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

May Fair Kitchen

Stay the Night

Gift Experiences

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EXPERIENCE

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

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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.

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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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SEATED LUNCH OR DINNER
- Christmas Package 1
Christmas Package 2

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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

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

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

Extra Trimmings

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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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will be added to your final bill.

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EXTRA TRIMMINGS

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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

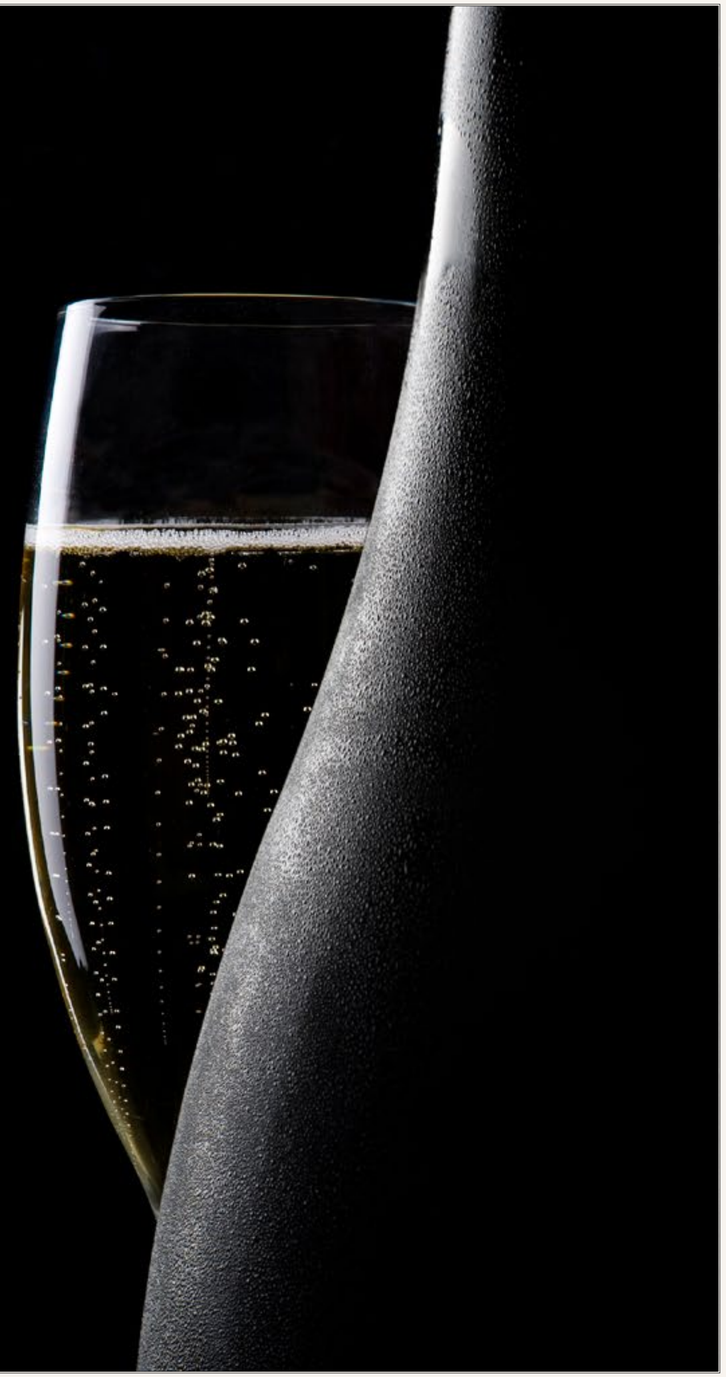
DJ
From £975

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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  Festive Set Menu
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- Afternoon Tea

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CHRISTMAS DAY LUNCHEON AT MAY FAIR KITCHEN

£155 PER GUEST

- Join us on Christmas Day for an exquisite five-course menu

TO START

- Champagne cured Scottish salmon, hamachi, passion fruit dressing,
- onuga caviar, dill oil and kumquat
- Smoked duck breast with plum glaze, orange and fennel salad
- Stracciatella with salt baked heritage beetroot and beetroot and balsamico chutney v

