



EDWARDIAN
HOTELS
LONDON

Meetings & Events

Food & Beverage Service Excellence

Contents

2

Introduction	3	Radisson Blu Edwardian London	14	The May Fair Hotel	63
Thorough cleaning processes	4	- Breakfast Experience	15	- Arrival Experience	64
Team Safety	5	- Conference Package Experience	17	- Mid-Morning Experience	68
New Operating Procedures	6	- Sandwich Lunch Experience	29	- Lunch Experience	72
- Meeting Rooms	7	- Refreshments and Supplements Experience	38	- Sandwich Lunch Experience	75
- Food & Beverage	9			- Afternoon Experience	78
- Private Dining	11			- Bespoke Supplements Experience	81
		The Edwardian Manchester	41		
		- Breakfast Experience	42	Covid-19 Enhanced Safety Protocol	83
		- Conference Package Experience	44	Employee Journey	87
		- Sandwich Lunch Experience	52		
		- Refreshments and Supplements Experience	61		

With recent awards such as Peter Street Kitchen's 'Best Luxury Restaurant in the UK' and May Fair Kitchen's 'Best Luxury Restaurant in London', we are accustomed to providing only the very highest quality of food and service.

Following government and Public Health England guidance, we will be making necessary changes to our entire food & beverage operations.

Our commitment to you:

Creating safe spaces to dine

All of our areas have been made suitable for social distancing to ensure the minimum required distance between delegates and guests. We will continue to take further guidance from the government on distancing measures in due course.

Upon arrival, all guests will be requested to use the hand sanitiser station at the entrance to the hotel. Guests will also be asked to adhere to the designated entrance and exit routes, which will be visibly signposted by bus stop signage.

Managing our capacity

At present the maximum group size permitted in our event spaces will be 30 guests. Please note that we will continue to monitor government restrictions and adjust capacities accordingly.

To comply with the current advice from the government regarding Track and Trace, we will require the Event Organiser to manage the attendance list for all their invited guests.

Thorough cleaning processes

All of our properties have held 5* food hygiene accreditations for a number of years. To support the existing standards and procedures required to achieve such status, we have put additional cleaning processes in place in all areas of high touch points to reduce any possible risks.

We are also introducing a no-touch policy, so for the time being, we would ask our regular guests to refrain from greeting our valued team members with a handshake or a hug.

Utilising contactless

We understand that limited contact will be important to our guests. As part of our service delivery, we assure guests that while still maintaining five-star service, our staff will make minimum contact with all guests as an added precaution.

Edward

A unique AI virtual host created specifically to assist our meeting and event planners and delegates, Edward is available 24/7 via the app or through SMS messaging, allowing guests to communicate directly and discreetly with our operations team without disturbance.

Hybrid meetings

For the perfect blend of real interaction and virtual convenience, meet with people in various locations with HD image clarity, crisp sound and uninterrupted connectivity.

We are passionate about reopening our restaurants and bars in a safe way, and we need your support to do so. For the safety of our guests and our teams, we kindly ask that if you, your guests or colleagues are feeling unwell, please do not visit us until you are feeling better.

Edwardian Hotels London is much more than a collection of hotels, restaurants and bars. We are an extended family that provides a home away from home for all our guests. It is therefore our promise that when you do choose to visit us again, you can do so with confidence.

Following advice from the UK Government and World Health Organisation, we are dedicated to evolving our service delivery model in line with the permitted parameters and it is our commitment to ensure that all our guests depart with simply remarkable memories.

Team Safety*

We rely on our team of dedicated hosts to look after our guests, ensuring that every need is met to create long-lasting memories and magical moments.

It is very important to us that our hosts feel safe and secure in their working environment. To this effect, we are introducing a wide number of health and safety commitments to ensure their ongoing wellbeing.

All of our teams will be receiving detailed return-to-work briefing sessions, shown all new processes and standards in detail, given daily wellbeing checks and provided with enhanced protection in their work environment.

- Face masks will be provided to team members for additional safety.
- Additional hand washing procedures and records will be introduced to every department and to every shift.
- Staggered arrival and departure times will be implemented for staff.
- Thorough training will be introduced, focusing on educating and empowering our hosts to deliver the enhanced health and safety programme with confidence, passing on this care to every guest.
- Advice for all hosts on the training programme will be available from The Edwardian Hotels London COVID-19 Advisory Board, including:
 - Ensuring hosts have a well-informed understanding of the disease and its transmission.
 - Providing guidance on appropriate social distancing and use of personal protective equipment
 - Ongoing physical and mental health monitoring and support.
- Grounded in emotional intelligence, our employees will undergo behavioural training, ensuring empathetic, personalised care and connection are not lost in the absence of the close contact and face-to-face interaction that they are used to delivering.

*The information above is not an exhaustive list of team safety measures.



New Operating Procedures

New Operating Procedures – Meeting Rooms

7

To ensure the safety of our delegates, the following measures have been implemented to our meeting room standards:

- We are currently able to accommodate meetings for up to 30 people within a socially distanced environment. For any larger group enquiries, we will continue to follow government guidelines as to when these restrictions may be eased or lifted.
- Hand sanitiser will be provided in every meeting room for delegates.
- Stationary pots have been removed from the centre of our tables. Each seating position will now be issued with an individual pencil along with a blotter and paper.
- Bottled water will be placed on the side station for delegate consumption. At The May Fair, every guest will be provided with a bottle of still and sparkling water at each seating position.
- Stationary boxes will be removed from every meeting room. Should delegates require stationary, it can be requested from the Event Manager on the day.
- Lemon slices will be removed from tea and coffee stations. They will however be available on request.
- Regardless of seating plan (classroom, boardroom, theatre style etc), all furniture will be spaced accordingly to comply with social distancing measures.

