

A DECEMBER TO REMEMBER

at



HAY HILL

MAYFAIR





CHRISTMAS 2026

Welcome to HAY HILL - London's premiere business members' club located in the heart of Mayfair.

Our six-storey building is unique in providing high-specification facilities, exceptional leisure space and five-star service, all in the heart of Mayfair.

From elaborate Christmas parties to corporate events and refined private dinners, events at HAY HILL are sure to delight even the most difficult to impress guests.

Carmen Garcia

Private Events Manager
events@12hayhill.com
+44 (0)20 7952 6943





CHOOSE
BETWEEN:

FESTIVE DINING MENU

£80 per person



PREMIUM FESTIVE DINING MENU

£95 per person

FESTIVE TASTING MENU

£130 per person

Or



CANAPÉS & BOWL FOOD RECEPTION



FESTIVE DINING MENU

£80 per person

Focaccia Bread & Salted Butter for the table (V)

Starter

Severn & Wye Smoked Salmon

Capers, Crème Fraîche, Lemon Caviar, Rye Croutons

Caramelised Celeriac & Truffle Soup

Artichoke Crisps, Salsa Verde, Toasted Focaccia (V)

Fillet of Beef Carpaccio

Pesto Genovese, Parmesan, Balsamic Pearls, Parsnip Crisps (G)

Main

Norfolk Black Turkey Ballotine with Cumberland Sausage Stuffing

Duck Fat Roast Potatoes, Shaved Brussel Sprouts, Glazed Chantanay Carrots, Turkey Jus

Jerusalem Artichoke Tortelloni

Wild Mushroom & Sage Sauce, Parsnip Crisps (V)

Pan Roasted Sea Trout Fillet

Potato & Thyme Rosti, Leek Fondue, Devonshire Crab (G)

Dessert

Sticky Toffee Pudding

Clotted Cream, Salted Caramel Sauce, Toasted Walnuts (V,N)

Caramel Panna Cotta

Gingerbread Crumble, Winter Berry Compote

Black Forest

Dark Chocolate Mousse, Cherry Puree, Crème Fraîche (V)

Selection of Artisan Cheeses (G) (£4 supplement)

Fig Relish, Celery, Seeded Crackers & Grapes

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V - vegetarian VE - vegan D - made without dairy
G - made without gluten N - contains nuts



PREMIUM FESTIVE DINING MENU

£95 per person

Focaccia Bread & Salted Butter for the table (V)

Starter

Caramelised Goat's Cheese & Grilled Baby Leeks

Red Grape, Walnut Crumble (V, N)

Devonshire Crab & King Prawn Cocktail

Mary Rose Sauce, Pickled Cucumber, Brioche Croutons

Smoked Breast of Duck

Golden Beetroot, Truffle Emulsion, Orange Dressing, Micro Herb Salad (G)

Main

Roasted Beef Sirloin with Creamed Horseradish

Duck Fat Roast Potatoes, Shaved Brussel Sprouts, Glazed Chantanay Carrots, Red Wine Jus

Porcini, Wild Mushroom & Truffle Risotto

Driftwood Goat's Cheese, Crispy Maran Egg (V)

Fillet of Wild Cornish Sea Bass

Potato Terrine, Sea Vegetables, Keta Caviar & Mussel Sauce (G)

Dessert

Sticky Toffee Pudding

Clotted Cream, Salted Caramel Sauce, Toasted Walnuts (V,N)

Spiced Cinnamon Cheesecake

Gingerbread, Orange Curd, Clementines (V)

70% Dark Chocolate Tart

Hazelnut Praline, Cranberry Compote, Vanilla Chantilly (V, N)

Selection of Artisan Cheeses (G) (£4 supplement)

Fig Relish, Celery, Seeded Crackers & Grapes

Mini Mince Pies for the table

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VEGAN FESTIVE DINING MENU

Focaccia Bread, Balsamic & Extra Virgin Olive Oil

Starter

Caramelised Celeriac & Truffle Soup

Artichoke Crisps, Salsa Verde, Toasted Focaccia (Ve, D)

Main

Wild Mushroom, Sweet Potato & Sage Wellington

*Roast Potatoes, Shaved Brussel Sprouts, Chantarray
Carrots, Onion Gravy (Ve, D, N)*

Dessert

Apple, Rhubarb & Cinnamon Crumble

Toasted Nuts & Oats, Vanilla Ice Cream (Ve, N, D)

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FESTIVE TASTING MENU

£130 per person (minimum 10 - max 30 guests)

Focaccia Bread & Salted Butter for the table (V)

Amuse Bouche

Starter

Caramelised Goat's Cheese & Grilled Baby Leeks

Red Grape, Walnut Crumble (V, N)

Fish

Pan Roasted Fillet of Cornish Turbot

Sea Vegetables, Porcini Mushroom Sauce, Artichoke Crumb

Main

Norfolk Black Turkey Ballotine with Cumberland Sausage & Cranberry Stuffing

Duck Fat Roast Potatoes, Shaved Brussel Sprouts, Glazed Chantarray Carrots, Red Wine Jus

or

Roasted Beef Sirloin with Creamed Horseradish

Duck Fat Roast Potatoes, Shaved Brussel Sprouts, Glazed Chantarray Carrots, Red Wine Jus

