

1
HOTEL
mayfair

EVENT MENUS
FALL/WINTER 2024





NOURISH

Catering menus evolve with the changing seasons and pay homage to the fresh, local and seasonal ingredients, signature to the 1 Hotel Mayfair culinary program. The hotel's culinary team takes pride in their relationships with the local farmers, purveyors who supply their kitchens with high-quality, sustainably-made products.

Farmers across the United Kingdom provide us with quality, fresh produce so our guests can savour the seasons while the hotel works to preserve the environment by purchasing locally.

1 HOTEL MAYFAIR, BREAKFAST

All served with freshly squeezed fruit juices & a tea/coffee selection

CONTINENTAL BREAKFAST

£35 per guest

Assorted House viennoiseries, breads, and preserves
1 Hotel granola, yogurt & berries in individual pots
Selection of sliced Neals Yard cheeses and Wescombe meats with sourdough bread (GF Available)
Sliced smoked salmon & chive cream cheese on Bagel (GF Available)
Sliced seasonal fruits (VE, GF)
Smashed avocado on sourdough toast (GF Available) (VE)

HEALTH-CONSCIOUS BREAKFAST

£35 per guest

Selection of hot breads (GF Available)
Dovetale granola, honey yogurt & berries in individual pots
Sliced seasonal fruits (VE, GF)
Chopped breakfast salad, green goddess dressing (VE, GF)
Sliced smoked salmon (GF)
Protein bowls (GF) (VE Available)
Sliced avocado (VE)

HOT BREAKFAST

£39 per guest

Selection of hot toast/muffins
Grilled applewood smoked bacon (GF)
Roast old spot sausages
Grilled black pudding
Grilled tomatoes, mushrooms & herb butter (GF)
Smashed avocado on sourdough toast (GF Available) (VE)
Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

HOT BREAKFAST (V)

£39 per guest

Selection of hot toast/muffins
Grilled halloumi, spring onion chermoula (GF)
Roast vegetarian sausages
Grilled tomatoes & mushrooms (VE, GF)
Baked beans (VE, GF)
Wilted spinach (VE available, GF)
Smashed avocado on sourdough toast (GF Available) (VE)
Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

V – Vegetarian | VE – Vegan | GF – Gluten Free | NF – Nut Free

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

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1 HOTEL MAYFAIR, BREAKFAST

MORNING SMALL BITES

£6 per piece

COLD

Smashed avocado on sourdough toast (GF Available) (VE)

Smoked salmon and cream cheese on brioche toast

Mini spinach quiche tartelettes

HOT

Croque Monsieur

Quail egg Benedict on brioche toast

Mini Bubble and squeak with smoky tomato relish

Grilled halloumi and mushroom skewers

INDIVIDUAL PLATED HOT BREAKFAST

Pre-orders required - 20 guests max

Eggs Benedict £18

Eggs Royal £18

Eggs Florentine (V) £18

Fried or scrambled eggs on toast (V) (GF available) £18

Avocado on sourdough toast with a poach egg, herb dressing (V) (GF Available) £20

Full English £25

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1 HOTEL MAYFAIR, LUNCH BUFFET

WORKING LUNCH BUFFET OPTION

£45 per person, Select 6 items + £8 for each additional choice, Minimum 10 guests

COLD SELECTIONS

MEAT

Iberico Cebo Ham (GF)

Beef Pastrami and Sauerkraut (GF)

Roasted Sundays Beef cold cut (GF)

Sliced charcuterie meat (GF)

FISH

Sliced smoked salmon (GF)

Hot-smoked salmon, dill and fennel salad (GF)

Dressed crab & potato salad (GF)

Smoked haddock rillettes (GF)

1 Hotel Caesar salad

VEGETARIAN

Chargrilled halloumi with roasted vegetables, mint and spring onions chermoula (GF)

Jersey royal potato and mustard dressing salad (GF, DF)

La Latteria Burrata, fried artichokes and herb gremolata (GF)

VEGAN

Fried kale, roasted butternut squash and pumpkin seeds (VE, GF)

Green leaf salad (VE, GF)

Roasted beets, pickled plum and pecan salad (VE, GF)

Moroccan freekeh salad, herbs and dried fruits (VE)

HOT SELECTIONS

MEAT

Braised 5 spiced Lake District lamb shoulder (GF)

Somerset chicken and garden leek pot pie

Whole roast Somerset chicken (GF)