Palate Cleanser

- Moët Brut jelly with blood orange sorbet

MAIN COURSE

- Oven baked cod with Parmesan crust, sun-blushed tomato, charred asparagus and popcorn capers
- Corn fed chicken with pangrattato and a truffle and porcini crème
- Aged beef Wellington with charred greens and red wine reduction
- Portobello mushroom en croute with creamed leeks, mascarpone and wild mushroom crème v

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

DESSERT

- Madagascar vanilla yule log with chestnut caramel, beetroot and pistachio sablé v
- Yuzu mousse with cranberry jelly and goji berry and cocoa crumb v
- Valrhona chocolate fondant with hazelnut ice cream v

PETIT FOURS

- Salted caramel chocolates and pâte de fruit selection v

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FESTIVE BESPOKE DINING AT MAY FAIR KITCHEN

£85 PER GUEST

- Served with a glass of Moët & Chandon Brut Impérial NV or a Panettone Negroni

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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

DESSERT

- Christmas pudding with brandy sauce v
- Chīzukēki
  White chocolate cheesecake with passion fruit sorbet v

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FESTIVE SET DINING AT MAY FAIR KITCHEN

£39 TWO COURSES PER GUEST
£45 THREE COURSES PER GUEST

- Served with a glass of Gusbourne Blanc de Blancs or a Panettone Negroni

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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

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NEW YEAR'S EVE AT MAY FAIR KITCHEN

£130 PER GUEST

- Prelude to the New Year From 5pm
- Join us on New Year's Eve for an exquisite four-course menu
- Served with a glass of Moët & Chandon Brut

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, manuka honey, yuzu and toasted brioche v
- Matcha tiramisù
  Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v
- Chīzukēki
  White chocolate cheesecake with passion fruit sorbet v

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NEW YEAR'S EVE AT MAY FAIR KITCHEN

£195 PER GUEST

- New Year's Eve Countdown With DJ From 8pm
- Join us on New Year's Eve for an exquisite five-course menu
- Served with a glass of Moët & Chandon Brut on arrival and during our midnight toast

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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

ASSORTED CHEESE

- A selection of fine Italian cheeses served with traditional accompaniments

DESSERT

- Hani
  Strawberry and mango salad with Greek yoghurt sorbet, manuka honey, yuzu and toasted brioche v
- Matcha tiramisù
  Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v
- Chīzukēki
  White chocolate cheesecake with passion fruit sorbet v

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CHARBONNEL ET WALKER AFTERNOON TEA AT MAY FAIR KITCHEN

CHAMPAGNE AFTERNOON TEA - £63
- Served with a glass of Moët & Chandon Brut Impérial NV

ROSÉ CHAMPAGNE AFTERNOON TEA - £65
- Served with a glass of Moët & Chandon Rosé Impérial NV

STAY SPARKLING AFTERNOON TEA - £55
- Served with a glass of Wild Idol, Alcohol Free Sparkling White

CHARBONNEL ET WALKER AFTERNOON TEA - £49

HOME MADE FINGER SANDWICHES ON ARTISAN BREAD

- Smoked salmon and Amalfi lemon cream cheese on rosemary and sea salt focaccia
- Organic lemon-roasted corn-fed chicken with truffle mayonnaise on organic white bread
- Mortadella with pistachio mascarpone and baby roquette on brioche
- Egg with spiced Peppadew on wholemeal sourdough bread v
- Robata-grilled courgette with red chilli pesto on tomato-infused bread v

SCONES AND PRESERVES

- Plain buttermilk scones v
- Cranberry buttermilk scones v
- Cornish clotted cream v
- Our strawberry and vanilla preserve v

PATISSERIES

- Mandarin and nutmeg silk mousse brûlée
- White peach mousse with raspberry rose and cinnamon shortbread
- Caramelised hazelnut yule log v
- Charbonnel et Walker Pink Marc de Champagne Truffles v
- Charbonnel et Walker Dusted Milk Sea Salt Caramel Truffles v

