy mayonnaise
- Marinated lamb skewers served with lime and chilli salt

Mediterranean

- Crispy-skinned sea bass with San Marzano tomatoes, olives and spicy lemon dressing*
- Lamb and Taleggio sliders with truffle mayonnaise
- Rib-eye steak with Gorgonzola butter
- Wild mushroom and truffle risotto v

Vegan

- Thai green curry with jasmine rice
- Wild mushroom and truffle risotto
- Panzerotti of wild mushrooms with citrus tomato passata pugliese*

SIGNATURE SMALL PLATES - HOT

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Mediterranean
- Vanilla risotto v
- Profiterole bianco v

Nikkei
- Lychee jelly with shaved pineapple v
- Mochi selection* v

Asian
- Matcha tiramisu v
- Mango and passion fruit brûlée v

Gastro
- Banana and toffee shortbread v
- Steamed chocolate and orange bun*

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SIGNATURE SMALL PLATES - DESSERTS

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Midnight snacks

- Chicken shawarma
- Veggie chicken shawarma v

Selection of stone-baked pizzettes*

- 'Nduja and burrata
- BBQ spicy chicken
- Margherita with torn basil

Bao selection*

- Beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce
- Japanese fried buttermilk chicken with garlic and chilli sauce
- Roasted aubergine with goma glaze v

SIGNATURE SMALL PLATES - MIDNIGHT SNACKS

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

LUNCHEON AND DINNER

Please select one option per course for all attendees.

BRONZE - £24

- Tuna Niçoise with orange and soy dressing
- Salmon carpaccio with oregano, chilli avocado and olive oil
- Smoked duck with balsamic truffle teriyaki
- San Marzano tomatoes with goat's cheese, capers and basil v

Vegan

- Spinach, watermelon and lime with black pepper dressing

SILVER - £27

- Sea bass and blood orange ceviche
- Garlic king prawns with crispy kale salad and labneh tahini dressing*
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Seared aubergine carpaccio with thyme and feta yoghurt dressing v

Vegan

- Seared aubergine carpaccio with thyme dressing

GOLD - £30

- Grilled lobster salad with truffle lemon and chilli dressing*
- Steak tartare with Champagne infused egg yolk and rye crisp
- Marinated duck salad with pomelo and pomegranate
- Burrata with heritage tomatoes, basil and sherry vinegar dressing v

Vegan

- Heritage tomatoes, basil and sherry vinegar dressing

LUNCHEON AND DINNER - STARTERS

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

BRONZE - £10

- Goat's cheese gnocchi with rocket, speck ham and Parmesan crème
- Spinach and ricotta ravioli with sage butter
- Gnocchi with San Marzano tomatoes, peperoncino and basil

Vegan

- Vegan cheese gnocchi with rocket, basil and lemon oil

SILVER -£11

- Rigatoni ai funghi with wild mushrooms and parsley lemon butter
- Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil
- Cacio e peppe tortellini with Italian hard cheese crème

Vegan

- Rigatoni ai funghi with wild mushrooms and Amalfì lemon

GOLD - £14

- Prawn and mascarpone ravioli with lemon butter sauce*
- Gnocchi with Gorgonzola creme and crispy sage
- Trofie genovese with green beans

Vegan

- Vegan Trofie genovese with green beans

LUNCHEON AND DINNER - PASTA COURSE

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

BRONZE - £36

- Lemon-and-thyme-roasted corn-fed chicken with gratin dauphinois, tenderstem broccoli and shallot jus
- Roasted duck with spiced potatoes, clementine sauce and red cabbage infused with cinnamon and juniper
- Crab risotto with crème fraiche and chives*
- Oven-baked salmon, pearl barley and organic lemon risotto with oven-roasted baby fennel
- Gnocchi with cherry tomato, garlic and Italian hard cheese v

Vegan

- Gnocchi with cherry tomato, garlic and basil

SILVER - £40

- Oregano, basil and garlic infused lamb rack with crispy Lovers potatoes and glazed heritage carrots
- Paprika-and-lemon-spiced roasted baby chicken with rosemary roasted potatoes and garlic wilted baby spinach in lemon butter sauce
- Honey-roasted cod with creamed spring onion potatoes, lemon-infused rainbow chard and baby leeks with Champagne butter sauce
- Lemon sole with green herb potatoes, Parmesan cream and garlic buttered asparagus*
- Portobello mushroom, black cabbage and goat's cheese Wellington with shallot and garlic sauce v

Vegan

- Portobello mushroom, black cabbage and cheese Wellington with shallot and garlic French beans

GOLD - £44

- Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tenderstem broccoli and roasted baby onions
- Butter-roasted lobster tail with coriander and labneh crème served with saffron risotto*
- Crispy-skinned stone bass with red chilli shiso salsa and roasted truffle butter hispi cabbage
- Chilean sea bass yasai zuke with shichimi-spiced Japanese greens
- Wild mushroom risotto with free-range poached egg, aged Parmesan and shaved truffle v