Meeting Room Imagery



New Operating Procedures –Food & Beverage

9

To ensure the safety of our delegates, the following measures have been implemented to our food & beverage standards:

- Hand sanitiser will be provided on every buffet station. Guests will be required to sanitise their hands prior to visiting the buffet.
- Our buffets will now offer individually portioned, wrapped or sealed items to minimise cross-contamination.
- Our whole fruit selection is now reduced to bananas and clementines for added safety.
- Depending on the volume of events in each hotel, break times will be staggered with other events within the hotel to reduce the possibility of interaction with other delegates.
- High touch points such as service tongs have been removed from our operations.
- Cutlery will be individually packaged in a napkin for each guest.



New Operating Procedures –Private Dining

11

To ensure the safety of our delegates, the following measures have been implemented to our private dining standards:

- At present, we are not permitted to host any private dining events in any of our spaces.
- We are currently awaiting further instructions from the government as to when these restrictions may be eased or lifted.





Radisson Blu Edwardian London

Breakfast Experience



BREAKFAST EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
BREAKFAST EXPERIENCE MENU

CONTINENTAL BREAKFAST
£16 per guest

- Freshly squeezed juice and cleanser
- Tea and coffee
- Pain au chocolat and butter croissant
- Fresh fruit pots
- Muesli and flavoured yoghurts

HEALTHY BREAKFAST
£18 per guest

- Freshly squeezed juice and cleanser
- Tea and coffee
- Fresh fruit pots
- Muesli and flavoured yoghurts
- Quinoa and chia porridge with dried fruit and honey

Conference Package Experience



MONDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
MONDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Cinnamon croissant
- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries
- Fresh orange juice
- Green cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Mango and passionfruit smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Lemon drizzle cake
- Fresh fruit pots

SALADS

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons

MAINS

- Lemon-roasted chicken with crushed potatoes and rosemary jus
- Ginger and lime pan-fried sea bream with pepper salsa
- Pesto pasta Genovese with potatoes and green beans

DESSERTS

- Cardamom and white chocolate brûlée
- Almond, peanut and caramel cheesecake



TUESDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
TUESDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

SALADS

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

MAINS

- French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus
- Miso cod and fennel with soy and ginger sauce
- Grilled broccoli with kale and mushroom

DESSERTS

- Rosemary panna cotta
- Tiramisu gateau



WEDNESDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
WEDNESDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Pain au chocolat
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts
- Fresh orange juice
- Carrot, orange and ginger cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- White chocolate chip cookie
- Whole fruit selection
- Fresh orange juice
- Mixed berry smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Victoria sponge cake
- Fresh fruit pots

SALADS

- Duck and pomegranate salad with jalapeño and honey dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

MAINS

- Butter chicken with pilau rice
- Kaffir lime sea bass with coriander and ginger-spiced seasonal vegetables
- Roasted vegetables with grilled halloumi and harissa salsa

DESSERTS

- Eton mess
- Chocolate and hazelnut cake



THURSDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
THURSDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Raspberry croissant
- Greek yoghurt with the following accompaniments: shaved coconut, apricot compote and sunflower seeds
- Fresh orange juice
- Watermelon, cucumber and mint cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Muesli bar
- Whole fruit selection
- Fresh orange juice
- Peach and thyme smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Scones with strawberry preserve and clotted cream
- Fresh fruit pots

SALADS

- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Artichoke and lemon salad

MAINS

- Thyme-infused rump steak, horseradish and garlic potatoes with cherry tomatoes and wilted spinach
- Grilled salmon and steamed broccoli with red onion and chilli salsa
- Penne arrabbiata with basil oil

DESSERTS

- Salted caramel cheesecake
- Victoria sponge cake



FRIDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
FRIDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apple lattice
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds
- Fresh orange juice
- Green cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Papaya and lime smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Carrot cake
- Fresh fruit pots

SALADS

- Tomato ceviche
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing

MAINS

- Smoked paprika chicken skewers with stir-fried vegetables
- Plaice fillet with asparagus and lemon parsley cream
- Artichoke tortellini with sun-blushed tomatoes and mascarpone

DESSERTS

- Coffee brûlée, cacao crumble and mascarpone cream
- Strawberry shortbread



SATURDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
SATURDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

SALADS

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

MAINS

- French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus
- Miso cod and fennel with soy and ginger sauce
- Grilled broccoli with kale and mushroom

DESSERTS

- Rosemary panna cotta
- Tiramisu gateau



SUNDAY EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR
SUNDAY EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Pain au chocolat
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts
- Fresh orange juice
- Carrot, orange and ginger cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- White chocolate chip cookie
- Whole fruit selection
- Fresh orange juice
- Mixed berry smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Victoria sponge cake
- Fresh fruit pots

SALADS

- Duck and pomegranate salad with jalapeño and honey dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

MAINS

- Butter chicken with pilau rice
- Kaffir lime sea bass with coriander and ginger-spiced seasonal vegetables
- Roasted vegetables with grilled halloumi and harissa salsa

DESSERTS

- Eton mess
- Chocolate and hazelnut cake

Mid-Morning Experience Imagery



Lunch Experience Imagery





Sandwich Lunch Experience



SANDWICH LUNCH
EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR SANDWICH
LUNCH EXPERIENCE MENU

Selection of four sandwiches £18
With a choice of two salads £22
With a choice of two salads and two desserts £26

