



EDWARDIAN
HOTELS
LONDON

New Year's Eve 2020

Food & Beverage Service Excellence

New Year's Eve Menus



A NEW YEAR'S EVE SOIRÉE AT MAY FAIR BAR

There's nothing quite like a Mayfair celebration – so this year, May Fair Bar invites you to an exclusive and dramatic soirée with London's most elegant neighbourhood as a magical backdrop. Join us and our resident DJs as we say adieu to 2020 and welcome 2021 with joy and a touch of extravagance, enjoying exquisite dining, signature cocktails and Champagne.

TABLE RESERVATIONS
FROM 6PM

LAST ENTRANCE 7PM

Minimum spend

Tables

£200 per guest

Exclusive Booth

£2,800 per booth

For reservations please call
+44 (0)20 7915 3894 or email
reservations@mayfairbar.co.uk



MAY FAIR BAR

TABLES FOR TWO GUESTS
£400 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Two signature Roku cocktails
- A bottle of Dom Pérignon Brut Vintage 2009/10
- Signature small plates experience*
- Still and sparkling water

£400 per table

Argent

Reserved table

- Two signature Roku cocktails
- A bottle of Louis Roederer Cristal
- Signature small plates experience*
- Still and sparkling water

£500 per table

Noir

Reserved table

- Two signature Roku cocktails
- A bottle Dom Pérignon Brut Rosé Vintage 2006 or Krug Grande Cuvée 1998/2006
- Signature small plates experience*
- Still and sparkling water

£650 per table

TABLES FOR FOUR GUESTS
£800 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Four signature Roku cocktails
- A magnum of Dom Pérignon Brut Vintage 2009
- Signature small plates experience*
- Still and sparkling water

£850 per table

Argent

Reserved table

- A magnum of Krug Grande Cuvée
- A bottle of Beluga Gold vodka
- Selection of mixers
- Signature small plates experience*
- Still and sparkling water

£1,200 per table

Noir

Reserved table

- A magnum of Dom Pérignon Brut Rosé Vintage 1998
- Signature small plates experience*
- Still and sparkling water

£1,250 per table

TABLES FOR SIX GUESTS
£1,200 MINIMUM SPEND

SIGNATURE EXPERIENCES

Blanc

Reserved table

- Six signature Roku cocktails
- A Jeroboam of Ruinart Blanc de Blancs NV
- A bottle of Kauffman vodka
- Signature small plates experience*
- Still and sparkling water

£1,250 per table

Argent

Reserved table

- Six signature Roku cocktails
- A Jeroboam of Ruinart Blanc de Blancs NV
- A bottle of Beluga Gold vodka
- Selection of mixers
- Signature small plates experience*
- Still and sparkling water

£1,650 per table

Noir

Reserved table

- Six signature Roku cocktails
- A Jeroboam of Krug Grande Cuvée
- Signature small plates experience*
- Still and sparkling water

£1,950 per table

*OUR SIGNATURE SMALL
PLATES EXPERIENCE
INCLUDES:

- Lemon butter and chilli
sea salt edamame (v)

Sashimi Selection

- Tuna, salmon, yellowtail and
sea bass with wasabi and soy

Bao Buns (two per serving)

- Japanese fried buttermilk
chicken with garlic and
chilli sauce
- Goma-glazed aubergine (v)

Sliders

- Wagyu beef with creamy
spiced shichimi mayo

Signature Dishes

- Crispy wasabi prawns
- Duck spring rolls with
hoisin sauce

Robata Skewers

- Salmon with spicy ponzu
- Chicken truffle teriyaki

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. Vegetarian dishes are marked with (v). All prices are inclusive of VAT.