Vegan

- Wild mushroom risotto with truffle shavings and crispy sage oil

LUNCHEON AND DINNER - MAIN COURSE

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

BRONZE - £18

- Milk chocolate and almond mousse with crispy praline and espresso reduction
- Baked sour cream cheesecake with raspberry coulis and crushed biscuit v
- Lemon Eton mess with crispy meringue and white chocolate Chantilly crème

Vegan

- Orange blossom panna cotta with passion fruit, mango and Thai basil

SILVER - £19

- Salted caramel ganache with mandarin chilli salad and cocoa crumble
- Crème fraiche cheesecake with toasted brioche streusel, citrus confît and cinnamon v
- Mascarpone cream with fresh raspberries, lime and Victoria sponge

Vegan

- Valrhona chocolate mousse with morello cherries and cocoa sponge

GOLD - £21

- Marcona almond and mango fondant with crème fraiche and roasted banana ice cream*
- Wigmore brûlée with Espelette shortbread and honey apple jam
- Yuzu curd with fresh black berries, black sesame sorbet and miso cress* v

Vegan

- Salted caramel ice cream with roasted hazelnuts and coffee macaron

LUNCHEON AND DINNER - DESSERTS

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

LUNCHEON AND DINNER - GALLERY

BESPOKE DINING EXPERIENCES

Japanese - £110

- Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy
- Seared beef tartare with black truffle ponzu
- Kohlrabi salad with crispy leeks and white goma dressing v
- Crispy king prawns with wasabi mayonnaise
- Baby chicken roasted with lemon and miso butter

Dessert

- Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet

Japanese Vegetarian - £100

- Avocado tartare, kohlrabi salad and ama soy
- Courgette tataki with black truffle ponzu
- Kohlrabi salad with crispy leeks and white goma dressing
- Chargrilled cabbage steak with jalapeño truffle butter
- Crispy Japanese aubergine with black pepper and ginger

Dessert

- Passion fruit brulee with coconut sorbet

Japanese Cocktails

Rhubarb & Hibiscus Bellini 18
Sipsmith gin, rhubarb and rosehip cordial, hibiscus tea, yuzu and Moët & Chandon Brut Impérial NV

Ume Martini 16
Umeshu plum sake, Crème de Prune, aged koshu sake and Nizawa sake

Yuzu & Ginger 12
Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime

BESPOKE DINING EXPERIENCES - JAPANESE

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Indian*

Sharing Platter

- Tawa masala prawns
- Lamb samosa
- Chicken tikka
- Served with coriander mint chutney

Sharing Platter v

- Hara bhara kebab
- Vegetable samosa
- Paneer tikka
- Served with date and tamarind chutney and coriander mint chutney

£100

Main Courses

Sharing karahi dishes served over live flame

- **Malabar king prawn curry**
  Aromatic Kerelan curry with spiced coconut milk
- **Methi chicken**
  Succulent chicken with fresh methi leaves, yogurt and mixed fragrant spices
- **Lamb nihari**
  Slow-cooked lamb on the bone marinated in aromatic spices from the Hyderabad region
- **Bhindi masala**
  A delicious north Indian dish with fried okra, garlic, onion and dried mango spice v
- **Dal Makhni**
  24-hour slow-cooked black lentils with cream, originating from the Punjab region v

Served with:
Masala chillies, desi salad, chilli lime pickle, jeera rice and burani raita

Dessert

Saffron and pistachio rasmalai v

Indian Cocktails

Mango & Cardamom Bellini 18
Mango purée infused with cardamom and Moët & Chandon Brut Impérial NV

Chai Manhattan 16
Chivas Regal 12 year, Martini Riserva Rubino infused with chai tea and bitters

Guava & Coconut Spritz 12
Guava juice, coconut purée, lime and Fever-Tree Soda

BESPOKE DINING EXPERIENCES - INDIAN

* This dish is exclusively available in the Crystal Ballroom. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Three courses and one side - £40

Starters

- Chicken and noodle soup
- Crudités with hummus v

Main Courses

- Macaroni and cheese with broccoli v
- Penne with tomato crème v
- Spaghetti with vegetarian Bolognese v
- Margherita pizza v
- Fish and chips
- Grilled chicken with steamed vegetables

Sides

- French fries
- Sweet potato fries
- Steamed vegetables

Desserts

- Fruit salad
- Strawberries and cream with crushed meringue and toffee

The Mini Shake Selection – £8

- Oreo cookies and cream
- Strawberry and cream
- Banana fudge and salted caramel

BESPOKE DINING EXPERIENCES - LITTLE DINER

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

BEVERAGE LIST

- Cocktails
Champagne
Wines
Spirits
Beers & Softs

CHAMPAGNE & SPARKLING

White Peach Bellini £18
Crème de Pêche, white peach purée and Gusbourne Blanc de Blancs