SANDWICHES

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

Vegetarian

- Cucumber with mint cream cheese
- Cheese with red onion
- Tomato and mozzarella with basil pesto
- Avocado cream with red chilli and lime

OUR BRIOCHE ROLLS

- Duck and pomegranate with hoisin
- Ginger-marinated Thai beef with red curry mayonnaise
- Prawn Caesar with lime sauce
- Pesto chicken with rocket leaves, pine nuts and Parmesan
- Tandoori chicken with achari mayonnaise
- Pulled pork with barbecue sauce
- Crayfish with dill mayonnaise

Vegetarian

- Grilled halloumi with roasted red pepper and mango salsa
- Cheddar cheese with red onion and parsley
- Egg mayonnaise with garlic chive



MONDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR MONDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Cinnamon croissant
- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries
- Fresh orange juice
- Green cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Mango and passionfruit smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Lemon drizzle cake
- Fresh fruit pots

SALADS

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons

SANDWICHES
Choose any four sandwiches

DESSERTS

- Cardamom and white chocolate brûlée
- Almond, peanut and caramel cheesecake



TUESDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR TUESDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

SALADS

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

SANDWICHES
Choose any four sandwiches

DESSERTS

- Rosemary panna cotta
- Tiramisu gateau



WEDNESDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR WEDNESDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Pain au chocolat
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts
- Fresh orange juice
- Carrot, orange and ginger cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- White chocolate chip cookie
- Whole fruit selection
- Fresh orange juice
- Mixed berry smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Victoria sponge cake
- Fresh fruit pots

SALADS

- Duck and pomegranate salad with jalapeño and honey dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

SANDWICHES
Choose any four sandwiches

DESSERTS

- Eton mess
- Chocolate and hazelnut cake



THURSDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR THURSDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Raspberry croissant
- Greek yoghurt with the following accompaniments: shaved coconut, apricot compote and sunflower seeds
- Fresh orange juice
- Watermelon, cucumber and mint cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Muesli bar
- Whole fruit selection
- Fresh orange juice
- Peach and thyme smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Scones with strawberry preserve and clotted cream
- Fresh fruit pots

SALADS

- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Artichoke and lemon salad

SANDWICHES
Choose any four sandwiches

DESSERTS

- Salted caramel cheesecake
- Victoria sponge cake



FRIDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR FRIDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apple lattice
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds
- Fresh orange juice
- Green cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Papaya and lime smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Carrot cake
- Fresh fruit pots

SALADS

- Tomato ceviche
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing

SANDWICHES
Choose any four sandwiches

DESSERTS

- Coffee brûlée, cacao crumble and mascarpone cream
- Strawberry shortbread



SATURDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR SATURDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

SALADS

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

SANDWICHES
Choose any four sandwiches

DESSERTS

- Rosemary panna cotta
- Tiramisu gateau



SUNDAY SANDWICH
LUNCH EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR SUNDAY
SANDWICH LUNCH EXPERIENCE MENU

ARRIVAL EXPERIENCE

- Tea and coffee
- Pain au chocolat
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts
- Fresh orange juice
- Carrot, orange and ginger cleanser

MID-MORNING EXPERIENCE

- Tea and coffee
- White chocolate chip cookie
- Whole fruit selection
- Fresh orange juice
- Mixed berry smoothie

AFTERNOON EXPERIENCE

- Tea and coffee
- Victoria sponge cake
- Fresh fruit pots

SALADS

- Duck and pomegranate salad with jalapeño and honey dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

SANDWICHES
Choose any four sandwiches

DESSERTS

- Eton mess
- Chocolate and hazelnut cake

Refreshments and Supplements Experience



REFRESHMENTS AND
SUPPLEMENTS EXPERIENCE

MEETINGS AND EVENTS

WELCOME TO OUR REFRESHMENTS
AND SUPPLEMENTS EXPERIENCE MENU

ARRIVAL EXPERIENCE	£10	JUGS (price per jug)	
Tea and coffee		Fresh juices	£15
Bakery selection of the day		Cleansers	£15
Greek yoghurt with accompaniments		Smoothies	£15
Fresh juice and detox cleanser of the day		Homemade lemonade	£15
MID-MORNING EXPERIENCE	£10	HEALTHY AND DETOX SUPPLEMENTS	
Tea and coffee		Small offerings	
Gourmet cookie		Blueberry and coconut smoothie	£3
Homemade smoothie		Avocado, strawberry and goji berry smoothie	£3
Whole fruit selection		Protein shake	
Fresh juice		Protein powder, peanut butter, banana and chia seeds	£7
AFTERNOON EXPERIENCE	£10	Jugs	
Tea and coffee		Turmeric, cucumber and ginger juice	£15
Scones with preserves and clotted cream or sliced cake selection of the day		Coconut and pomegranate water	£15
Fresh fruit pots		AFTERNOON BESPOKE SUPPLEMENTS	
BEVERAGE SELECTION		Häagen-Dazs ice cream	
Tea and coffee	£4	Cookies and cream	£3.50
Tea and coffee with cookies	£6	Dulce de leche	£3.50
Acqua Panna/S.Pellegrino	£4.95	Vanilla caramel brownie	£3.50
Chia seed and almond milk	£3	Joe & Seph's Gourmet Popcorn	
		Caramel and sea salt	£3.50
		Toffee apple and cinnamon	£3.50

Tea & Coffee Imagery





The Edwardian Manchester

< Contents >

Breakfast Experience

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Breakfast Experience
Meetings and Events

