



THE MAY FAIR

A RADISSON COLLECTION HOTEL

2024

FESTIVE CELEBRATIONS  
AT THE MAY FAIR





EXPECT THE EXTRAORDINARY WHEN YOU CELEBRATE CHRISTMAS AT THE MAY FAIR HOTEL THIS YEAR. EXPERIENCE FESTIVE MAGIC, EXQUISITE DINING AND WORLD-CLASS SERVICE IN LONDON'S MOST EXCLUSIVE NEIGHBOURHOOD.





## A MAYFAIR ESCAPE

SINCE 1927, THE MAY FAIR  
HAS BEEN SOMEWHERE  
PEOPLE SIMPLY WANT TO BE.

A meeting of modern luxe and heritage, The May Fair Hotel is the perfect place to celebrate the festivities. The five-star hotel features 404 spacious bedrooms and suites, the award-winning May Fair Kitchen, May Fair Bar, May Fair Spa and Gym, and May Fair Theatre.

Edwardian Hotels London -  
Nominated for Best Hotel Brand  
category at the 2023 M&IT Travel  
Industry Awards.

[Enquire Now](#)





## PARTIES AND PRIVATE DINING

MAKE IT ONE TO REMEMBER.

Parties at The May Fair tend to be talked about, and no time more so than at Christmas. Make yours one of them.

Choose the sweeping dimensions of the Crystal Room or the unabashed glamour of the Danziger Suite, complete with a bespoke or set menu created by our Executive Chefs.

Party packages start from £135 per guest, including drinks and appetisers on arrival, a three-course menu, half a bottle of house wine and May Fair Christmas crackers.

[Enquire Now](#)



# FESTIVE EXPERIENCE

£135 per guest

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

- ◆ Glass of prosecco on arrival
- ◆ Three-course set Christmas dinner menu
- ◆ Half a bottle of house wine
- ◆ Half a bottle of still or sparkling water
- ◆ Freshly brewed tea, coffee and mince pies
- ◆ Black linen and centrepiece decorations
- ◆ May Fair Christmas crackers

[Enquire Now](#)

\* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £15.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill. Subject to minimum numbers.

\*\* +£5 supplement

## Menu

### First Course

Seared beef carpaccio with truffle-dressed rocket and shaved Parmesan

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

### Main Course

Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tender stem broccoli and roasted baby onions\*\*

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and truffle peppercorn sauce

Buttered cod fillet with garlic-steamed stem broccoli and green herb sauce

### Dessert

Christmas pudding with Cognac crème and winter berries

Dark chocolate tart with raspberry Chantilly and glazed pecans

Tea, coffee and mince pies

### [Vegetarian & Vegan Menu](#)





## FESTIVE EXPERIENCE

£135 per guest

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.\*

- ◆ Glass of prosecco on arrival
- ◆ Three-course set Christmas dinner menu
- ◆ Half a bottle of house wine
- ◆ Half a bottle of still or sparkling water
- ◆ Freshly brewed tea, coffee and mince pies
- ◆ Black linen and centrepiece decorations
- ◆ May Fair Christmas crackers

Enquire Now

\* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £15.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill. Subject to minimum numbers.

### Vegetarian Menu

#### Appetiser

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressings

#### Main Course

Portobello mushroom, black cabbage and goat's cheese Wellington with roasted lemon heritage carrots

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

#### Dessert

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

### Vegan Menu

#### Appetiser

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressings

#### Main Course

Portobello mushroom and black cabbage Wellington with roasted lemon heritage carrots

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

#### Dessert

Sticky toffee and poached pear pudding with toffee sauce

Tea, coffee and mince pies

### Extra Trimmings





## EXTRA TRIMMINGS

MAKE YOUR CHRISTMAS PARTY  
EVEN MORE SPECTACULAR.

◆ **Glass of mulled wine on arrival**

£10 per glass

◆ **Upgrade to Champagne on arrival**

£13 per guest

◆ **Three canapés served with your arrival drink**

£15 per guest

◆ **Surcharge for a pre-ordered choice menu of three starters, three mains and three desserts**

£15 per guest

◆ **Cheese course (shared between 3/4 guests)**

£9 per guest

◆ **Place names**

£2 per per guest

◆ **Chair covers (no sash)**

£5.50 per chair

◆ **DJ**

£975

◆ **Price available on request for:**

Entertainment & theming  
Tailored drinks package  
Cash bar

**Prices include VAT**

**The Fine Print**

All packages include a dedicated Events Manager, a pre-event consultation and menu tasting.

Also included are round tables, cocktail tables, chairs, black linen, cutlery and crockery, waiting staff and a manned cloakroom.

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

Additional charges for security may be applicable depending on final numbers.

