

THE MAY FAIR HOTEL

A Season of Celebration: Christmas & New Year's Eve at The May Fair Hotel



UNDER EMBARGO

LONDON, DATE – This festive season, [The May Fair Hotel](#) invites guests to celebrate with a series of curated experiences that bring together exceptional dining, seasonal spa indulgence, and luxurious overnight stays. From five-course Christmas feasts to midnight champagne toasts and restorative wellness rituals, the hotel sets the stage for a season of effortless celebration at the heart of Mayfair.

May Fair Kitchen & Bar - Festive Dining Experiences & Celebrations

From 10 November – 21 December, [May Fair Kitchen](#) presents a Festive Set Menu of contemporary Mediterranean dishes. Guests can enjoy two courses (£39) or three courses (£45), paired with a glass of Gusbourne Blanc de Blancs or a festive Panettone Negroni. For larger groups, bespoke dining menus (£85pp) add further sparkle with Moët & Chandon Brut Imperial NV or seasonal cocktails.

On Christmas Day, the restaurant hosts a five-course celebration menu (£155pp) for both lunch and dinner, offering a refined interpretation of festive dining. Meanwhile, [The May Fair Bar](#) will welcome guests for a relaxed à la carte dinner service from 3pm – 11pm.

New Year's Eve at May Fair Kitchen offers two elegant ways to toast 2026:

- First Sitting: A four-course menu with Moët & Chandon Brut on arrival, £130pp (5pm – 6.30pm seatings).
- Second Sitting: A five-course dinner with champagne on arrival and at midnight, accompanied by a live DJ, £195pp (8pm – 9.30pm seatings).

For those drawn to late-night glamour, The May Fair Bar transforms into a celebratory destination with à la carte dining early in the evening and signature late-night experiences. These include table seatings from £45–£125 per guest, exclusive private booths (£1,000–£1,600), and the coveted Velvet Room (£3,200 for up to 30 guests).

From 13 November, May Fair Kitchen reimagines the timeless tradition of afternoon tea with a touch of winter indulgence. Guests are invited to savour exquisite patisserie creations that celebrate the season's warmth and elegance — *a mandarin and nutmeg silk mousse brûlée*, a *white peach mousse layered with raspberry rose and cinnamon shortbread*, and a *caramelised hazelnut yule log* that is pure Christmas decadence. Served alongside delicate sandwiches, warm scones, and a selection of the finest teas, it's the perfect way to toast the magic of the season in Mayfair style.

May Fair Spa – Seasonal Indulgence

Throughout 10 November – 31 December, May Fair Spa offers restorative retreats designed to balance festive celebration with wellbeing:

- Couple's Festive Retreat (£485 per couple): A Moroccan steam cleansing ritual, 60-minute couple's massage, spa access, Champagne in the relaxation lounge, and festive afternoon tea at May Fair Kitchen.
- Winter Warmer (£115pp): A choice of a 30-minute treatment (facial or massage), spa access, and a glass of bubbles – with the option to extend to a 60-minute treatment for an additional £50.

The May Fair Hotel – Festive Stays

Extend the celebrations with two exclusive seasonal stays at *The May Fair Hotel*:

- Christmas Package – “All Wrapped Up” (25–26 December): Includes a five-course Christmas lunch, Champagne afternoon tea, breakfast, early check-in (subject to availability), and an overnight stay with 15% off the best available rate.
- New Year’s Eve Package – “Spend NYE in Style” (31 December – 1 January): Includes a five-course New Year’s Eve dinner at May Fair Kitchen, access to The May Fair Bar’s celebrations with a bottle of R de Ruinart Brut, breakfast, early check-in, and an overnight stay with 15% off BAR.

A Season of Effortless Indulgence

With its blend of contemporary dining, festive theatre, and timeless Mayfair luxury, *The May Fair Hotel* offers the ultimate destination to celebrate Christmas and New Year’s Eve in style.

For more information and bookings, please visit:

<https://www.themayfairhotel.co.uk/festive-season> | @themayfairhotel

QUARTZ

FURTHER INFORMATION

About The May Fair Hotel:

[The May Fair Hotel](#) is a luxurious, five-star hotel located in Mayfair, London. Known for its elegance, impeccable service, unrivalled location and rich history, The May Fair Hotel offers an unparalleled experience of sophistication and style and houses both The May Fair Bar and The May Fair Kitchen.

About Edwardian Hotels London:

[Edwardian Hotels London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career in the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of premium hotel and dining experiences.

[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, [The Residence](#), [The Retreat](#), private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award-winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [The May Fair Bar](#).