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

- 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.

Arrival
Mid-Morning
Lunch
Afternoon
Supplements



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.

Arrival
- Mid-Morning
Lunch
Afternoon
Supplements

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.

Arrival -
Mid-Morning
- Lunch Mediterranean
Afternoon Gastro
Supplements - Taste of Asia

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

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 ají 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.

Cold
Hot
- Dessert

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.

Cold
Hot
Desserts
Midnight Snacks



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*

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.

Starters
Pasta Course
Main Course
Desserts
Gallery



LUNCHEON AND DINNER

- Starters
Pasta Course
Main Course
Desserts
Gallery

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

Please select one option per course for all attendees.

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

Please select one option per course for all attendees.

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

Please select one option per course for all attendees.

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.

Starters
- Pasta Course
Main Course
Desserts
Gallery

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

Please select one option per course for all attendees.

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 Amalfi lemon

Please select one option per course for all attendees.

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

Please select one option per course for all attendees.

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.

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 fraîche 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

Please select one option per course for all attendees.

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

Please select one option per course for all attendees.

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

Please select one option per course for all attendees.

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.

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

Please select one option per course for all attendees.

SILVER - £19

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

Vegan

- Valrhona chocolate mousse with morello cherries and cocoa sponge

Please select one option per course for all attendees.

GOLD - £21

- Marcona almond and mango fondant with crème fraîche 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

Please select one option per course for all attendees.

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.

Starters
Pasta Course
Main Course
Desserts
- Gallery



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.

LITTLE DINER

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
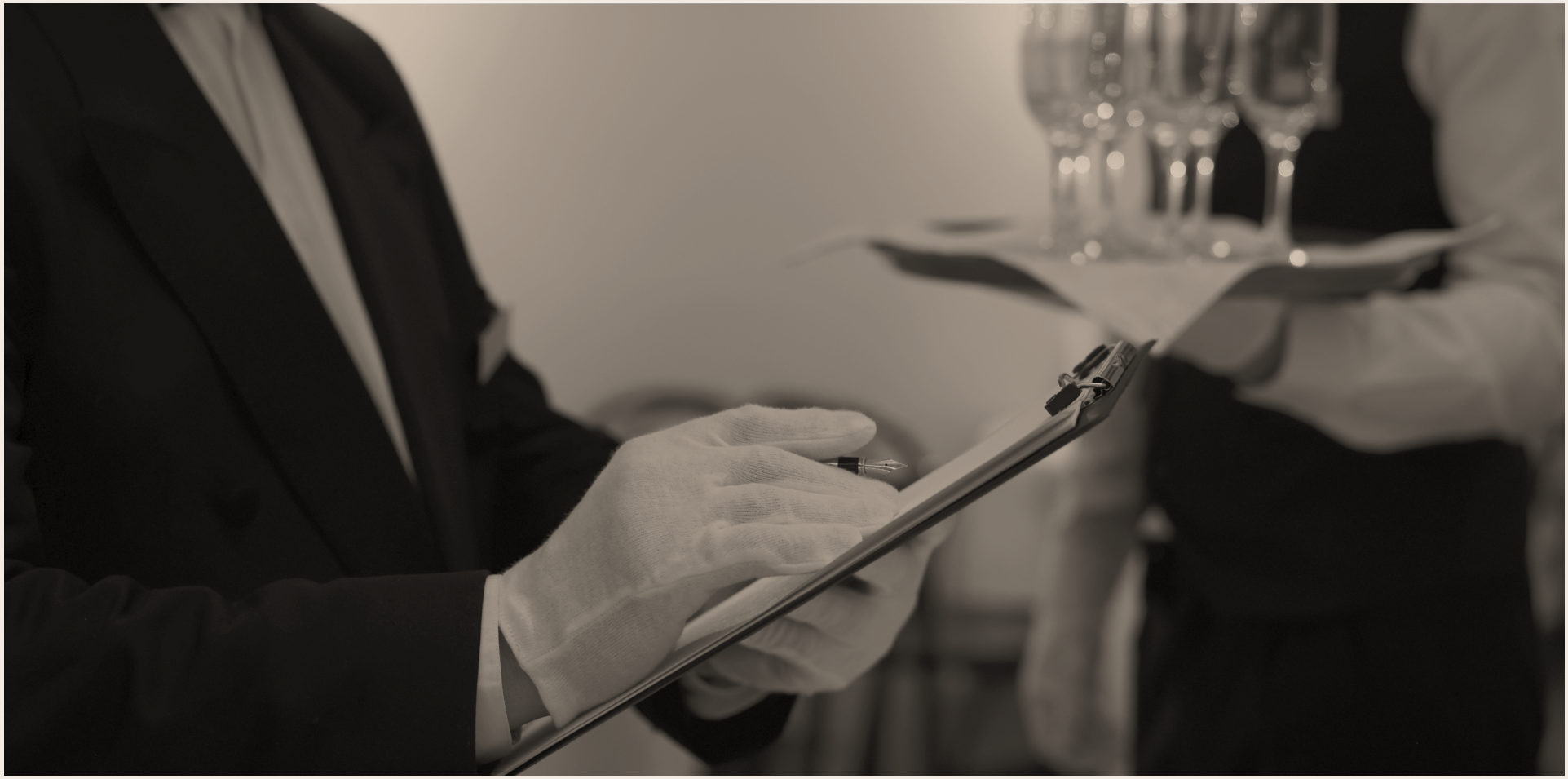
Desserts