Welcome to our Breakfast
Experience Menu

Continental Breakfast

£16 per guest

- Freshly squeezed juice and cleanser
- Tea and coffee
- Pain au chocolat and butter croissant
- Fresh fruit pots
- Muesli and flavoured yoghurts

Healthy Breakfast

£18 per guest

- Freshly squeezed juice and cleanser
- Tea and coffee
- Fresh fruit pots
- Muesli and flavoured yoghurts
- Quinoa and chia porridge with dried fruit and honey

Conference Package Experience

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Monday Experience
Meetings and Events

Welcome to our
Monday Experience Menu

Arrival Experience

Tea and coffee
Cinnamon croissant
Greek yoghurt with the following
accompaniments: pumpkin seeds,
honey and goji berries
Fresh orange juice
Green cleanser

Mid-Morning Experience

Tea and coffee
Chocolate chip cookies
Whole fruit selection
Fresh orange juice
Mango and passionfruit smoothie

Afternoon Experience

Tea and coffee
Lemon drizzle cake
Fresh fruit pots

Salads

Spinach, apple and pecan salad with
maple dressing
Black kale Caesar salad with pepper croutons

Mains

Lemon-roasted chicken with crushed
potatoes and rosemary jus
Ginger and lime pan-fried sea bream
with pepper salsa
Pesto pasta Genovese with potatoes
and green beans

Desserts

Cardamom and white chocolate brûlée
Almond, peanut and caramel cheesecake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Tuesday Experience
Meetings and Events

Welcome to our
Tuesday Experience Menu

Arrival Experience

Tea and coffee
Apricot and custard Danish
Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
Fresh orange juice
Beetroot and apple cleanser

Mid-Morning Experience

Tea and coffee
Milk chocolate cookies
Whole fruit selection
Fresh orange juice
Strawberry and banana smoothie

Afternoon Experience

Tea and coffee
Raisin scones with blackcurrant preserve and clotted cream
Fresh fruit pots

Salads

Wood-smoked salmon and cucumber with lemon dressing
Orange and avocado salad with chilli lemon dressing

Mains

French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus
Miso cod and fennel with soy and ginger sauce
Grilled broccoli with kale and mushroom

Desserts

Rosemary panna cotta
Tiramisu gateau

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Wednesday Experience

Meetings and Events

Welcome to our
Wednesday Experience Menu

Arrival Experience

Tea and coffee
Pain au chocolat
Greek yoghurt with the following
accompaniments: apple compote,
chia seeds and walnuts
Fresh orange juice
Carrot, orange and ginger cleanser

Mid-Morning Experience

Tea and coffee
White chocolate chip cookie
Whole fruit selection
Fresh orange juice
Mixed berry smoothie

Afternoon Experience

Tea and coffee
Victoria sponge cake
Fresh fruit pots

Salads

Duck and pomegranate salad with
jalapeño and honey dressing
Mixed baby leaf, banana shallots
and sunflower seeds with lime and
ginger dressing

Mains

Butter chicken with pilau rice
Kaffir lime sea bass with coriander and
ginger-spiced seasonal vegetables
Roasted vegetables with grilled halloumi
and harissa salsa

Desserts

Eton mess
Chocolate and hazelnut cake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Thursday Experience
Meetings and Events

Welcome to our
Thursday Experience Menu

Arrival Experience

Tea and coffee
Raspberry croissant
Greek yoghurt with the following accompaniments: shaved coconut, apricot compote and sunflower seeds
Fresh orange juice
Watermelon, cucumber and mint cleanser

Mid-Morning Experience

Tea and coffee
Muesli bar
Whole fruit selection
Fresh orange juice
Peach and thyme smoothie

Afternoon Experience

Tea and coffee
Scones with strawberry preserve and clotted cream
Fresh fruit pots

Salads

Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
Artichoke and lemon salad

Mains

Thyme-infused rump steak, horseradish and garlic potatoes with cherry tomatoes and wilted spinach
Grilled salmon and steamed broccoli with red onion and chilli salsa
Penne arrabbiata with basil oil

Desserts

Salted caramel cheesecake
Victoria sponge cake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Friday Experience
Meetings and Events

Welcome to our
Friday Experience Menu

Arrival Experience

- Tea and coffee
- Apple lattice
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds
- Fresh orange juice
- Green cleanser

Mid-Morning Experience

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Papaya and lime smoothie

Afternoon Experience

- Tea and coffee
- Carrot cake
- Fresh fruit pots

Salads

- Tomato ceviche
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing

Mains

- Smoked paprika chicken skewers with stir-fried vegetables
- Plaice fillet with asparagus and lemon parsley cream
- Artichoke tortellini with sun-blushed tomatoes and mascarpone

Desserts

- Coffee brûlée, cacao crumble and mascarpone cream
- Strawberry shortbread

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Saturday Experience
Meetings and Events

Welcome to our
Saturday Experience Menu

Arrival Experience

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

Mid-Morning Experience

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

Afternoon Experience

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

Salads

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

Mains

- French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus
- Miso cod and fennel with soy and ginger sauce
- Grilled broccoli with kale and mushroom

Desserts

- Rosemary panna cotta
- Tiramisu gateau

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Sunday Experience
Meetings and Events

Welcome to our
Sunday Experience Menu

Arrival Experience

- Tea and coffee
- Pain au chocolat
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts
- Fresh orange juice
- Carrot, orange and ginger cleanser

Mid-Morning Experience

- Tea and coffee
- White chocolate chip cookie
- Whole fruit selection
- Fresh orange juice
- Mixed berry smoothie