Guava & Hibiscus Royale £18
Guava, hibiscus and Moët & Chandon Brut Impérial NV

MARTINIS

Elderflower & Cucumber Martini £18
Bombay Sapphire gin, elderflower cordial, lemon, cucumber and mint

Lychee & Guava Martini £18
Roku gin, Kwai Feh, guava juice, violette, lemon and cranberry

CLASSICS

Negroni £18
Bombay Sapphire gin, Campari and Martini Riserva Rubino vermouth

Passionfruit Martini £18
Belvedere vodka, fresh passionfruit, Passoã, fresh lime and sugar syrup

Tommy's Margarita £18
Olmeca Plata tequila, lime juice and agave

NON-ALCOHOLIC

Yuzu & Ginger £12
Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime (96 kcal)

Garden Margarita £12
Seedlip Garden, apple, lime, agave and salt (109 kcal)

BEVERAGE LIST - COCKTAILS

Please note, you may select up to two cocktails per event. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

CHAMPAGNE

Brut

Moët & Chandon Brut Impérial NV	£90
Veuve Clicquot Yellow Label Brut NV	£100
Bollinger Special Cuvée Brut NV	£120
Ruinart Blanc de Blancs NV	£170
Dom Pérignon Brut Vintage 2013	£395

Rosé

Moët & Chandon Rosé Impérial NV	£100
Billecart-Salmon Brut Rosé NV	£110
Laurent-Perrier Cuvée Rosé Brut NV	£150
Dom Pérignon Brut Rosé Vintage 2008	£600

Sparkling Wine

Fantinel Prosecco Brut Veneto, Italy NV	£55
Gusbourne Blanc de Blancs	£80
Nyetimber Classic Cuvée Brut NV	£85

BEVERAGE LIST - CHAMPAGNE

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

WHITE WINE

Flagstone Noon Gun (Chenin Blanc, Sauvignon Blanc, Viognier) Western Cape, South Africa 2022	£38
IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc) Duffour Père et Fils Côtes de Gascogne, France 2021	£40
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Fruili, Italy 2022	£44
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	£50
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	£58
La Marimorena (Albariño) Casa Rojo, Rias Baixas, Spain 2020	£64
Chablis, Domaine Brigitte Cerveau (Chardonnay), Chablis, France 2022	£70
Russian River Valley (Chardonnay) De Loach, California, USA 2020	£74
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2022	£78
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 20182017	£90

ROSÉ WINE

Baigorri Rioja Rosado (Tempranillo, Garnacha)Rioja, Spain 2021	£44
Whispering Angel Rosé (Grenache, Vermentino, Cinsault) Château d'Esclans, Côtes de Provence, France 2022	£70

RED WINE

Flagstone Longitude (Shiraz, Cabernet Sauvignon, Malbec) Western Cape, South Africa 2022	£38
Gran Volante Old Vine (Garnacha) Aragon, Spain 2020	£40
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2021	£44
Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine, Loire 2020	£46
Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo), Rioja, Spain 2018	£52
Yering Station, Village (Pinot Noir) Victoria, Australia 2019	£56
Selvapiana, Chianti Rufina (Canaiolo, Sangiovese) Tuscany, Italy 2021	£62
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2020	£64
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	£70
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2017	£85
Châteauneuf-du-Pape La Bernardine M. Chapoutier (Grenache) Rhône, France 2016	£110
Amarone della Valpolicella, Classico Riserva'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2020	£130

DESSERT WINE

Vin Santo del Chianti, Serelle, Ruffino 37.5cl Tuscany, Italy 2016	£50

PORT

Graham's LBV	£55
Graham's 10 Year Old Tawny	£65

BEVERAGE LIST - WINES

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

OUR SPIRIT SELECTION

Vodka	50ml	Bottle
Belvedere	£11.5	£160
Ketel One	£12.5	£175
Ciroc	£14	£195
Grey Goose	£14	£195
Gin		
Bombay Sapphire	£11	£155
Hendrick's	£14	£195
Gin Mare	£15	£210
Tanqueray	£16	£225
Rum		
Havana 3 year	£11	£155
Havana 7 year	£12	£170
Diplomático Exclusiva	£14	£195
El Dorado 15 year	£17	£240
Japanese Whisky		
Hakushu Distiller's Reserve	£20	£280
Yamazaki Distiller's Reserve	£22	£310
Hibiki Harmony	£24	£335

Scotch Whisky	50ml	Bottle
Single Malt		
Glenlivet Founder's Reserve	£12	£170
Dalwhinnie 15 year	£14	£195
Lagavulin 16 year	£20	£280
Glenfiddich Ancient Reserve 18 year	£22	£310
Blended		
Monkey Shoulder	£11	£155
Chivas Regal 12 year	£12	£170
Johnnie Walker Black label	£13	£180
Johnnie Walker Gold label	£16	£225
Johnnie Walker Blue label	£50	£700
Irish Whiskey		
Jameson	£11	£155
American Whiskey		
Maker's Mark	£11	£155
Jack Daniel's Single Barrel 16	£16	£225