[Enquire Now](#)





## MAY FAIR KITCHEN

### Christmas Day Luncheon

£155 per guest

#### To Start

Seared scallop with tarragon infused caviar butter and spiced brioche crumb

Smoked duck breast with plum glaze, orange and fennel salad

Stracciatella with cinnamon roasted plums, hard cheese crisps and balsamic sea salt v

#### Palate Cleanser

Rosé Rioja jelly with mandarin sorbet v

#### Main Course

Dover sole fillet with chargrilled baby leeks, crab tortellini and lemon butter sauce

Aged beef Wellington with charred greens and red wine reduction

Corn-fed chicken breast, chestnut mushrooms and winter truffle with rosemary jus

Cavolo nero, goat's cheese and butternut squash en croute with tarragon crème v

*All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes*

#### Dessert

Cinnamon crème brûlée with sugar crisp and blood peach sorbet v

Valrhona chocolate fondant with hazelnut ice cream v

Baked vanilla cheesecake with black cherry sorbet and Amarena cherries v

#### Petit Fours

Salted caramel chocolates and pâte de fruit selection v

[Enquire Now](#)

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 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.





# MAY FAIR KITCHEN

## Festive Bespoke Dining Menu

£95 per guest

### Signatures

Yellowtail gyoza taco with jalapeño and ponzu

Thinly sliced octopus with Amalfi lemon and green chilli dressing

Seared beef tartare with black truffle ponzu

Jumbo tiger prawns, chilli and Amalfi lemon garlic oil

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Aged ribeye with Gorgonzola Dolce crème

### Palate Cleanser

Rosé Rioja jelly with mandarin sorbet v

### Dessert

Christmas pudding with brandy sauce v

### Chīzukēki

White chocolate cheesecake with passion fruit sorbet v

[Enquire Now](#)

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 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Includes a glass of Moët & Chandon Brut Impérial NV or a spiced mandarin spritz

## Festive Set Menu

£39 Two courses

£45 Three courses

### Appetiser

Thinly sliced octopus with Amalfi lemon and green chilli dressing

Venetian beef carpaccio with Parmesan Stracciatella Pugliese and caramelised fig salad with aged balsamic v

Panzerotti of wild mushrooms and provolone with citrus v

### Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Lamb cutlets with Parmesan and lemon crust

Wild mushroom risotto with aged Parmesan and black truffle

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

### Dessert

White chocolate cheesecake with passion fruit sorbet v

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

Christmas pudding with brandy sauce v

[Enquire Now](#)

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 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Includes a glass of Gusbourne Blanc de Blancs or a spiced mandarin spritz



# MAY FAIR KITCHEN

## New Year's Eve

£130 per guest

### Start As You Mean To Go On From 5pm

#### To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and caramelised fig salad with aged balsamic v

Kohlrabi salad with crispy leeks and white goma dressing v

#### Second Course

Crispy king prawns with wasabi mayonnaise

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

#### Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Aged ribeye with Gorgonzola Dolce crème

150g Japanese Wagyu ribeye with chilli truffle teriyaki (£40 supplement)

Baby chicken roasted with lemon and miso butter

Crispy Japanese aubergine with black pepper and ginger v

#### Dessert

##### Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v

##### Matcha tiramisù

Madagascar vanilla sponge with Mascarpone crème and chocolate cocoa v

##### Chīzukēki

White chocolate cheesecake with passion fruit sorbet v

Served with a glass of Moët & Chandon Brut champagne.

£195 per guest

### New Year's Eve Countdown With DJ From 8pm

#### To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and caramelised fig salad with aged balsamic v

Kohlrabi salad with crispy leeks and white goma dressing v

#### Second Course

Crispy king prawns with wasabi mayonnaise

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

Served with a glass of Moët & Chandon Brut champagne on arrival and during midnight toast. Includes DJ set.

#### Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Aged ribeye with Gorgonzola Dolce crème

150g Japanese Wagyu ribeye with chilli truffle teriyaki (£40 supplement)

Baby chicken roasted with lemon and miso butter

Crispy Japanese aubergine with black pepper and ginger v

#### Dessert

##### Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v

##### Matcha tiramisù

Madagascar vanilla sponge with Mascarpone crème and chocolate cocoa v

##### Chīzukēki

White chocolate cheesecake with passion fruit sorbet v

[Enquire Now](#)

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 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.





## GIFT EXPERIENCES

LET YOUR GIFT DO THE TALKING.

Whatever you want to say, say it exquisitely with a magical overnight stay, spectacular dining experience, decadent afternoon tea or a luxurious spa day, all in London's most elegant neighbourhood.

It's more than a gift. It's an ode to fabulousness.

[Discover more](#)







## STAY WITH US

BRING THE FESTIVITIES TO A CLOSE WITH AN OUTSTANDING HOTEL EXPERIENCE FOR YOUR GUESTS.

Slip away after the celebrations to your luxury bedroom and wake up to a leisurely breakfast in the morning.

Price from £279\*

\* Accommodation rates are available from 25<sup>th</sup> November 2024-5<sup>th</sup> January 2025. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £29 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.