Lake District roasted beef, red wine, horseradish gravy (GF)

FISH

Blackened whole roast Seabass

Chimichurri roasted Scottish salmon (GF)

Seared Cornish bream fillets with garlic and rosemary (GF)

VEGETARIAN/ VEGAN

Foraged mushroom vegetarian lasagna

Vegan gnocchi dressed in truffle artichoke pesto (VE)

SIDES

Roasted Jersey royal potatoes, whey butter, lemon and parsley (GF)

Tender-stem broccoli with lemon, garlic and dukkah (GF)

Chargrilled shrub farms root vegetables, balsamic, mint and maple syrup (VE, GF)

Grilled 'imam byaldi' salad (VE, GF)

DESSERT

Hazelnut and praline Choux

Dulcey panna cotta, raspberry jam, tonka crumble

Brownie with salted caramel and Vanilla (V)

Chocolate and banana fondant (V)

Brown butter financier, Valrhona chocolate ganache (V)

Mixed fruit salad (VE)

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1 HOTEL MAYFAIR, REFRESHMENTS

EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£19 per person

Select 2 items, tea and coffee included

MEAT

Mini turkey bacon & egg sliders

Salt beef pastrami, sauerkraut & gruyere on focaccia bread

Pork and fennel sausage rolls, English mustard

FISH

Smoked Scottish salmon & cream cheese sandwiches

Cornish picked white crab and brown crab mayo on sourdough bread

VEGETARIAN/VEGAN

Avocado on sourdough toast (VE) (GF option)

Protein bowls (VE)

La Latteria Burrata and charred lemon and orange (GF)

Chargrilled aubergine, red pepper and hummus wraps (VE,GF)

Marinated courgette and artichoke salad (VE,GF)

FRUIT

Fruit & yogurt pots (GF)

Granola & yogurt pots

Sliced fruit (V,GF)

Overnight oats and diced fruits (VE,GF)

SWEET

Selection of mini pastries

Matcha Cookie (V)

Brownie with salted caramel and vanilla (V)

Brown butter financier, Valrhona chocolate ganache (V)

Diamante Sable biscuit (V)

Vegan milk chocolate, whipped hazelnut praline cake (VE)

BEVERAGES

Assortment of freshly squeezed juices (VE, GF)

Energising fruit smoothie (VE, GF)

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1 HOTEL MAYFAIR, EVENT CANAPÉS

SELECTION OF 6 - £36 | SELECTION OF 12 - £65 | SELECTION OF 15 - £80

Minimum order of 20 pieces per canapé, pricing applies per person.

COLD

MEAT AND FISH

Roasted beef with horseradish cream on brioche toast

Duck rillettes and cornichons on sourdough toast

Ilberico ham and pickled celeriac (DF, GF)

Cured salmon belly, avocado and yuzu tart

Carlvingford oyster, Sarawak mignonette (DF, GF)

Dressed crab and yuzu on rye toast

VEGETARIAN/VEGAN

English burrata, grilled fig and minus 8 vinegar on grilled sourdough

Bitter leaf, blue cheese pear & walnut wraps (GF)

Truffle, hazelnut and celeriac, creme fraiche tarts

Smoked semi-dried tomato, lightly pickled artichoke skewer (VE,GF)

Pickled kohlrabi, apple, mint & clear apple gel rolls (VE,GF)

Marinated courgette, pomegranate molasses and whipped tahini Skewers (VE,GF)

FESTIVE

Rosemary Crusted Brie, honey glaze (V)

Pigs in blankets, maple syrup glaze

Smoked salmon cream, keta caviar vol au vent, dill gel

Butternut squash, hazelnut tart with pomegranate molasses (V)

Mince Pies

HOT

MEAT AND FISH

English wagyu and mustard beef fat chips (DF, GF)

Chermoula grilled chicken skewers (DF, GF)

Crispy braised lamb croques, mint jelly

Smoked haddock croquettes, crushed peas

Grilled Loch Duart salmon belly, Gochujang glaze and shaved pickled nappa cabbage (DF, GF)

Warm hash browns, N25 caviar & chives (GF) (£8 suppl.)