Afternoon Experience

- Tea and coffee
- Victoria sponge cake
- Fresh fruit pots

Salads

- Duck and pomegranate salad with jalapeño and honey dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

Mains

- Butter chicken with pilau rice
- Kaffir lime sea bass with coriander and ginger-spiced seasonal vegetables
- Roasted vegetables with grilled halloumi and harissa salsa

Desserts

- Eton mess
- Chocolate and hazelnut cake

Sandwich Lunch Experience

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Sandwich Lunch Experience

Meetings and Events

Welcome to our
Sandwich Lunch Experience Menu

Selection of four sandwiches £18
With a choice of two salads £22
With a choice of two salads and two desserts £26

Sandwiches

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

Vegetarian

- Cucumber with mint cream cheese
- Cheese with red onion
- Tomato and mozzarella with basil pesto
- Avocado cream with red chilli and lime

Our Brioche Rolls

- Duck and pomegranate with hoisin
 - Ginger-marinated Thai beef with red curry mayonnaise
 - Prawn Caesar with lime sauce
 - Pesto chicken with rocket leaves, pine nuts and Parmesan
 - Tandoori chicken with achari mayonnaise
 - Pulled pork with barbecue sauce
 - Crayfish with dill mayonnaise
- Vegetarian**
- Grilled halloumi with roasted red pepper and mango salsa
 - Cheddar cheese with red onion and parsley
 - Egg mayonnaise with garlic chive

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Monday Sandwich Lunch Experience

Meetings and Events

Welcome to our Monday
Sandwich Lunch Experience Menu

Arrival Experience

Tea and coffee
Cinnamon croissant
Greek yoghurt with the following
accompaniments: pumpkin seeds,
honey and goji berries
Fresh orange juice
Green cleanser

Mid-Morning Experience

Tea and coffee
Chocolate chip cookies
Whole fruit selection
Fresh orange juice
Mango and passionfruit smoothie

Afternoon Experience

Tea and coffee
Lemon drizzle cake
Fresh fruit pots

Salads

Spinach, apple and pecan salad
with maple dressing
Black kale Caesar salad with
pepper croutons

Sandwiches

Choose any four sandwiches

Desserts

Cardamom and white chocolate brûlée
Almond, peanut and caramel cheesecake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Tuesday Sandwich Lunch Experience

Meetings and Events

Welcome to our Tuesday
Sandwich Lunch Experience Menu

Arrival Experience

- Tea and coffee
- Apricot and custard Danish
- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds
- Fresh orange juice
- Beetroot and apple cleanser

Mid-Morning Experience

- Tea and coffee
- Milk chocolate cookies
- Whole fruit selection
- Fresh orange juice
- Strawberry and banana smoothie

Afternoon Experience

- Tea and coffee
- Raisin scones with blackcurrant preserve and clotted cream
- Fresh fruit pots

Salads

- Wood-smoked salmon and cucumber with lemon dressing
- Orange and avocado salad with chilli lemon dressing

Sandwiches

Choose any four sandwiches

Desserts

- Rosemary panna cotta
- Tiramisu gateau

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Wednesday Sandwich Lunch Experience

Meetings and Events

Welcome to our Wednesday
Sandwich Lunch Experience Menu

Arrival Experience

Tea and coffee
Pain au chocolat
Greek yoghurt with the following
accompaniments: apple compote,
chia seeds and walnuts
Fresh orange juice
Carrot, orange and ginger cleanser

Mid-Morning Experience

Tea and coffee
White chocolate chip cookie
Whole fruit selection
Fresh orange juice
Mixed berry smoothie

Afternoon Experience

Tea and coffee
Victoria sponge cake
Fresh fruit pots

Salads

Duck and pomegranate salad
with jalapeño and honey dressing
Mixed baby leaf, banana shallots
and sunflower seeds with lime and
ginger dressing

Sandwiches

Choose any four sandwiches

Desserts

Eton mess
Chocolate and hazelnut cake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Thursday Sandwich Lunch Experience

Meetings and Events

Welcome to our Thursday
Sandwich Lunch Experience Menu

Arrival Experience

Tea and coffee
Raspberry croissant
Greek yoghurt with the following
accompaniments: shaved coconut,
apricot compote and sunflower seeds
Fresh orange juice
Watermelon, cucumber and
mint cleanser

Mid-Morning Experience

Tea and coffee
Muesli bar
Whole fruit selection
Fresh orange juice
Peach and thyme smoothie

Afternoon Experience

Tea and coffee
Scones with strawberry preserve
and clotted cream
Fresh fruit pots

Salads

Smoked chicken salad and toasted cashews
with yuzu and lemon sesame oil dressing
Artichoke and lemon salad

Sandwiches

Choose any four sandwiches

Desserts

Salted caramel cheesecake
Victoria sponge cake

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Friday Sandwich Lunch Experience

Meetings and Events

Welcome to our Friday
Sandwich Lunch Experience Menu

Arrival Experience

- Tea and coffee
- Apple lattice
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds
- Fresh orange juice
- Green cleanser

Mid-Morning Experience

- Tea and coffee
- Chocolate chip cookies
- Whole fruit selection
- Fresh orange juice
- Papaya and lime smoothie

Afternoon Experience

- Tea and coffee
- Carrot cake
- Fresh fruit pots

Salads

- Tomato ceviche
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing

Sandwiches

Choose any four sandwiches

Desserts

- Coffee brûlée, cacao crumble and mascarpone cream
- Strawberry shortbread

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Saturday Sandwich Lunch Experience