- 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

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 20
Crème de Pêche, white peach purée and Gusbourne Blanc de Blancs

Guava & Hibiscus Royale 20
Guava, hibiscus and Moët & Chandon Brut Impérial NV

MARTINIS

Elderflower & Cucumber Martini 20
Bombay Sapphire gin, elderflower cordial, lemon, cucumber and mint

Lychee & Guava Martini 20
Roku gin, Kwai Feh, guava juice, violette, lemon and cranberry

CLASSICS

Negroni 20
Bombay Sapphire gin, Campari and Martini Riserva Rubino vermouth

Passionfruit Martini 20
Belvedere vodka, fresh passionfruit, Passoã, fresh lime and sugar syrup

Tommy's Margarita 20
Olmeca Plata tequila, lime juice and agave

NON-ALCOHOLIC

Yuzu & Ginger 14
Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime

Garden Margarita 14
Seedlip Garden, apple, lime, agave and salt

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	100
Veuve Clicquot Yellow Label Brut NV	105
Bollinger Special Cuvée Brut NV	130
Ruinart Blanc de Blancs NV	175
Dom Pérignon Brut Vintage 2017	395

Rosé

Moët & Chandon Rosé Impérial NV	110
Billecart-Salmon Brut Rosé NV	128
Laurent-Perrier Cuvée Rosé Brut NV	160
Dom Pérignon Brut Rosé Vintage 2008	600

Sparkling Wine

Fantinel Prosecco Brut Veneto, Italy NV	60
Gusbourne Blanc de Blancs	90
Nyetimber Classic Cuvée Brut NV	95

BEVERAGE LIST - CHAMPAGNE

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

WHITE WINE

Saveroni (Garganega, Trebbiano) 42
Veneto, Italy 2024

Élevé (Marsanne-Viognier) 44
Roussillon, France 2023

Flagstone Noon Gun 46
(Chenin Blanc, Sauvignon Blanc, Viognier)
Western Cape, South Africa 2022

IGP Côtes de Gascogne (Colombard, 50
Gros Manseng, Ugni Blanc) Duffour Père et Fils
Côtes de Gascogne, France 2023

Fantinel 'Borgo Tesis' (Pinot Grigio) 52
Grave del Fruili, Italy 2024

Left Field, Te Awa (Sauvignon Blanc) 65
Nelson, New Zealand 2023

Gavi di Gavi 'Toledana' (Cortese) 72
Domini Villa Lanata, Piemonte, Italy 2024

Chablis, La Chablisienne, La Sereine (Chardonnay) 81
Burgundy, France 2019

Sancerre, Les Collinettes 90
Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2023