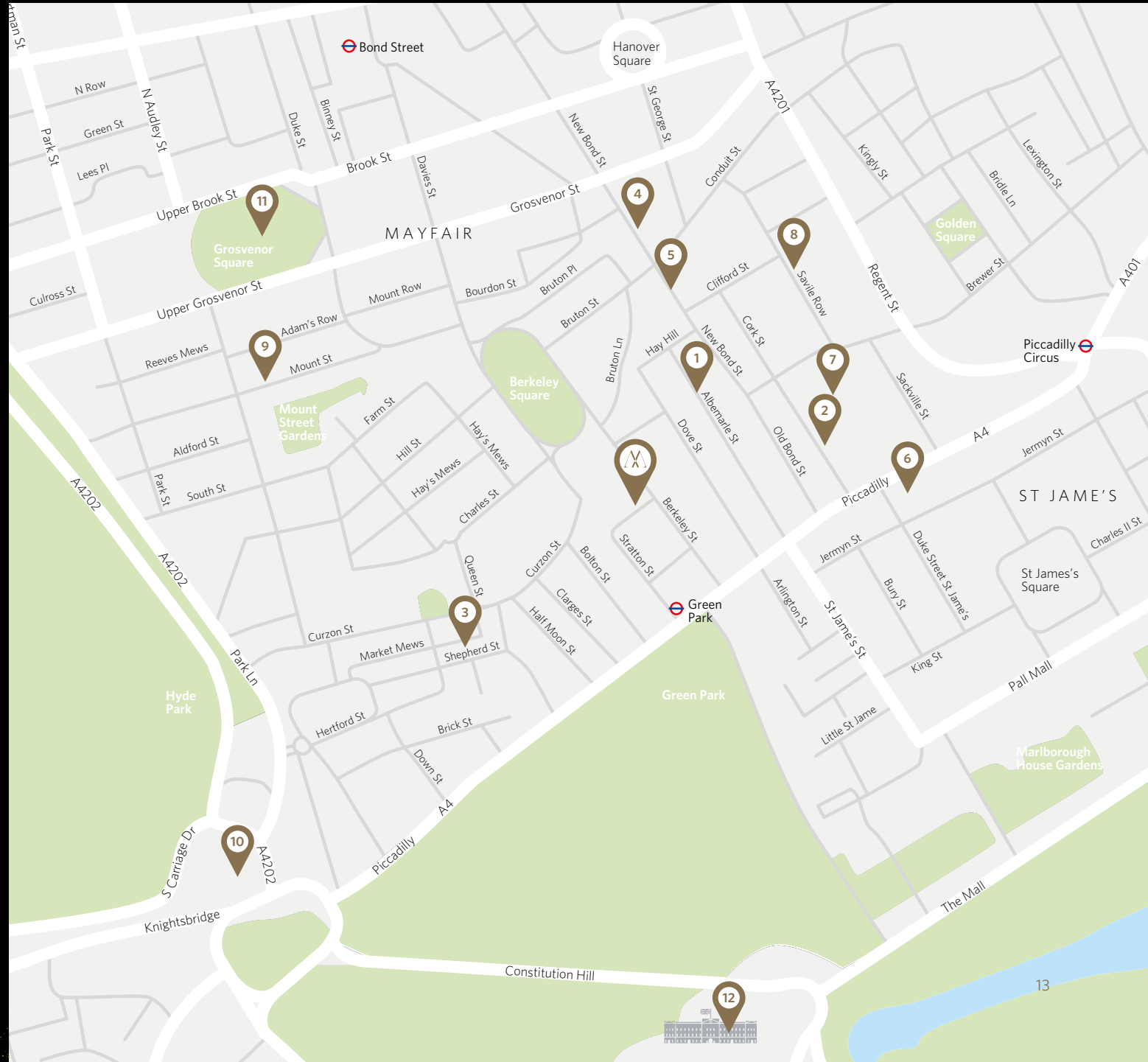
# LOCATION

THERE'S NO PLACE QUITE LIKE MAYFAIR AT CHRISTMAS.

From the twinkling lights on Berkeley Square to the festive atmosphere in Burlington Arcade, it is simply the finest place to celebrate.

## Points of interest

- 1 Royal Institution of Great Britain (5 mins walk)
- 2 Burlington Arcade (6 mins walk)
- 3 Shepherd Market (6 mins walk)
- 4 Sothebys (6 mins walk)
- 5 New Bond Street (6 mins walk)
- 6 Fortnum & Mason (7 mins walk)
- 7 Royal Academy of Arts (7 mins walk)
- 8 Savile Row (7 mins walk)
- 9 Mount Street (9 mins walk)
- 10 Apsley House (14 mins walk)
- 11 Grosvenor Square (10 mins walk)
- 12 Buckingham Palace (12 mins walk)







THE MAY FAIR

A RADISSON COLLECTION HOTEL

Enquire Now

**THE MAY FAIR,  
A RADISSON COLLECTION HOTEL**

Stratton Street

London

W1J 8LT

**T** +44(0)20 7915 3898

**E** [events@themayfairhotel.co.uk](mailto:events@themayfairhotel.co.uk)

**W** [themayfairhotel.co.uk](http://themayfairhotel.co.uk)