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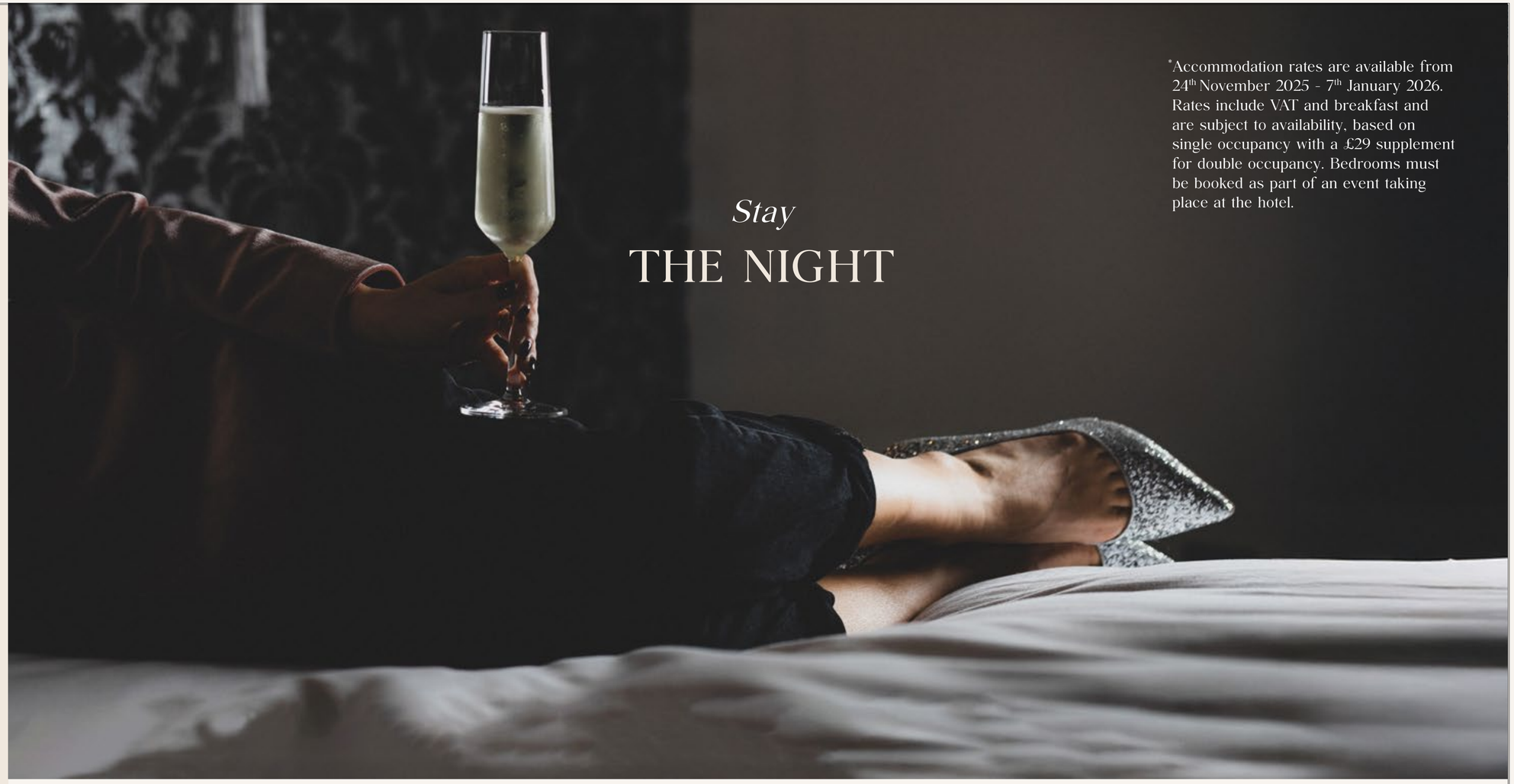

*Accommodation rates are available from 24th November 2025 - 7th January 2026. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £29 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.

Stay

THE NIGHT

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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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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Mayfair

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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

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themayfairhotel.co.uk

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Enquire Now