Chablis 1er Cru 'Vaucoupin' 100
(Chardonnay) Domaine Corinne Perchaud,
Chablis, France 2023

Domaine Corsin, Pouilly-Fuissé 105
'Vieilles Vignes' (Chardonnay)
Pouilly-Fuissé, France 2022

Sancerre 'La Grande Châtelaine' 110
(Sauvignon Blanc) Joseph Mellot,
Loire Valley, France 2017/18

ROSÉ WINE

Viña Echeverría Rosé, (Cabernet Franc) 52
Valle de Curicó, Chile 2024

Whispering Angel Rosé (Grenache, 72
Vermentino, Cinsault) Château d'Esclans,
Côtes de Provence, France 2024

RED WINE

Saveroni (Merlot, Corvina) 42
Veneto, Italy 2024

Élevé (Carignan), Roussillon, France 2023 44

Flagstone Longitude 46
(Shiraz, Cabernet Sauvignon, Malbec)
Western Cape, South Africa 2022

Il Faggio, (Montepulciano) 48
Abruzzo, Italy 2023

Touraine Gamay (Gamay) Domaine 56
Joël Delaunay, Touraine, Loire 2020

Vivanco Rioja Crianza 60
(Tempranillo, Garnacha) Rioja, Spain 2018

Yering Station, Village (Pinot Noir) 62
Victoria, Australia 2023

Luis Felipe Edwards Gran Reserva 65
(Merlot) Colchagua Valley, Chile 2022

Terrazas Selection Malbec (Malbec) 72
Uco Valley, Mendoza, Argentina 2023

Selvapiana, Chianti Rufina (Canaiolo, Sangiovese) 76
Tuscany, Italy 2023

Bourgogne Pinot Noir, Sylvain Debord 81
(Pinot Noir) Côte de Beaune
Burgundy, France 2022

Château Tour de Capet, Grand Cru 100
(Cabernet Franc, Merlot)
Saint-Émilion, France 2020

Châteauneuf-du-Pape La Bernardine 110
M. Chapoutier (Grenache) Rhône,
France 2016

Amarone della Valpolicella, Classico 130
Riserva 'Le Origini' Bolla
(Corvina, Molinara, Rondinella)
Veneto, Italy 2020

DESSERT WINE

Château Grand-Jauga 36
(Sémillon, Sauvignon Blanc, Muscadelle) 37.5cl
Sauternes, Bordeaux, France 2019

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
Belvedere	12
Ketel One	13
Ciroc	14
Grey Goose	14

Gin	
Bombay Sapphire	12
Hendrick's	14
Tanqueray 10	16
Monkey 47	17

Rum	
Bacardi Carta Blanca	12
Havana 3 year	13
Havana 7 year	14
Diplomático Exclusiva	15
El Dorado 15 year	17

Japanese Whisky	
Hakushu Distiller's Reserve	20
Yamazaki Distiller's Reserve	22
Hibiki Harmony	24

Scotch Whisky	50ml
Single Malt	
Glenmorangie 12 year	13
Glenlivet Founder's Reserve	14
Dalwhinnie 15 year	15
Lagavulin 16 year	21
Glenfiddich Ancient Reserve 18 year	24
Blended	
Monkey Shoulder	12
Chivas Regal 12 year	13
Johnnie Walker Black label	14
Johnnie Walker Gold label	16
Johnnie Walker Blue label	50

Irish Whiskey	
Jameson	12

American Whiskey	
Maker's Mark	12
Jack Daniel's Single Barrel	16

Tequila	50ml
Olmeca Altos Reposado	12
VIVIR Café VS	12
Patron Anejo	20
Don Julio 1942 Anejo	44

