
THE MAY FAIR
HOTEL
Your gateway to a
MAGICAL LONDON CHRISTMAS

THE MAY FAIR
HOTEL

WELCOME

Discover

Bespoke Events
& Private Dining

Lunch or Dinner

Christmas Cocktails

Extra Trimmings

May Fair Kitchen

The May Fair Bar

The Crystal Ballroom

Stay the Night

Gift Experiences

Location

Contact



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

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BESPOKE EVENTS
& PRIVATE DINING

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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 Ballroom or the unabashed glamour of the Danziger Suite, complete with a bespoke or set menu created by our Executive Chefs. Party packages start from £125 per guest, including drinks and appetisers on arrival, a three-course menu, a demi bottle of house wine and May Fair Christmas crackers.

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SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 1 - £150*

- 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 per guest will apply. Pre-orders will be required at least two weeks prior to the event and should be based on a choice of three menu options. 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

MAIN COURSE

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

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

DESSERT

- Spiced sacher torte with mandarin sorbet and hazelnut praline
- Meadowsweet and vanilla cake with red currant crémeux, pickled apple and honey crisp
- Christmas pudding with Cognac crème and winter berries
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream

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

*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. Pre-orders will be required at least two weeks prior to the event and should be based on a choice of three menu options. 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
- 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

Palate Cleanser

- Champagne and mint jelly with organic lemon sorbet

MAIN COURSE

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

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

DESSERT

- Spiced sacher torte with mandarin sorbet and hazelnut praline
- Meadowsweet and vanilla cake with red currant crémeux, pickled apple and honey crisp
- Christmas pudding with Cognac crème and winter berries
- Crumble with dark chocolate ganache, cocoa nibs and whisky ice cream

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STANDING LUNCH OR DINNER

CHRISTMAS PACKAGE 3 - £125*

- Three Christmas cocktails or a 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
- 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
- Ribeye 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



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

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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 per 10 guests

Place names
£2 per guest

Chair covers (no sash)
£5.50 per chair

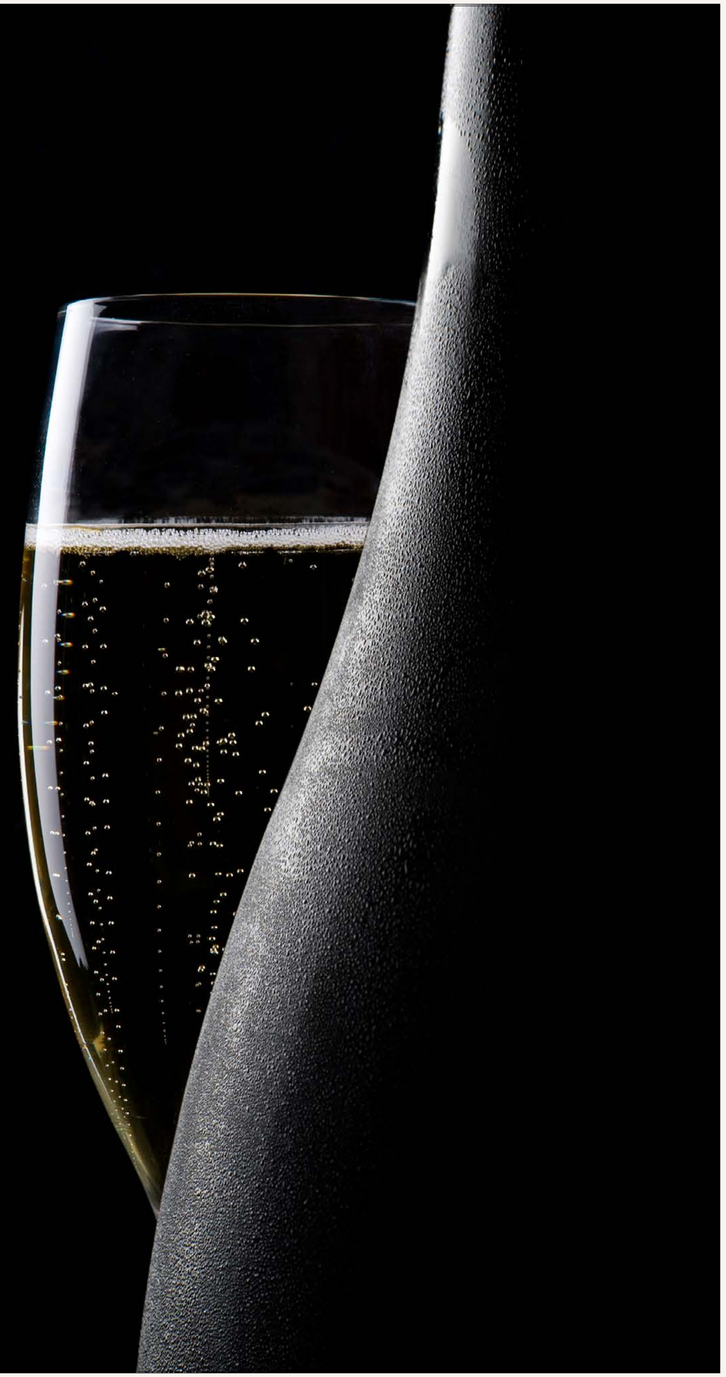
DJ
From £975

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 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
- Baby chicken roasted with lemon and miso butter