Tequila	50ml	Bottle
Olmeca Altos Reposado	£12	£170
VIVIR Café VS	£12	£170
Patron Anejo	£20	£280
Don Julio 1942 Anejo	£44	£615
Cognac		
Hennessy Fine de Cognac	£12	£170
Rémy Martin XO	£30	£420
Hennessy XO	£35	£490
Liqueurs/ Digestifs		
Disaronno Amaretto	£8	£110
Frangelico	£8	£110
Kahlúa	£8	£110
Tia Maria	£8	£110
Sambuca	£8	£110

BEVERAGE LIST - SPIRITS

Please note, mixers for spirits are charged at £4.50 each. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

BEER	Bottle
Peroni	£7.5
Asahi Super Dry	£7.5
Meantime Pale Ale	£7.5
Noam	£8.5
Peroni 0.0%	£6
SOFT	
Bottled water	£5.75
Nordaq still water	
Nordaq sparkling water	
JUICES	£5.5
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

SPARKLING	£5.5
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	

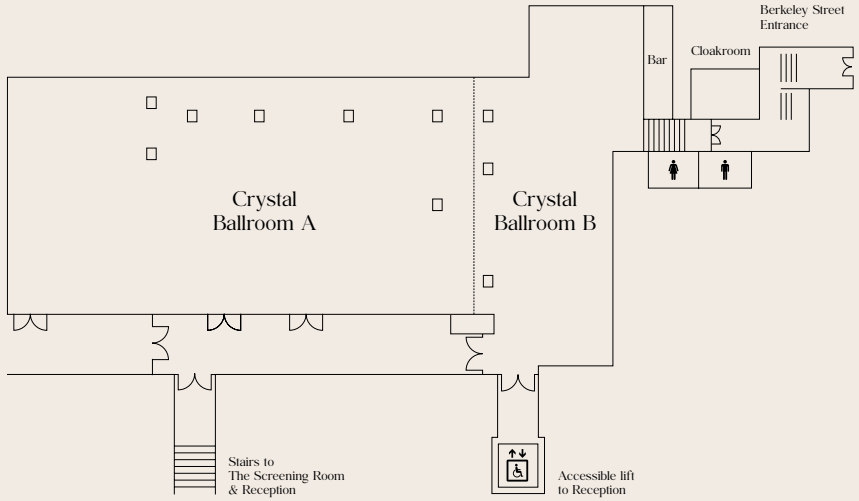
BEVERAGE LIST - BEERS & SOFTS

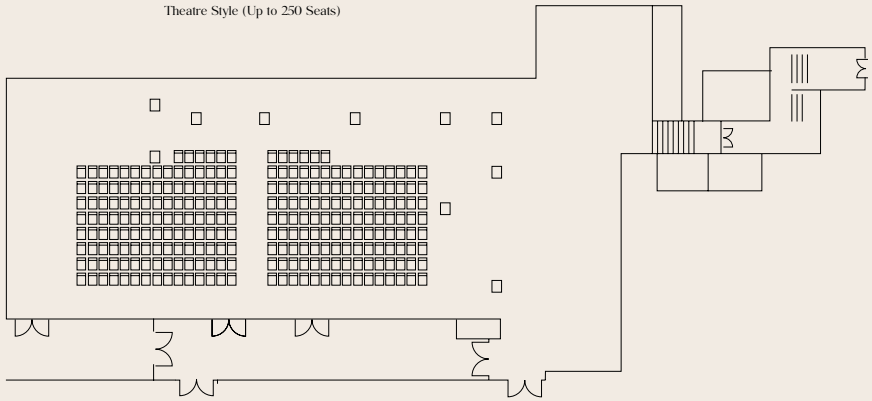
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

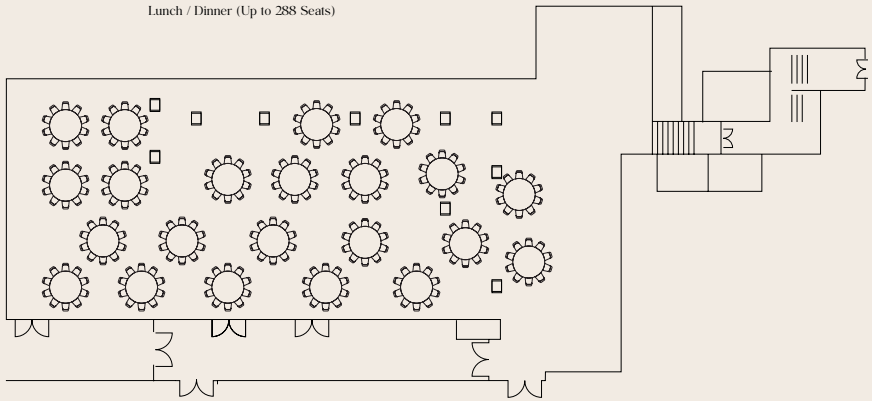
Crystal Ballroom
Danziger & Atrium
The Screening Room
Private Dining Room
- Private Rooms