Cognac	
Hennessy VS	13
Rémy Martin XO	35
Hennessy XO	40

Liqueurs/ Digestifs	
Kahlúa	8
Tia Maria	8
Sambuca	8
Disaronno Amaretto	10
Frangelico	10

BEVERAGE LIST - SPIRITS

Please note, mixers for spirits are charged at £3.50 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

BOTTLED WATER	6
Nordaq still water	
Nordaq sparkling water	

JUICES	5.75
Fresh orange	
Fresh apple	
Fresh grapefruit	
Cranberry	
Tomato	

SPARKLING	5.75
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	
Coke Zero	

BEVERAGE LIST - BEERS & SOFTS

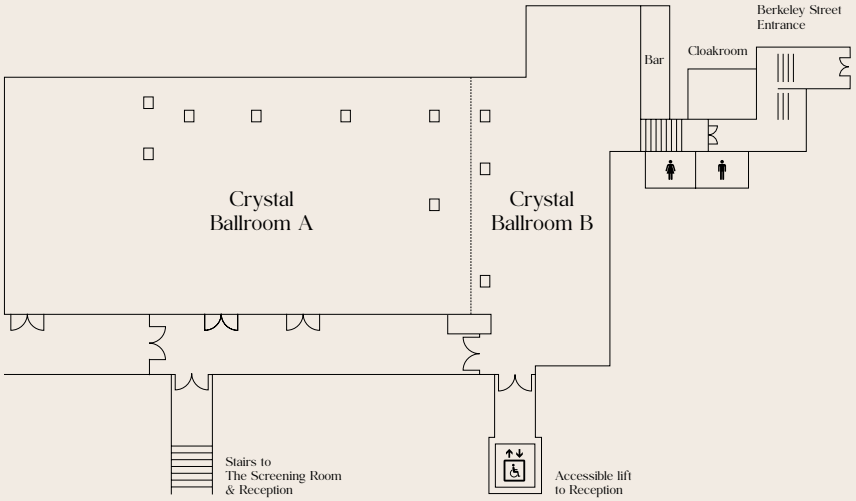
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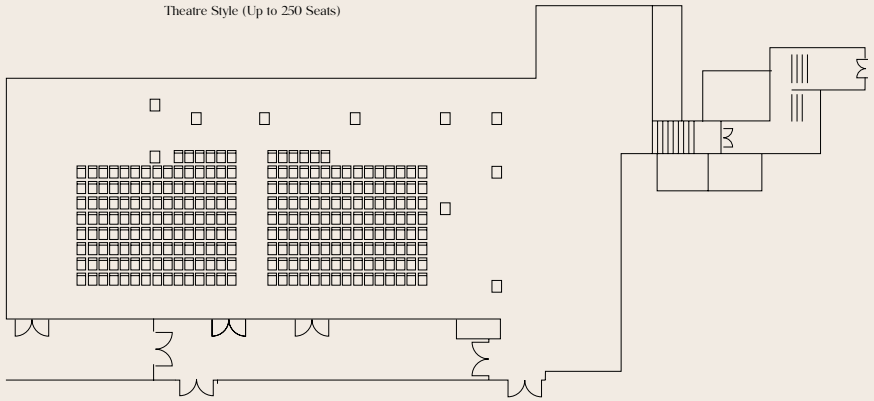
Crystal Ballroom
Danziger & Atrium
The Screening Room
Private Dining Room
- Private Rooms