Meetings and Events

Welcome to our Saturday
Sandwich Lunch Experience Menu

Arrival Experience

Tea and coffee
Apricot and custard Danish
Greek yoghurt with the following
accompaniments: toasted flaked almonds,
berry compote and flax seeds
Fresh orange juice
Beetroot and apple cleanser

Mid-Morning Experience

Tea and coffee
Milk chocolate cookies
Whole fruit selection
Fresh orange juice
Strawberry and banana smoothie

Afternoon Experience

Tea and coffee
Raisin scones with blackcurrant preserve
and clotted cream
Fresh fruit pots

Salads

Wood-smoked salmon and cucumber
with lemon dressing
Orange and avocado salad with
chilli lemon dressing

Sandwiches

Choose any four sandwiches

Desserts

Rosemary panna cotta
Tiramisu gateau

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Sunday Sandwich Lunch Experience

Meetings and Events

Welcome to our Sunday
Sandwich Lunch Experience Menu

Arrival Experience

Tea and coffee
Pain au chocolat
Greek yoghurt with the following
accompaniments: apple compote,
chia seeds and walnuts
Fresh orange juice
Carrot, orange and ginger cleanser

Mid-Morning Experience

Tea and coffee
White chocolate chip cookie
Whole fruit selection
Fresh orange juice
Mixed berry smoothie

Afternoon Experience

Tea and coffee
Victoria sponge cake
Fresh fruit pots

Salads

Duck and pomegranate salad
with jalapeño and honey dressing
Mixed baby leaf, banana shallots
and sunflower seeds with lime and
ginger dressing

Sandwiches

Choose any four sandwiches

Desserts

Eton mess
Chocolate and hazelnut cake

Refreshments and Supplements Experience

THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

Refreshments and Supplements
Experience
Meetings and Events

Welcome to our Refreshments
and Supplements Experience Menu

Arrival Experience		10	Jugs (price per jug)	
Tea and coffee			Fresh juices	15
Bakery selection of the day			Cleansers	15
Greek yoghurt with accompaniments			Smoothies	15
Fresh juice and detox cleanser of the day			Homemade lemonade	15
Mid-Morning Experience		10	Healthy and Detox Supplements	
Tea and coffee			Small offerings	
Gourmet cookie			Blueberry and coconut smoothie	3
Homemade smoothie			Avocado, strawberry and goji berry smoothie	3
Whole fruit selection			Protein shake	
Fresh juice			Protein powder, peanut butter, banana and chia seeds	7
Mid-Afternoon Experience		10	Jugs	
Tea and coffee			Turmeric, cucumber and ginger juice	15
Scones with preserves and clotted cream or sliced cake selection of the day			Coconut and pomegranate water	15
Fresh fruit pots			Afternoon Bespoke Supplements	
Beverage Selection			Häagen-Dazs ice cream	
Tea and coffee		4	Cookies and cream	3.50
Tea and coffee with cookies		6	Dulce de leche	3.50
Acqua Panna/S.Pellegrino		4.95	Vanilla caramel brownie	3.50
Chia seed and almond milk		3	Joe & Seph's Gourmet Popcorn	
			Caramel and sea salt	3.50
			Toffee apple and cinnamon	3.50



The May Fair Hotel

Arrival Experience



ARRIVAL EXPERIENCE

ARRIVAL EXPERIENCE

£12 per guest

Menu 1

Beverage Selection

- Tea and coffee
- Freshly squeezed orange juice
- Green cleanser

Pastry Selection

- Cinnamon croissant
- Pain au raisin

Yoghurt Selection

- Greek yoghurt
- Blueberry and multiseed yoghurt

Menu 2

Beverage Selection

- Tea and coffee
- Freshly squeezed orange juice
- Beetroot and apple cleanser

Pastry Selection

- Pain au chocolat
- Pistachio croissant

Yoghurt Selection

- Greek yoghurt
- Coconut and chia seed yoghurt

Menu 3

Beverage Selection

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

Pastry Selection

- Chocolate twist
- Raspberry croissant

Yoghurt Selection

- Greek yoghurt
- Peach and cinnamon yoghurt

A discretionary service charge of 10% will be added to your bill.





Mid-Morning Experience



MID-MORNING EXPERIENCE

MID-MORNING EXPERIENCE

£10.50 per per guest

Menu 1

Beverage Selection

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

Food Selection

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

Menu 2

Beverage Selection

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

Food Selection

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

Menu 3

Beverage Selection

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

Food Selection

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

A discretionary service charge of 10% will be added to your bill.

Mid-Morning Experience Imagery



Mid-Morning Experience Imagery



Lunch Experience



LUNCH EXPERIENCE

MEDITERRANEAN LUNCH EXPERIENCE

£55 per guest

Menu 1

Salad Selection

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons

Hot Kitchen

- Grilled organic salmon with Calabrian chilli salsa and tenderstem broccoli
- Roasted Amalfi lemon chicken with rosemary and Parmesan potatoes, garlic and herb crème
- Pesto trofie pasta with green beans

Dessert Selection

- Rosemary panna cotta
- Tiramisù
- Fresh fruit pots

Menu 2

Salad Selection

- Wood-smoked salmon and cucumber with Sicilian lemon dressing
- Orange and avocado salad with chilli lemon dressing

Hot Kitchen

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

Dessert Selection

- Profiterole bianco
- Dulce de leche cheesecake
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill. Minimum of 10 guests.