FLOORPLANS

- Crystal Ballroom 1 2
Danziger & Atrium
The Screening Room
Private Dining Room
- Private Rooms







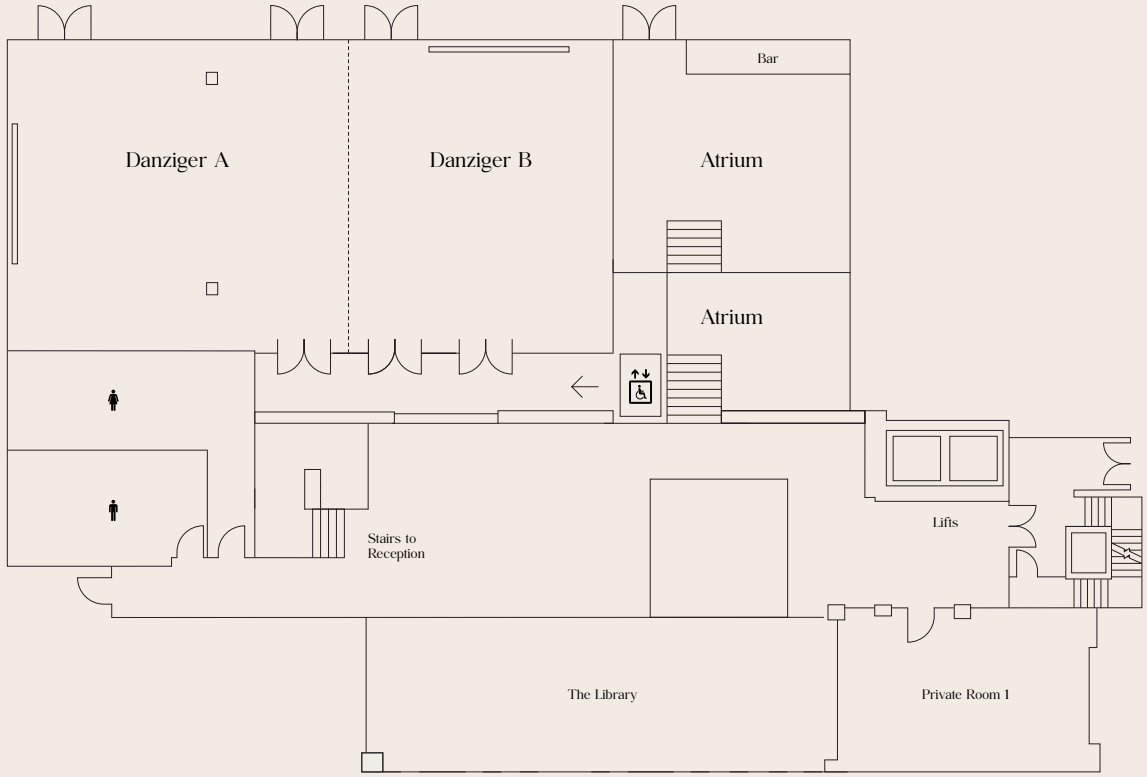
FLOORPLANS - CRYSTAL BALLROOM

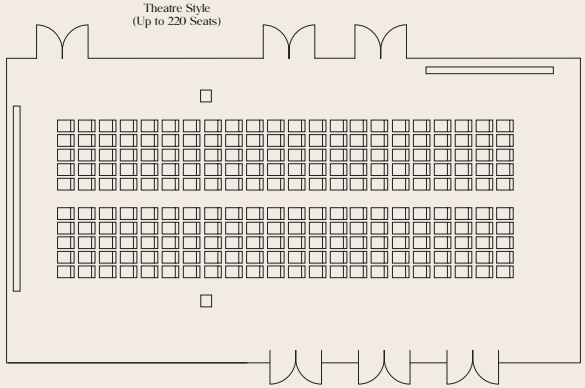
CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Crystal Ballroom	250	140	50	150	288	370
Crystal Ballroom A	250	140	50	120	240	300
Crystal Ballroom B	70	30	24	36	40	80