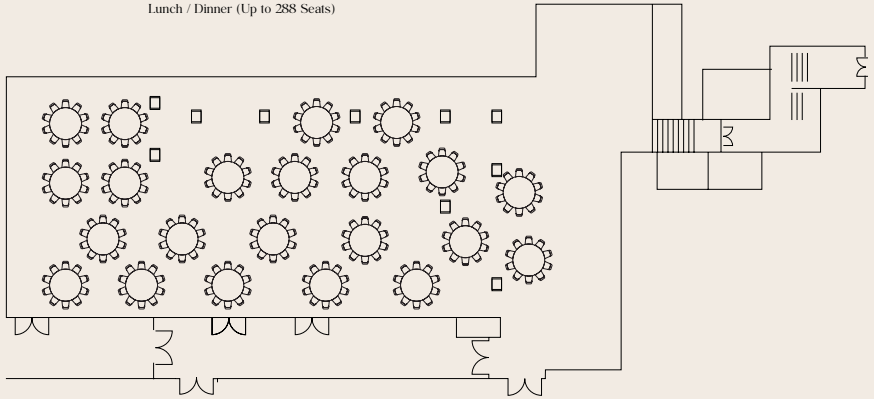


FLOORPLANS

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







FLOORPLANS - CRYSTAL BALLROOM

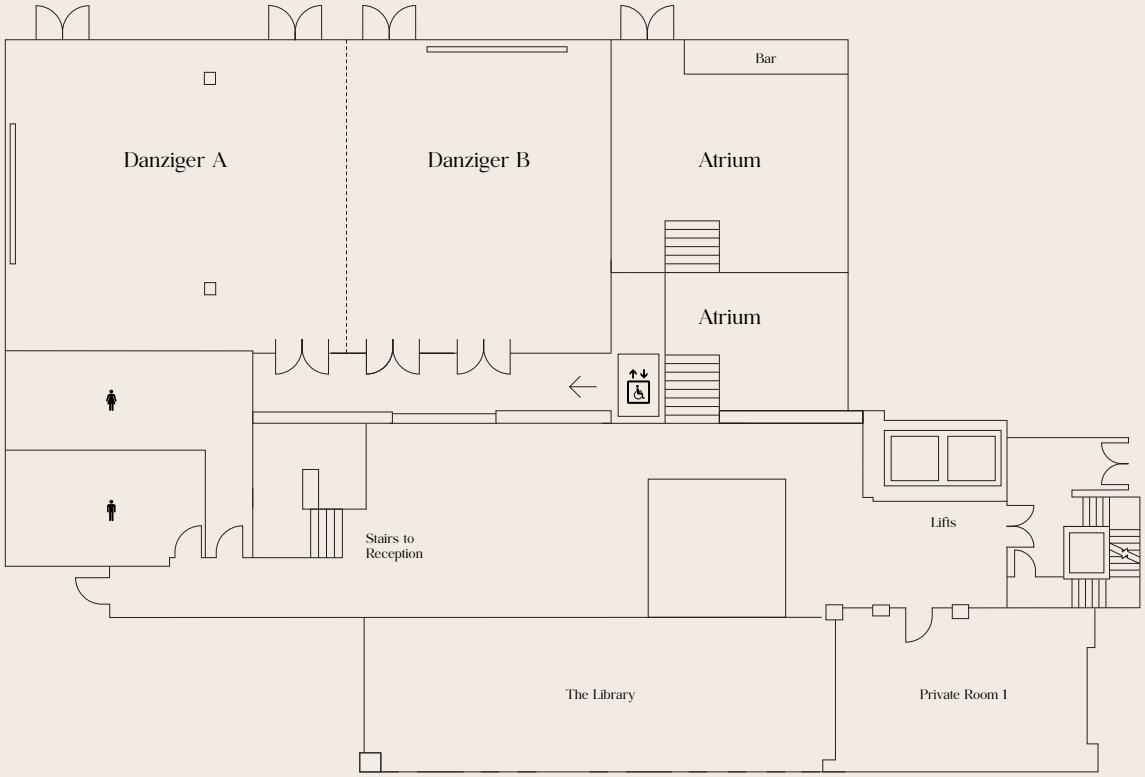
- Crystal Ballroom 1 2
Danziger & Atrium
The Screening Room
Private Dining Room
- Private Rooms