GASTRO LUNCH EXPERIENCE

£55 per guest

Menu 1

Salad Selection

- Duck and pomegranate salad with jalapeño and honey dressing
- Artichoke and lemon salad with lime and parsley dressing

Hot Kitchen

- Lemon sole with asparagus and lemon parsley cream
- Tandoori chicken tikka with yoghurt and Kashmiri chilli crème and cumin-spiced basmati rice
- Roasted vegetables with grilled halloumi and harissa salsa

Dessert Selection

- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Fresh fruit pots

Menu 2

Salad Selection

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Tomato ceviche

Hot Kitchen

- Baked stone bass with moules marinière
- Filet mignon with dauphinoise potatoes and green peppercorn sauce
- Roasted ratatouille with baby basil

Dessert Selection

- Caramel and vanilla mille-feuille
- Cardamom and white chocolate brûlée
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill. Minimum of 10 guests.

TASTE OF ASIA EXPERIENCE

£55 per guest

Salad Selection

- Smoked chicken and toasted cashew salad with yuzu and lemon sesame oil dressing
- Blanched spinach salad with goma dressing

Hot Kitchen

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

Dessert Selection

- Passionfruit brûlée
- Yuzu meringue tart
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill. Minimum of 10 guests.

Sandwich Lunch Experience



SANDWICH LUNCH EXPERIENCE

SANDWICH LUNCH EXPERIENCE MENU

£35 per guest

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

Salad Selection

- Classic Caesar salad
- Duck and pomegranate salad with jalapeño and honey dressing
- Smoked chicken and toasted cashew salad with yuzu and lemon sesame oil dressing
- Artichoke and lemon salad with lime and parsley dressing
- Spinach, goat's cheese and walnut salad
- Blanched spinach salad with goma dressing

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

- Passionfruit brûlée
- Yuzu meringue tart
- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Rosemary panna cotta
- Tiramisù
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill.

Sandwich Lunch Experience Imagery



Afternoon Experience



AFTERNOON EXPERIENCE

AFTERNOON EXPERIENCE MENU

£10.50 per guest

Menu 1

Beverage Selection

- Tea and coffee
- Sicilian lemonade

Food Selection

- Apple and pecan scones with apricot preserve and clotted cream
- Blueberry and Madagascan vanilla panna cotta
- Fresh fruit pots

Menu 2

Beverage Selection

- Tea and coffee
- Sicilian lemonade

Food Selection

- Maple and sultana scones with strawberry preserve and clotted cream
- White chocolate and pistachio pot de crème
- Fresh fruit pots

Menu 3

Beverage Selection

- Tea and coffee
- Sicilian lemonade

Food Selection

- Lemon scones with raspberry preserve and clotted cream
- Cookies and cream cheesecake
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill.



Bespoke Supplements Experience



BESPOKE SUPPLEMENTS

BESPOKE SUPPLEMENTS MENU

Häagen-Dazs Ice Cream

- £4 per guest
- Cookies and cream
 - Strawberry cheesecake
 - Vanilla

Joe & Seph's Gourmet Popcorn

- £4 per guest
- Caramel and sea salt
 - Toffee apple and cinnamon

Bespoke Lunch Supplements

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

Live Chef Experience

£10 per guest (minimum 50 guests)

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

Carvery

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

A discretionary service charge of 10% will be added to your bill.

Covid-19 Enhanced Safety Protocol

Welcome to The May Fair Hotel

To ensure a safe and enjoyable dining experience for all our guests and our team, we respectfully request that you observe social distancing throughout our restaurant.

Thank you for your co-operation.

← 1 metre →

Dear Guests

In order to maintain social distancing, please ensure you keep a safe distance from your co-delegates while queuing for the buffet.

Thank you for your co-operation.

Please Queue Here

← 1 metre →

Dear Guest
Please sanitise your hands before
using the buffet.
Thank you for your co-operation.



A man and a woman in business attire wearing black face masks, standing outdoors against a blurred city background. The woman is on the left, looking slightly to the right. The man is on the right, looking slightly to the left. Both are wearing black suits and black face masks. The background shows a cityscape with buildings and trees under a cloudy sky.

Employee Journey

Employee Journey 2020

Cohorts and Shift Patterns

- Food & Beverage team cohorts may be defined by property; there may be several cohorts per shift if necessary.
- Shift patterns are to be defined based on property requirements.

Cohort Working

From Gov.UK:

“Wherever possible employees should be organised into cohorts or groups built around natural work teams. Cohorts work together; take their breaks together; change together; and travel together if relevant. If one person then becomes infected this increases the ability for only members of that cohort to be excluded and facilitates the smoother running of the facility.

As far as possible, where people are split into teams or shift groups, fixing these teams or shift groups so that where contact is unavoidable, this happens between the same people. Considering where congestion caused by people flow and ‘pinch points’ can be improved. Using one-way systems, staggered shifts and assigned staff mealtimes are possible ways to minimise the risk of transmission. You should assist the Test and Trace service by keeping a temporary record of your staff shift patterns for 21 days and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks.

Consider creating cohorts or groups of staff to minimise contact and reduce potential transmission. Cleaning should also be scheduled around zones and cohort lines.”

Personal Protective Equipment

Employees are to continue with the use of PPE as stated in the Food Safety Management System.

Employees are to continue with the use of PPE as stated on the cleaning task cards provided by Edwardian Hotels London and affiliated partners.