DESSERT

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

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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
- Panzerotti of wild mushrooms and provolone with citrus

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

DESSERT

- White chocolate cheesecake with passion fruit sorbet
- Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet
- Christmas pudding with brandy sauce

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FESTIVE TASTE OF MAY FAIR KITCHEN

£65 PER GUEST

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

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TO SHARE

- Lemon butter and shichimi sea salt edamame
- Seared tuna sashimi salad with yama gobo and tosazu dressing
- Seared beef, Lombardy Gorgonzola Dolce and truffle dressing
- Kohlrabi salad with crispy leeks and white goma dressing
- Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives
- Baby chicken roasted with lemon and miso butter
- Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

DESSERT

- Christmas pudding with brandy sauce
- Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet

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CHRISTMAS EVE AT MAY FAIR KITCHEN

£165 PER GUEST

- Join us on Christmas Eve for an exquisite four-course menu

TO START

- Seared tuna sashimi salad with yama gobo and tosazu dressing
- Seared beef, Lombardy Gorgonzola Dolce and truffle dressing
- Kohlrabi salad with crispy leeks and white goma dressing
- Stracciatella Pugliese and caramelised fig salad with aged balsamic

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

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

DESSERT

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

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CHRISTMAS DAY AT MAY FAIR KITCHEN

£165 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

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 croûte with creamed leeks, mascarpone and wild mushroom crème

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

DESSERT

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

PETIT FOURS

- Salted caramel chocolates and pâte de fruit selection

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CHILDREN'S CHRISTMAS DAY AT MAY FAIR KITCHEN

£70 PER GUEST

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

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TO START

- Chicken and bean broth with lemon and fresh herbs
- Plum vine tomato and mozzarella salad with basil and balsamic reduction

MAIN COURSE

- Black Norfolk roast turkey, mānuka honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey jus
- Corn-fed chicken breast, chestnut mushrooms and winter truffle with rosemary jus
- Gnocchi with San Marzano tomatoes and basil

DESSERT

- Valrhona chocolate fondant with hazelnut ice cream
- Yuzu mousse with cranberry jelly and goji berry and cocoa crumb
- Ice cream selection

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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 Impérial NV

TO START

- Seared tuna sashimi salad with yama gobo and tosazu dressing
- Seared beef tartare with black truffle ponzu
- Stracciatella Pugliese and caramelised fig salad with aged balsamic
- Kohlrabi salad with crispy leeks and white goma dressing

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

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

DESSERT

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

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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 Impérial NV on arrival and during our midnight toast

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TO START

- Seared tuna sashimi salad with yama gobo and tosazu dressing
- Seared beef tartare with black truffle ponzu
- Stracciatella Pugliese and caramelised fig salad with aged balsamic
- Kohlrabi salad with crispy leeks and white goma dressing

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

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

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
- Matcha tiramisù
  Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa
- Chīzukēki
  White chocolate cheesecake with passion fruit sorbet

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NEW YEAR'S EVE AT THE MAY FAIR BAR

Choose your ideal experience from the options below and
prepare to celebrate the final evening of the year in true Mayfair style.

TABLE EXPERIENCES

STANDARD
£49 per guest

Reserved table, one signature Champagne cocktail on arrival and a glass of Ruinart Brut to toast at midnight

PREMIUM
£99 per guest

Reserved table, one signature Champagne cocktail and half a bottle of Ruinart Blanc de Blancs NV per guest to toast at midnight

GROUP EXPERIENCES

BOOTH ONE
Up to 10 guests, £1000

Gather your group and enjoy an exclusive booth including one bottle of Belvedere Vodka or Volcán tequila with mixers, three bottles of Ruinart Blanc de Blancs NV, a signature small plates experience, and still and sparkling water

BOOTH TWO
Up to 14 guests, £1400

For larger parties, opt for one bottle of Belvedere Vodka and one bottle of Volcán tequila, as well as three bottles of Ruinart Blanc de Blancs NV, a signature small plates experience, and still and sparkling water

VELVET ROOM
25-35 guests, £3200

For those seeking exclusivity, enjoy access to your own private section of the bar, complete with two magnums of Belvedere Vodka and two bottles of Volcán tequila with mixers, three magnums of Ruinart Blanc de Blancs, a signature small plates experience, and still and sparkling water

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THE CRYSTAL BALLROOM

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The
CRYSTAL BALLROOM

EXPERIENCE BREATHTAKING EVENTS IN OUR BALLROOM

Hosts up to 220 seated or 370 standing guests for magical festivities.

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*Accommodation rates are available from 23rd November 2026 - 20th January 2027. 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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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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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.

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CONTACT



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

FOR ENQUIRIES, PLEASE CONTACT

events@themayfairhotel.co.uk
+44 (0)20 7915 3898

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