

THE MAY FAIR
HOTEL

Your gateway to a
MAGICAL LONDON CHRISTMAS



THE MAY FAIR HOTEL

WELCOME

Discover

Bespoke Events
& Private Dining

Seated Lunch or Dinner

Christmas Cocktails

Extra Trimmings

Stay the Night

Gift Experiences

Location

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EXPERIENCE

*The twinkling lights, the festive feasts,
the tidings of comfort and joy.*



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DISCOVER

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Discover 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, The 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](#)

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BESPOKE EVENTS
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Make it
ONE TO REMEMEBER

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 £145 per guest, including drinks and appetisers on arrival, a three-course menu, half a bottle of house wine and May Fair Christmas crackers.

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THE MAY FAIR HOTEL

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Bespoke Events
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SEATED LUNCH OR DINNER

- Christmas Package 1
- Christmas Package 2

Standing Lunch or Dinner

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SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 1 - £145*

- Christmas cocktail or a glass of English sparkling wine on arrival
- Three-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water

*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. A discretionary 12.5% service charge will be added to your final bill.

TO START

- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- Dressed Cornish crab with yuzu miso, citrus caviar and sourdough crisp
- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

MAIN COURSE

- Norfolk bronze turkey, chestnut stuffing, pancetta wrapped chipolata, roast parsnip, brown butter and sage jus
- Crispy skinned sea bass with lemon rainbow chard, basil oil and tarragon beurre blanc
- Aged beef Wellington with heritage carrots and red wine reduction
- Aubergine parmigiano with Italian hard cheese, cream cheese fritter, spice pepper coulis and caramelised pine kernels v

DESSERT

- Spiced sacher torte with mandarin sorbet and hazelnut praline v
- Chestnut cremeux, passion fruit coulis and crispy meringue v
- Meadowsweet and vanilla cake with red currant cremeux, pickled apple and honey crisp v
- Christmas pudding cheesecake with brandy sauce and vanilla ice cream v
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

Please note, the following minimum numbers apply: 40 guests in the Private Dining Room, 90 guests in the Danziger and 120 guests in the Crystal Ballroom.

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SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 2 - £175*

- Christmas cocktail or a glass of English sparkling wine on arrival
- Three festive canapés served with your arrival drink
- Four-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water
- A DJ for the duration of your event

*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. A discretionary 12.5% service charge will be added to your final bill.

CANAPÉ

Cold

- Pickled beetroot fagottini, crème figs, and Italian hard cheese brittle v
- Sesame seed-crusted seared tuna with blood orange gel
- Truffle-cured beef roll, potato pancake, horseradish crème

Hot

- Burnt garlic and golden raisin arancini with Gorgonzola dolce
- Crispy prawn bites with lime and chilli sauce
- Chicken and chestnut mini pie, espelette and goji berry relish

TO START

- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- Dressed Cornish crab with yuzu miso, citrus caviar and sourdough crisp
- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

Palate Cleanser

- Champagne and mint jelly with organic lemon sorbet v

MAIN COURSE

- Norfolk bronze turkey, chestnut stuffing, pancetta wrapped chipolata, roast parsnip, brown butter and sage jus
- Crispy skinned sea bass with lemon rainbow chard, basil oil and tarragon beurre blanc
- Aged beef Wellington with heritage carrots and red wine reduction
- Aubergine parmigiano with Italian hard cheese, cream cheese fritter, spice pepper coulis and caramelised pine kernels v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

DESSERT

- Spiced sacher torte with mandarin sorbet and hazelnut praline v
- Chestnut cremeux, passion fruit coulis and crispy meringue v
- Meadowsweet and vanilla cake with red currant cremeux, pickled apple and honey crisp v
- Christmas pudding cheesecake with brandy sauce and vanilla ice cream v
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream v

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STANDING LUNCH OR DINNER

CHRISTMAS PACKAGE 3 - £125*

- Three Christmas cocktails or glass of English sparkling wine
- Four festive canapés
- Four festive small plates dining
- A demi bottle of still/sparkling water

*A discretionary 12.5% service charge will be added to your final bill.

CANAPÉ

Cold

- Pickled beetroot fagottini, crème figs, and Italian hard cheese brittle v
- Sesame seed-crusted seared tuna with blood orange gel
- Truffle-cured beef roll, potato pancake, horseradish crème

Hot

- Burnt garlic and golden raisin arancini with Gorgonzola dolce
- Crispy prawn bites with lime and chilli sauce
- Chicken and chestnut mini pie, espelette and goji berry relish

SMALL PLATES

- Marinated crispy duck salad with grapefruit, pine nuts, shallots and spiced plum dressing
- Cold poached salmon with blood orange hollandaise
- Rib-eye steak with Gorgonzola butter, chestnut and cranberry crumble
- Pumpkin and ricotta tortellini with sage butter
- Christmas pudding with brandy custard

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CHRISTMAS COCKTAILS

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CHRISTMAS COCKTAILS

White Peach Bellini £18
Crème de Pêche, white peach purée
and Gusbourne Brut Reserve 2020

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

Clementine & Yuzu Bellini £18
Clementine syrup, yuzu juice,
basil cordial and Moët & Chandon
Brut Impérial NV

Sour Cherry & Red Grape £12
Sour cherry and red grape cordial,
lime and Fever-Tree Lemonade

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EXTRA TRIMMINGS

MAKE YOUR CHRISTMAS PARTY EVEN MORE SPECTACULAR

Upgrade to Champagne on arrival
£10 per guest

Three canapés served with your
arrival drink
£18 per guest

Surcharge for a pre-ordered choice
menu of three starters, three mains
and three desserts
£15 per guest

Cheese course
From £120.00 per 10 guests

Place names
£2 per per guest

Chair covers (no sash)
£5.50 per chair

DJ
From £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 12.5% service charge will be added to your final bill. Additional charges for security may be applicable depending on final numbers.



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Stay THE NIGHT

*Accommodation rates are available from 24th November 2025 - 7th January 2026. 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.

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*

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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.

[Browse Experiences](#)

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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.

Enquire Now



THE MAY FAIR HOTEL



Stratton Street
London W1J 8LT
+44 (0)20 7769 8200
themayfairhotel.co.uk

FOR ENQUIRIES, PLEASE CONTACT:

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+44 (0)20 7915 3898

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