VEGETARIAN AND VEGAN

Wild mushroom arancini, cep mayo

Cheese gougères drizzled with Epping honey

Welsh rarebit and cornichons on toast

Crispy panisse, caramelized onion and parsley (VE,GF)

Fried salt and pepper tofu, pickled cucumber (VE,GF)

Stuffed Mushrooms with artichoke and basil (VE,GF)

DESSERT

Mini choux pastry, hazelnut praline

Macarons

Mini Tartlets

Kalamansi and yuzu crèmeux (VE)

Mini Rocher (VE)

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1 HOTEL MAYFAIR, EVENT BOWL FOOD

COLD

£10 per item

MEAT AND FISH

Iberico ham, chicory and gordal olives tapenade (DF, GF)

Roast beef, horseradish creme fraiche and rocket sliders

Confit duck and celeriac remoulade (DF, GF)

Dressed Cornish crab, avocado & yuzu (GF)

Smoked salmon, potato & dill (DF, GF)

Prawns, dressed leaves, Mary Rose dressing (GF)

VEGETARIAN/VEGAN

La Latteria Burrata, grilled figs (GF)

Chicory, pear & walnut salad, maple syrup dressing (GF)

Freekeh salad, herbs, seeds & apricot harissa (VE)

Shrub farm garden crudites, hummus dip (VE, GF)

Seasonal leaves, toasted pinenuts, maple syrup and herb dressing (VE, GF)

HOT

£12 per item

MEAT AND FISH

Wagyu & Oglesfield sliders

Fried chicken & hot honey sauce

Shredded Lake District lamb shoulder, yoghurt, mint and dried apricots (DF, GF)

Tempura shrimp, pickled shaved vegetables and sweet chilli slider (DF)

Moroccan salmon, fennel and mandarin salad (DF, GF)

VEGETARIAN AND VEGAN

Portobello mushroom, rocket, cep mayo slider

Parsnip and pear risotto (GF)

Imam byaldi, tomato, aubergine & yoghurt (DF, GF)

Vegan gnocchi, truffle and artichoke pesto (VE)

Tempura sprouting broccoli, black vinegar (VE)

Charred radicchio, blood orange and beetroot warm salad (VE,GF)

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1 HOTEL MAYFAIR, PLATED MENUS

Option A: £80/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

"Made this morning" burrata, 100 years' old balsamic and Oil of Life (V)

24 months Cebo Iberico ham, grilled figs and fennel pollen (GF)

White onion soup, hazelnut and black truffle pesto (VG)

MAINS (CHOICE OF)

Grilled Cornish black sea bream, mushroom caramel and braised leeks

Chargrilled English Bavette steak, smoked Jalapeno hollandaise

Beef steak tomato, soy, basil & ginger (VE)

SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

DESSERTS (CHOICE OF)

Yuzu and kalamansi crèmeux, buckwheat praline with coconut sorbet (VE)

Nutmeg English custard tart (V)

Milk chocolate mousse, hazelnut praline, dry meringue

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1 HOTEL MAYFAIR, PLATED MENUS

Option B: £100/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

Duck & pork pate-en-croute, wholegrain mustard & frisee salad

Dressed Dorset crab salad, chopped egg, chives and kombu

Cep Consume, winter "minestrone" (VG)

MAINS (CHOICE OF)

Poached Loch Duart Salmon, grapefruit beurre blanc and finger lime

Yorkshire venison lion, red wine and pickled blackberries

Gnocchi, aubergine bolognese (VE)

SIDES

Buttered Jersey royal potatoes

Crate-to-plate green salad

DESSERTS (CHOICE OF)

Yuzu and kalamansi crèmeux, buckwheat praline with coconut sorbet (VE)

Lemon, passionfruit tart with lemon-vanilla sorbet

Milk chocolate mousse, hazelnut praline, dry meringue, vanilla ice cream

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1 HOTEL MAYFAIR, PLATED MENUS

Option C: £120/person

FOR THE TABLE

Sourdough baguette & cultured butter

STARTERS (CHOICE OF)

La Latteria Burrata, shaved black truffle and Oil of Life

Pork and duck pate en croute, whole grain mustard and frisee salad

Smoked salmon, celeriac and dill remoulade

MAINS (CHOICE OF)

Roasted fillet of Angus beef, smoked jalapeno hollandaise

Grilled wild Seabass, mushroom caramel and braised leeks

Pumpkin risotto, raisins and sage (VE)

SIDES

Buttered Jersey royal potatoes

Crate to plate green salad

DESSERTS (CHOICE OF)

Yuzu and kalamansi crèmeux, buckwheat praline with coconut sorbet (VE)

Nutmeg English custard tart, vanilla ice cream (V)