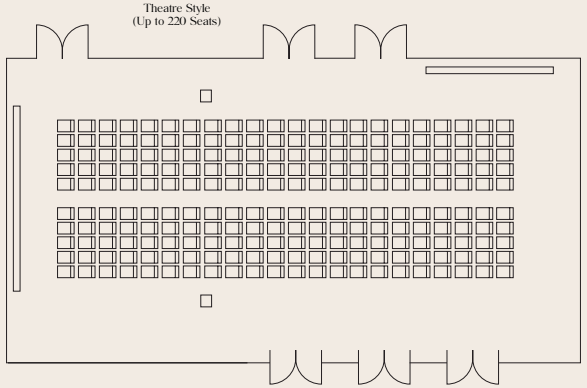
CAPACITIES	Theatre	Classroom	Boardroom	Cabaret	Lunch/Dinner	Reception
Crystal Ballroom	250	140	50	150	288	370
Crystal Ballroom A	250	140	50	120	240	300
Crystal Ballroom B	70	30	24	36	40	80

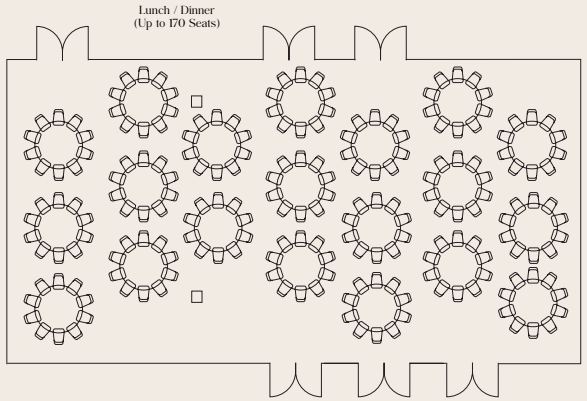
	Area		Length		Width		Height	
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft
Crystal Ballroom	336	3617'	27.8	91'2"	12.1	39'8"	3.5	11'6"
Crystal Ballroom A	269	2895'	22.2	75'10"	12.1	39'8"	3.5	11'6"
Crystal Ballroom B	93	1001'	5.6	18'5"	16.6	54'6"	3.5	11'6"