- All guest facing and food production roles will require the use of face coverings for the safety of all employees and guests
- Edwardian Hotels London will provide face coverings for all relevant roles
- Face coverings are to be washed by all employees as per the manufacturer’s instructions

Handwashing & Sanitising Expectations

Sanitising – As per Diversey Documents

- Entering and exiting the hotel
- Entering the changing rooms
- Entering the restaurant and bar area
- Every 20 minutes whilst in service, or after tasks such as:
 - After serving every table
 - Before placing cutlery, plates or serving food and beverages
 - After using shared or high contact items, such as PDQ machines, POS systems and trays
- Before and after sanitising areas detailed in the enhanced cleaning checklist
- Entering and leaving the canteen
- Before and after using lifts
- After using the Kronos machine Handwashing –As per Diversey Documents and FSMS
- Leaving the changing rooms
- After break times, including after smoking
- Every two hours while on shift

Entering and Exiting the Property

- Employees to arrive at designated time as part of their working cohort. Staggered timings are required to reduce traffic in entrance/exit areas
- Smoking areas outside the employees' entrance to be moved (new areas allocated per individual property needs)
- Employees to enter and exit one person at a time
- If there is more than one person, queue with social distancing to be formed
- Key card will be required for entry, inputting of security code will no longer be necessary
- Hand sanitising station to be placed by entrance to be used upon entry and exit
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)

Uniform and Linen Collection (as per guidance from Housekeeping)

- Pre-arranged list for the following shift is to be requested with the head housekeeper for all uniform and linen requirements, such as chef uniforms and restaurant napkins
- Designated areas and pick up times are to be agreed for all collections and drop offs of uniform and linen

Employee Changing Area - Reduced Capacity (pending further guidance from H&S team)

- All food handlers to change into uniform while on property; uniform should not be used for travel purposes
- Cohorts to use the changing area before and after shift at an allocated time to allow social distancing rules to be followed
- Congregating will not be allowed in changing areas
- Hand sanitising station to be placed by entrance to the changing area

Arrival Into Working Spaces

- Hand sanitising station to be placed in entrance to be used upon entry and exit
- Cohorts are to report to manager for pre-shift upon arrival in the working space, this area will be pre-agreed
- Pre-shift briefings are to take place in an area suitable for social distance guidelines to be adhered to
- 2m distancing should be allowed for entrances into food preparation areas
- Congregating is not allowed in any areas that block the flow of colleagues and disrupt distancing
- Lifts to have limited numbers for use; the use of stairs is encouraged where possible to allow social distancing during essential use of lifts

Post Shift

- Each cohort should finish their shift together, using the changing facility to the same standard as arrival
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)
- End of shift tasks that require moving between areas should be reduced/changed, such as napkin or uniform drop off and collection
- Management handovers are to be completed while adhering to social distancing guidelines
- Employees are to leave the property immediately after their shift to ensure areas are available for colleagues to use while socially distancing

Cleaning and Enhanced Cleaning Procedures

- Duty sheets for each serving period are to be followed
- Cleaning checklists for each area are to be followed
- Enhanced cleaning checklists for each area are to be followed

During Working Shifts –Meetings & Events

- Sequence of service guidelines are to be followed
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Guest Interaction

- 1m distancing to be followed by all employees during interaction with guests where possible, such as during verbal interactions
- Guest sanitising station upon entry: all guests will be requested to use this upon arrival
- Activities and tasks that compromise social distancing guidelines should be completed in a manner that is most efficient for finishing the duty and moving outside of the guest's space, such as placing or collecting items from the guests' table. Risk during these actions are mitigated by the use face masks
- Bus stand signage will be in place to encourage social distancing and hygiene measures
 - Guest flow
 - Social distancing
 - Guest facilities

Meetings

- Guest queuing systems may be in place upon entry to the allocated refreshment areas; host teams will be required to greet the guests and escort them in
- Implementation of booking systems for break timings to control guest flow and ensure social distancing measures are adhered to

Events

- No cloak room service will be available
- Table and chair assistance will not be offered
- Napkin service will not be offered upon guest arrival or when leaving the table during their meal
- Contactless payment will be encouraged for cash bars
- Bar top service for guests will not be available until further notice; cash bars will be implemented via table service
- All menus available at the table will be single use

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms

Meeting Room Table Set-Up

- Boardroom/classroom style –3 people for every 3.6 metres (2 x 6' trestle table)
- Theatre style –1m between each chair
- Cabaret –1m between each chair

Equipment

- No stationary box will be provided in the room; individual stationary available upon request only
- Tissue box
- Pencils are to be placed per person –no shared pots will be available
- Blotters, glasses and coasters to be used as normal –these will be sanitised after each use
- A water station set up inside the room with sufficient bottles for the client list; this will require guest self-service. Each guest will have their own bottles
- No shared in-room food amenities will be available, such as sweets and jellybeans

Cleaning

As per new checklists –Private room, still room/pantry and bar lists updated

Breaks

- Are to be set in areas that do not disrupt social distancing guidelines – no corridor set-ups will be permitted
- Sanitiser will be present at the start of the break set-up with signage, this will encourage the use of sanitiser for each guest prior to collecting items
- Tea and coffee refreshments will be set as per original standards – thermos flasks are to be sanitised after each use
- Food items will be individually presented or served
- Cold beverage items, such as smoothies and juices, will be individually poured and covered
- Each delegate group will be allocated break and lunch times
- If an additional room is used for the break, this area is to be sanitised prior to the next use; using the two-stage cleaning process

During Working Shifts –Kitchen and Back of House

- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Food Preparation Areas and Collection

- 2m distancing should be followed for entrances into food preparation areas
- Food and beverage pick-up points are to be at the allocated collection areas only

Wash Up Areas

- Crockery, cutlery and kitchen utensils to be dropped off at allocated points only

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working, tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as walk-in fridges or dry stores

Thank You.