Vanilla pear and pecan (V)

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1 HOTEL MAYFAIR, EVENT BEVERAGES

COCKTAILS

Ginger Mule 19

Sapling vodka, British falernum, ginger ale, lime

Beekeeper 19

Beesou aperitif, English sparkling wine, Franklin & Son soda water

Green Park Swizzle 19

Appleton 12 Rum, ginger mead, fresh lime, mint, soda water

Daisy 19

Don Julio Blanco, chilly mead, lime, honey

G&T, Garden Tonic 19

Sapling gin, strawberry shrub, elderflower, tonic water

0% COCKTAILS

Belli-no (Peach) or Rossi-no (Raspberry) 12

0% ABV sparkling wine

Citrus Sprout (Zero Proof) 12

Seedlip garden, elderflower, Franklin & Sons tonic water

FESTIVE

Kentish Apple Pie

Piggyback 6yo rye whisky, Holly grass infused
Vodka, Mulled spice syrup, cider reduction,
apple juice, verjus and Maple soda

SOFT DRINKS

Water 75cl 5

Karma cola 6.5

Karma diet cola 6.5

Karma gingerella 6.5

Karma lemonade 6.5

Tonic water 6.5

Light tonic 6.5

Lemonade 6.5

Ginger ale 6.5

Ginger beer 6.5

JUICES

Orange 6.5

Apple 6.5

Pineapple 6.5

Grapefruit 6.5

Rise and shine juice 8

(apple/carrot/ginger/turmeric)

Pure green juice 8

(apple/kale/cucumber/pineapple/mint)

BEER

Toast Larger 9

Toast Premium pale Ale 9

Toast Session IPA 9

Small Beer Tropical IPA 9

Lucky Saint 0.5% 9

1 HOTEL MAYFAIR, EVENT BEVERAGES

SPIRIT SELECTION

Vodka 50ml

Ketel One 14
Sapling 14
Belvedere 16

Gin 50ml

Tanqueray 10 16
Sapling 14
Hendricks 16

Tequila 50ml

Don Julio 1942 50
Casamigos reposado 16
Don Julio Blanco 16

Mezcal 50ml

Montelobos Espadin 16
Los Danzantesaño 22

Rum 50ml

Zacapa 23 22
Eminente Claro 14
Plantation XO 18

Scotch Whisky 50ml

J Walker Black 14
J Walker Blue 45
Lakes Distillery The One 16
Macallan 18 105

Whiskey 50ml

Mitchers Bourbon USA 18
Bulleit Bourbon 14
Yamazaki 12yrs 105
Yamazaki 18yrs 160

Cognac 50ml

Hennessy VSOP 14
Hennessy XO 45

WINES

Sparkling (125ml Glass | Bottle)

NV Veuve Cliquot, Yellow Label Champagne, France 23 | 115
NV Veuve Cliquot, Brut Rosé Champagne, France 30 | 140
NV Ruinart, Blanc de Blancs Champagne, France 36 | 225
NV Veuve Cliquot, La Grande Dame 2015, France 46 | 425
NV Wild Idol Rosé, 0%, Germany 14 | 60

White (175ml Glass | Bottle)

2023 Castaño, Macabeo Murcia, Spain 12 | 48
2023 Domaine de Laulan, Sauvignon Blanc, Garonne, France 55
2022 Villa Bucci, Verdicchio Marche, Italy 16.5 | 65
2022 Domaine Garnier, Petit Chablis Burgundy, France 78
2021 Domaine G & J, First Flight Viognier Rhône, France 90
2022 Domaine La Choupette, Puligny-Montrachet Burgundy, France 165

Rosé (175ml Glass | Bottle)

2023 Château Minuty Prestige Rosé Provence, France 70
2023 Château Minuty et Or Rosé Provence, France 90

Red (175ml Glass | Bottle)

2022 Bodegas Vinessens, Primeros Monastrell Levant, Spain 12 | 48
2023 Bodega Cecchin Malbec, Mendoza, Argentina 55
2019 Lockhart, Merlot California, USA 17 | 70
2022 Buon Tempo, Rosso di Montalcino Tuscany, Italy 78
2020 Château Barrail du Blanc, Saint-Émilion Bordeaux, France 90
2021 Damascene, Syrah Stellenbosch, South Africa 110

Sweet (500ml)

2019 Clos LaPeyre La Magendia, Jurançon, France 97