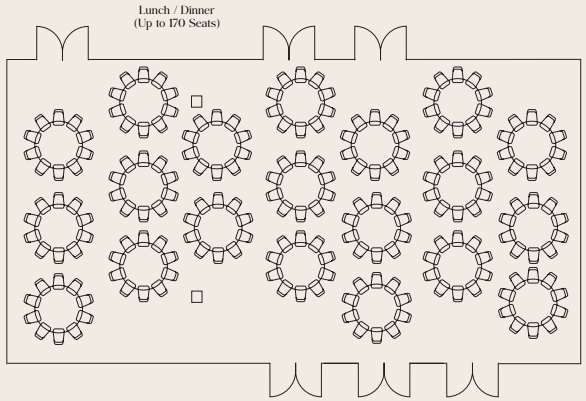
	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
Crystal Ballroom	336	3617'	27.8	91'2"	12.1	39'8"	3.5	11'6"
Crystal Ballroom A	269	2895'	22.2	75'10"	12.1	39'8"	3.5	11'6"
Crystal Ballroom B	93	1001'	5.6	18'5"	16.6	54'6"	3.5	11'6"

THE DETAILS - CRYSTAL BALLROOM

Crystal Ballroom
- Danziger & Atrium 1 2
The Screening Room
Private Dining Room
Private Rooms







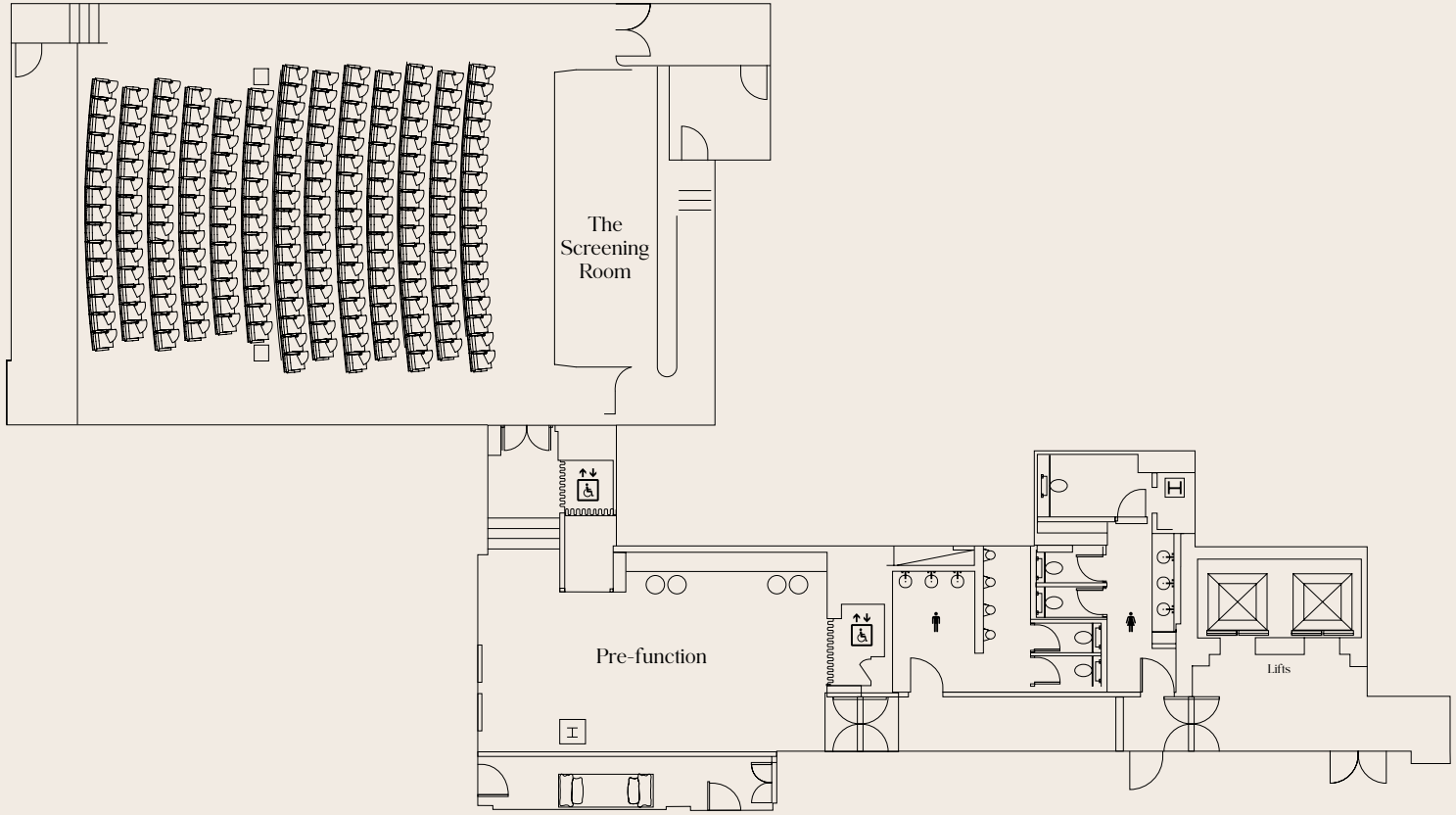
FLOORPLANS - DANZIGER & ATRIUM

CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Danziger	180	90	50	110	204	250
Danziger A	120	60	34	64	72	150
Danziger B	60	30	24	40	50	80
Atrium	-	-	-	-	-	150
Atrium (Upper)	-	-	-	-	-	90
Atrium (Lower)	-	-	-	-	-	60