THE DETAILS - CRYSTAL BALLROOM

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







FLOORPLANS - DANZIGER & ATRIUM

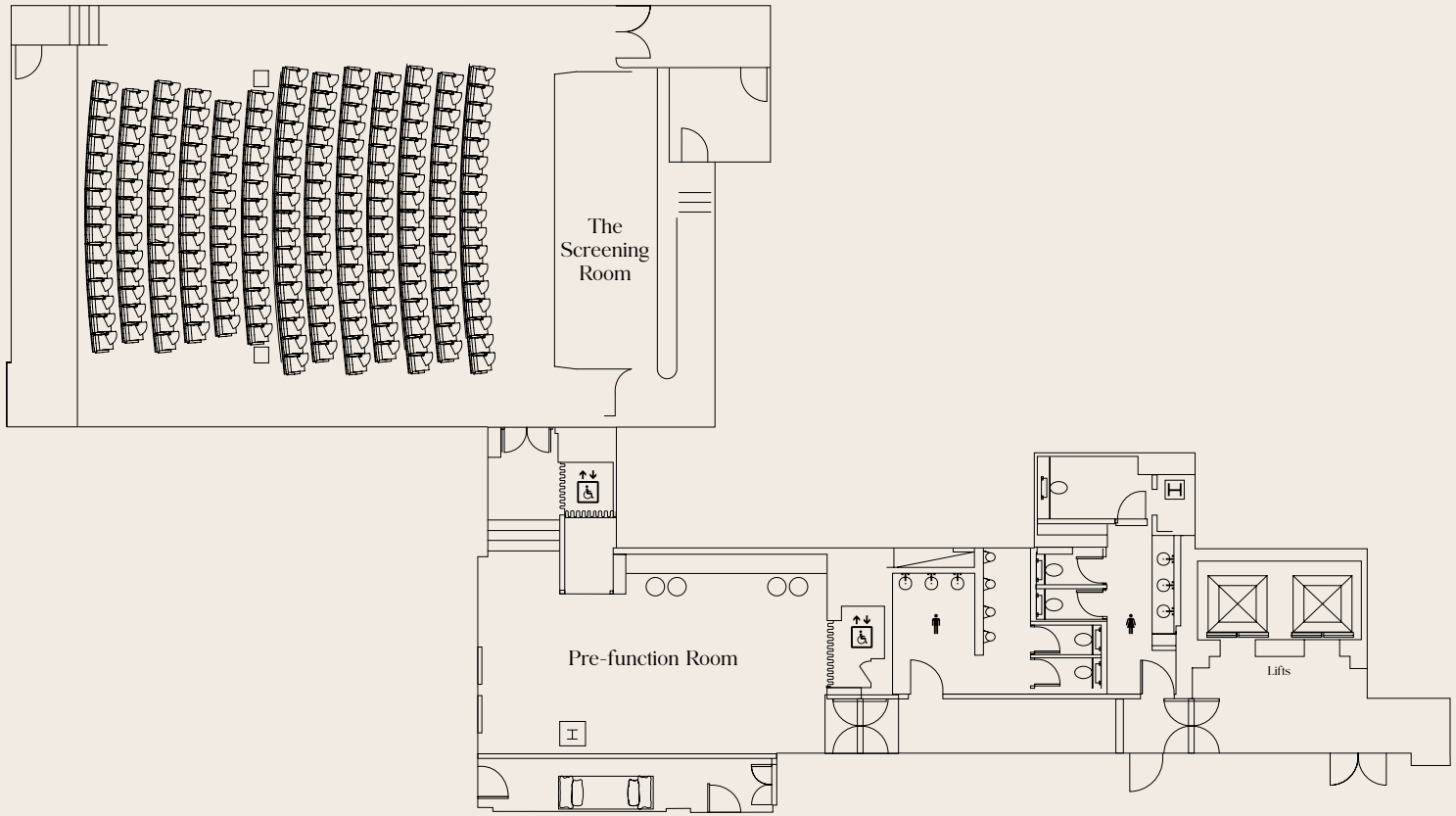
Crystal Ballroom
- Danziger & Atrium 1 2
The Screening Room
Private Dining Room
Private Rooms

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

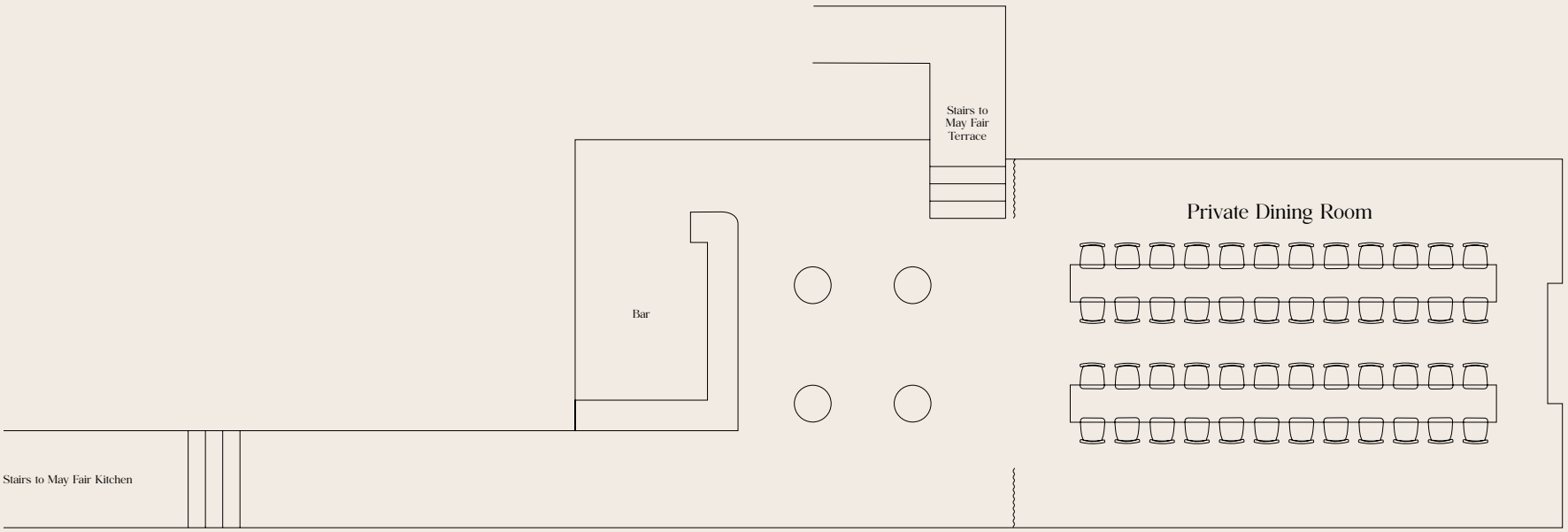
Crystal Ballroom
Danziger & Atrium
- The Screening Room 1 2
Private Dining Room
Private Rooms