The Kitchens

New Year's Eve at May Fair Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £85 per guest

To Start

Sea bass ceviche with avocado, corn and red onion
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
Crispy duck and pomegranate ensalada with papaya chilli dressing
Burrata with Seville orange, coriander seeds and mānuka honey v

Second Course

Crispy-peppered calamari with chilli lemon mayo
Gambas al pil pil with warm ciabatta
Margherita pizza with torn basil v
Roasted aubergine with goma glaze v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives
28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli
Pecorino and truffle tortellini with Parmesan crème
Wild mushroom risotto with truffle oil and Italian hard cheese v

Dessert

Tiramisù decostruito
Deconstructed tiramisu served with Disaronno espresso
Panna cotta di clementine
Clementine and cinnamon panna cotta with fresh lemon thyme v
Torta al cioccolato bianco
Baked white chocolate cheesecake with strawberry sorbet v

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All prices are inclusive of VAT. v Suitable for vegetarians.

The Kitchens

New Year's Eve at Monmouth Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Black pepper-crusted beef carpaccio with shaved truffle and Parmesan

Sea bass ceviche with avocado, corn and red onion

Avocado and corn salad with blackberry dressing v

Burrata Pugliese with baby basil and San Marzano tomatoes v

Second Course

Crispy peppered calamari with ají panka mayo

Robata king prawns with rocoto

Margherita pizza with torn basil v

Robata corn on the cob with salted chilli and lime v

Main Course

Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives

28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli

Pecorino and truffle tortellini with Parmesan crème

Roasted and grilled aubergine with cherry tomatoes, roasted cumin, garlic and ginger v

Dessert

Café almendra

Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème

Chocolate caliente

Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v

Pera sensación

White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v

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The Kitchens

New Year's Eve at Leicester Square Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Our signature guacamole with homemade paprika-spiced nachos v

Sea bass ceviche with diced avocado, corn and red onion

Crispy duck and pomegranate ensalada with papaya chilli dressing

Seared avocado & cancha salad with lemon rocoto dressing v

Second Course

Crispy peppered calamari with tequila lime sauce

Wagyu and chorizo chilli cheese sliders with fiery Monterey Jack melting cheese,
jalapeño and yellow anticucho mayo

Matchstick chicken with hot habanero cheese sauce

Grilled Mexican street corn with cayenne butter, sour cream, Mexican cheese, chilli, coriander and lime v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Marinated corn-fed chicken with Peruvian-spiced charred kale

Josper-roasted aubergine with cilantro and red onion salad v

Dessert

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v

Arroz con leche

Warm palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla v

Mojito blanco

Pitaya bionico with white chocolate and mint ice cream, Zacapa rum and fresh lime v

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The Kitchens

New Year's Eve at Peter Street Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £85 per guest

To Start

Salmon tartare with shiso soy

Beef tataki with truffle ponzu

Crispy duck and pomegranate ensalada with papaya chilli dressing

Courgette tataki with truffle ponzu v

Second Course

Crispy peppered calamari with tequila lime sauce

Tiger prawn tempura with wasabi mayo and spicy ponzu

Mexican matchstick chicken with habanero

Roasted aubergine with goma glaze v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Bincho grill with chilli-and-lemon-roasted baby chicken