	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
Danziger	220	2,368’	19.8	65’	11.1	36’5”	3.5	11’6”
Danziger A	134	1442’	12.1	39’8”	11.1	36’5”	3.5	11’6”
Danziger B	85	915’	7.7	25’3”	11.1	36’5”	3.5	11’6”
Atrium	118	1270’	11.8	38’ 9”	10	32’ 10”	6.2 - 7.9	20’ 4” - 25’11”
Atrium (Upper)	64	689’	6.4	21’ 00”	10	32’ 10”	6.6 - 7.9	21’ 8” - 25’11”
Atrium (Lower)	30	323’	5.4	17’ 9”	5.5	18’ 0”	6.2	20’ 4”

THE DETAILS - DANZIGER & ATRIUM

Crystal Ballroom
Danziger & Atrium
- The Screening Room 1 2
Private Dining Room
Private Rooms



FLOORPLANS - THE SCREENING ROOM

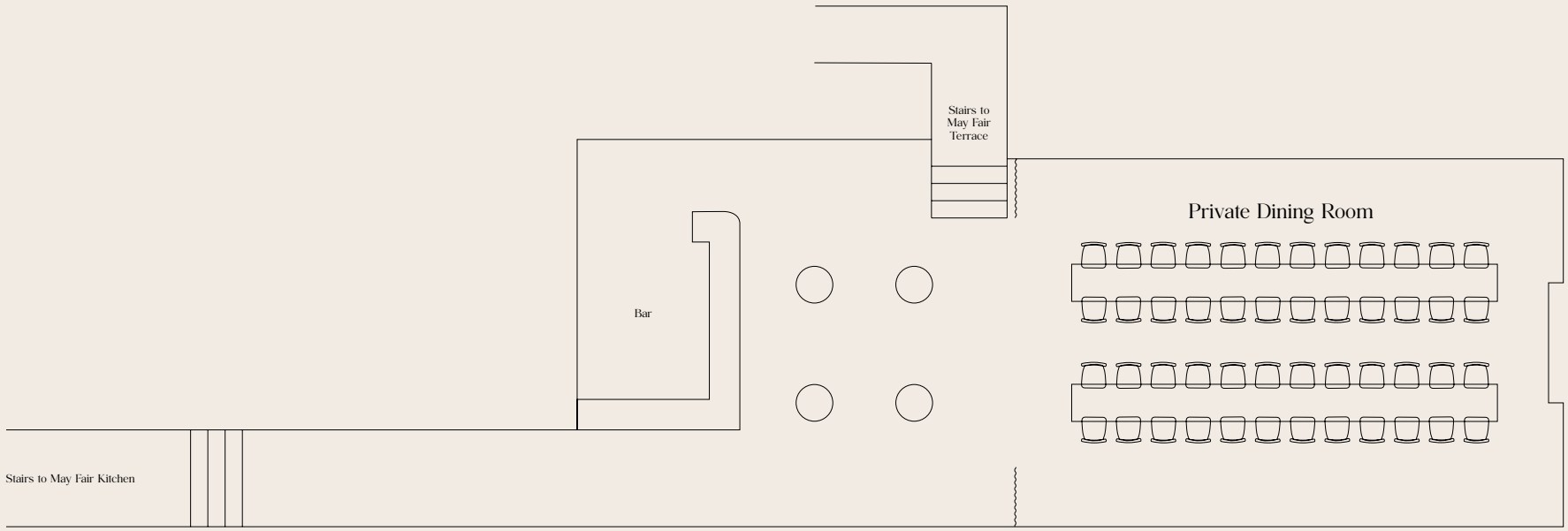
Crystal Ballroom
Danziger & Atrium
- The Screening Room 1 2
Private Dining Room
Private Rooms

CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
The Screening Room	201	201	50	-	-	-
The Screening Room Foyer	-	-	-	-	-	40

	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
The Screening Room	177	1905’	15.8	51’ 10”	11.2	36’9”	3.5 - 4.8	11’ 6” - 15’ 9”
The Screening Room Foyer	-	-	9.4	30’ 8”	6.3	20’6”	2.2	7’ 2”

THE DETAILS - THE SCREENING ROOM

Crystal Ballroom
Danziger & Atrium
The Screening Room
- Private Dining Room 1 2
Private Rooms