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

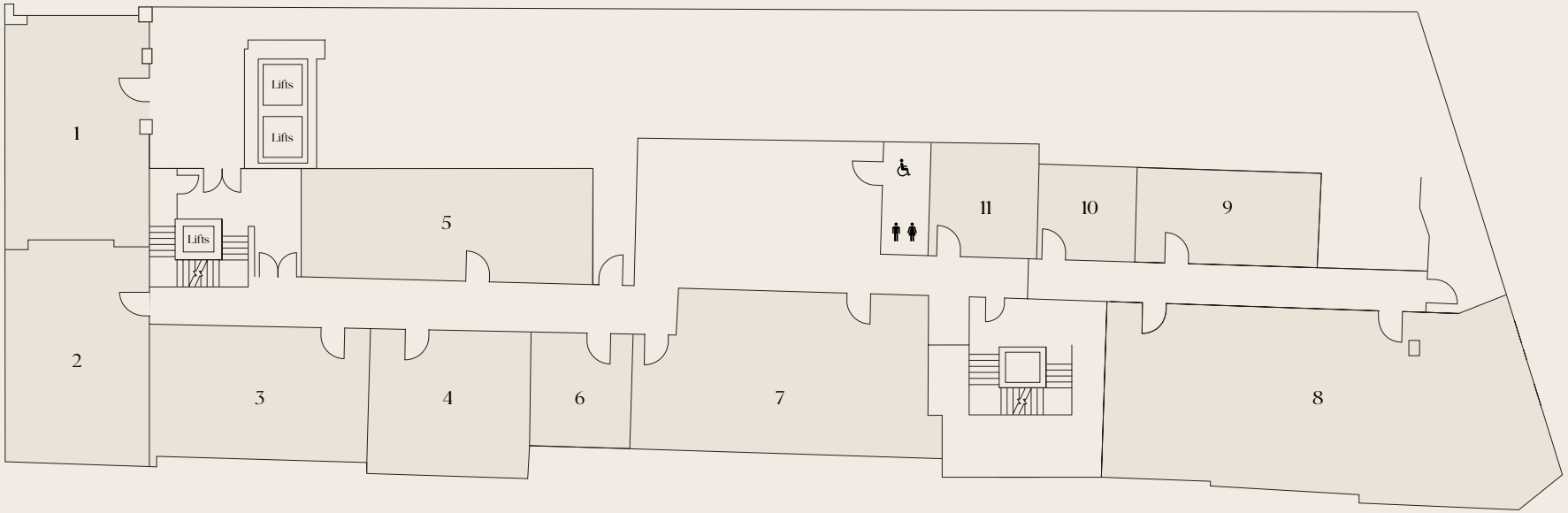
Crystal Ballroom
Danziger & Atrium
The Screening Room
- Private Dining Room 1 2
Private Rooms

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