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale v

Dessert

Bentō

Chocolate bento box with genmaicha ice cream v

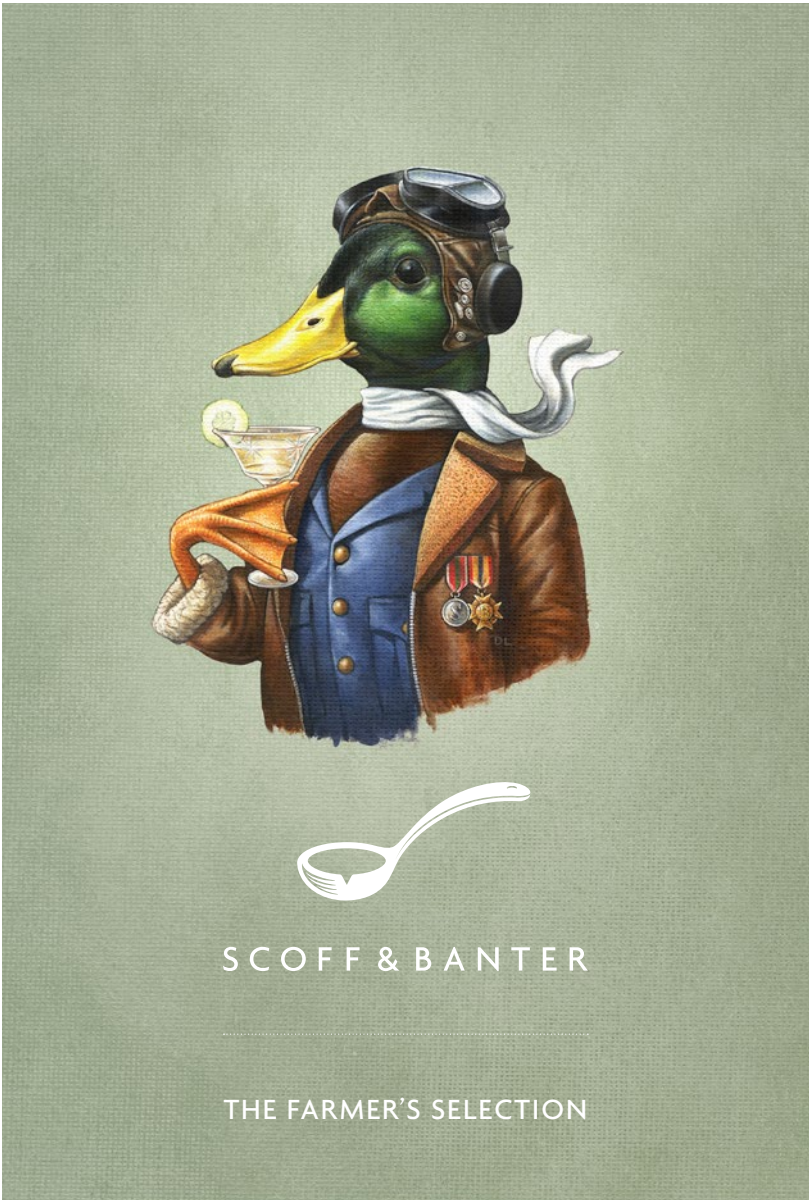
Hassaku

Kuro goma cheesecake with hassaku orange sorbet v

Karupiko

Yogurt and white chocolate mousse with goma sponge and Calpico sorbet

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New Year's Eve at Scoff & Banter

31st December 2020
Four courses and a glass of prosecco £50 per guest

Starters

- Scottish cured smoked salmon with cucumber, lemon and gin dressed herbs and toasted dark rye bread
- Black pepper-crusted beef carpaccio with sea salt and shaved Parmesan
- Oven-roasted garlic butter mushrooms with toasted sourdough v

Soups & Salad

- Classic French onion soup with Gruyère cheese and warm baguette
- Crispy duck salad Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots
- Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v

Market Specials

- Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing
- Rib-eye steak 251g served with baby vine tomatoes, tenderstem broccoli and green peppercorn sauce

- Chicken Milanese Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings
- Portobello mushroom Wellington Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

The Dessert Pantry

- Black forest trifle Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise v
- Toffee pudding Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

- Cheese selection Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

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Steak & Lobster

New Year's Eve at Steak & Lobster

31st December 2020

Four courses and a glass of prosecco 60 per guest

Starters

- Surf and turf croquettes with jalapeño mayo
- Smoked beef flat tacos with lime and crème fraîche
- Crispy steak rolls with spiced bourbon maple glaze
- Warm veggie mince lettuce cups v

Salads

- Blackened steak salad with balsamic mustard
- Spinach, apple and pecan salad with maple dressing v

Charcoal Grill & The Rest

All grills are served with a choice of paprika fries or spicy lemon salad

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|------------------------------------|--------------------------------|
| 251g rib-eye with peppercorn sauce | Lobster macaroni cheese |
| 1lb lobster | Veggie steak macaroni cheese v |
| Grilled with garlic butter | |

Supplements

- Surf 'n' turf 10
- Grilled steak and half lobster with spicy roasted garlic and chimichurri butter

Before You Go

- Keylime cheesecake v
- The mason jar
- Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v

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Thank You.