FLOORPLANS - PRIVATE DINING ROOM

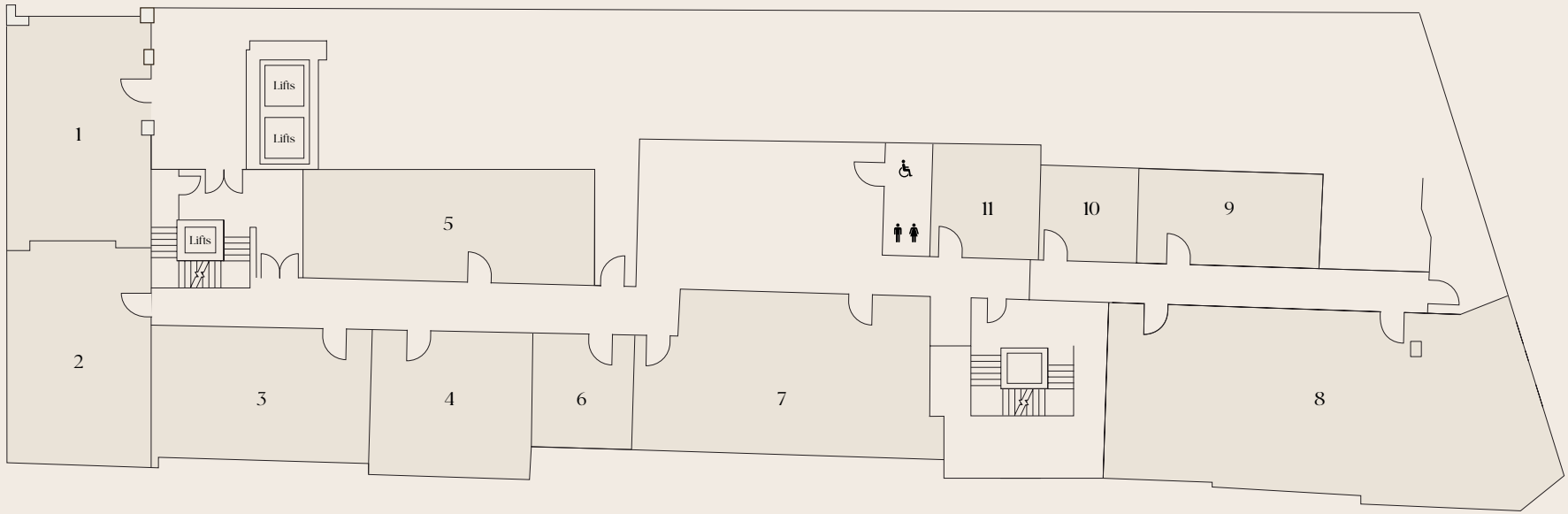
Crystal Ballroom
Danziger & Atrium
The Screening Room
- Private Dining Room 1 2
Private Rooms

CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Private Dining Room	50	20	24	36	60	80

	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
Private Dining Room	50	538’	19	62’ 3	7	22’ 10	2.3	7’ 5

THE DETAILS - PRIVATE DINING ROOM

Crystal Ballroom
Danziger & Atrium
The Screening Room
Private Dining Room
- Private Rooms 1 2 3



FLOORPLANS - PRIVATE ROOMS

CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Private Room 1	50	24	20	24	30	60
Private Room 2	40	24	20	24	24	50
Private Room 3	40	24	20	24	24	50
Private Room 4	-	-	10	-	10	-
Private Room 5	20	18	14	9	14	20
Private Room 6	-	-	6	-	6	-
Private Room 7	60	30	26	36	48	70
Private Room 8	100	50	36	54	90	120
Private Room 9	12	10	10	-	6	15
Private Room 10	-	-	6	-	6	-
Private Room 11	-	-	6	-	6	-

THE DETAILS - PRIVATE ROOMS

	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
Private Room 1	56	602’	9	29’6”	6.2	20’4”	2.2	7’ 3”
Private Room 2	49	527”	8.5	27’	5.8	19	2.2	7’ 3”
Private Room 3	45	484’	8.4	27’	5.3	17’5”	2.2	7’ 3”
Private Room 4	31	334’	5.5	18’	5.7	18’8”	2.2	7’ 3”
Private Room 5	25	269’	5.9	19’3”	4.1	13’5”	2.2	7’ 3”
Private Room 6	17	182’	4	13’1”	4.3	14’1”	2.2	7’ 3”
Private Room 7	78	840’	12.4’	40’8”	6.3	20’8”	2.2	7’ 3”
Private Room 8	136	1464’	18.9	62’	7.2	23’8”	2.2	7’ 3”
Private Room 9	28	301’	7.8	25’7”	3.6	11’10”	2.2	7’ 3”
Private Room 10	15	161’	4.2	13’9”	6.7	12’2”	2.2	7’ 3”
Private Room 11	16	172’	4	13’1”’	4.1	13’5”	2.2	7’ 3”

THE DETAILS - PRIVATE ROOMS

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CONTACT