Dessert

Caramel Panna Cotta

Gingerbread Crumble, Winter Berry Compote

Mini Mince Pies for the table

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VEGETARIAN FESTIVE TASTING MENU

£130 per person (minimum 10 - max 30 guests)

Focaccia Bread & Salted Butter for the table (V)

Amuse Bouche

Starter

Caramelised Goat's Cheese & Grilled Baby Leeks

Red Grape, Walnut Crumble (V, N)

Middle

Pumpkin & Ricotta Tortelloni

Butternut Squash Sauce, Sage & Artichoke Crisps (V)

Main

Porcini, Wild Mushroom & Truffle Risotto

,Parmesan', Crispy Maran Egg (V)

or

Wild Mushroom, Sweet Potato & Sage Wellington

*Roast Potatoes, Shaved Brussel Sprouts, Chantanay Carrots, Onion
Gravy (Ve, D, N)*

Dessert

Spiced Cinnamon Cheesecake

Gingerbread, Orange Curd, Clementines (V)

Mini Mince Pies for the table

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CANAPÉS

All £5 each

Cold

Severn & Wye Smoked Salmon Blini's, Keta Caviar & Crème Fraîche

Vietnamese Spring Rolls, Soy & Ginger Dressing, Toasted Peanuts (Ve, D, G, N)

Coronation Turkey Tartlet, Raisin, Toasted Almonds (N, D)

"Parmesan" Sable, Whipped Cream Cheese & Chive, Red Grape (V)

Hot

Roasted Turkey Leg & Stuffing Croquettes, Cranberry Gel

Spinach & Herb Falafel, Beetroot Houmous, Pickled Cucumber (Ve, D, G)

Salmon Wellington, Lemon Mayonnaise (D)

Wild Mushroom Duxelle Frittata, Mushroom Ketchup (G)

Truffle & "Parmesan" Arancini, Black Garlic Emulsion (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Dessert

Lemon Meringue Tartlets, Gingerbread Crumb (V)

Christmas Pudding Chocolate Truffles, Cranberry Gel (Ve, N, D)

Macaron Selection (V, N)

Mini Mince Pies, Cinnamon Sugar (V)

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BOWL FOOD

Cold - £7 per bowl

Buffalo Mozzarella

Compressed Winter Tomatoes, Pesto Genovese, Balsamic Crispy Shallots (V)

Grilled Goats Cheese

Caramelised Figs, Roasted Endive, Honey & Sherry Vinegar Dressing (V, G)

Slow Roast Chicken Caesar Salad

Quails Egg, Pancetta & Shaved Parmesan

Devonshire Crab Cocktail

Marie Rose Sauce, Pickled Cucumber, Avocado, Lemon Caviar (D)

Hot - £8 per bowl

Mini Christmas Dinner

Roast Turkey, Stuffing, Potatoes Terrine Bites & Cranberry Jus

Panko Fish & Chips

Tartare Sauce (D)

Steak & Millionaires Fries

Bearnaise Sauce (G)

Wild Mushroom Risotto

Driftwood Goat's Cheese, Artichoke Crisps (V)

Curried Butternut Squash

Lentils & Coconut, Crispy Chick Peas (Ve, D, G)

Seared Salmon Fillet

Mash, Tenderstem Broccoli, Champagne Cream Sauce (G)

Sweet - £7 per bowl

Christmas Pudding

Brandy Custard, Toasted Walnuts (V)

Black Forest

Dark Chocolate Mousse, Cherry Puree, Crème Fraiche (V, G)

Caramel Panna Cotta

Gingerbread Crumble, Winter Berry Compote

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LATE NIGHT BITES MENU

Prices are for 20 pieces, available for late licence events only

All served sharing style

Beef Sliders

Burger Sauce, Dill Pickles & Aged Cheddar

£130 per platter

Panko Chicken Sliders

Katsu Mayonnaise, Pickled Cucumber

£110 per platter

HAY HILL Fishcake

Tartare Sauce

£110 per platter

Wild Mushroom & Sweet Potato Sliders

Vegannaise, Crispy Shallots (Ve, D)

£110 per platter

Millionaires Fries

Truffle Mayonnaise (G, V)

£40 per platter

Compliment with...

Festive Spice (non-alcoholic cocktail)

Five spices infused Dark Caleno and Everleaf Mountain, Ginger Beer

£12

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FESTIVE CHRISTMAS COCKTAILS

£14 each

Winter Forest

V Spiced Rum, Kaveri Ginger Liqueur, Lime Juice, Black Walnut Bitter

Gin-gle bells!

Gin, Cointreau, Peach Bitter, Orange & Fig Soda

Non-alcoholic

Festive Spice - £12

*Five spices infused Dark Caleno and Everleafe
Mountain, Ginger Beer*

Mulled wine - £8

An all time festive classic

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OUR SPACES

The Lounge:

A serene open-plan space to host a networking event, business dinner, presentation or a Christmas party - this airy versatile space can be configured in a plethora of ways

SET UP:



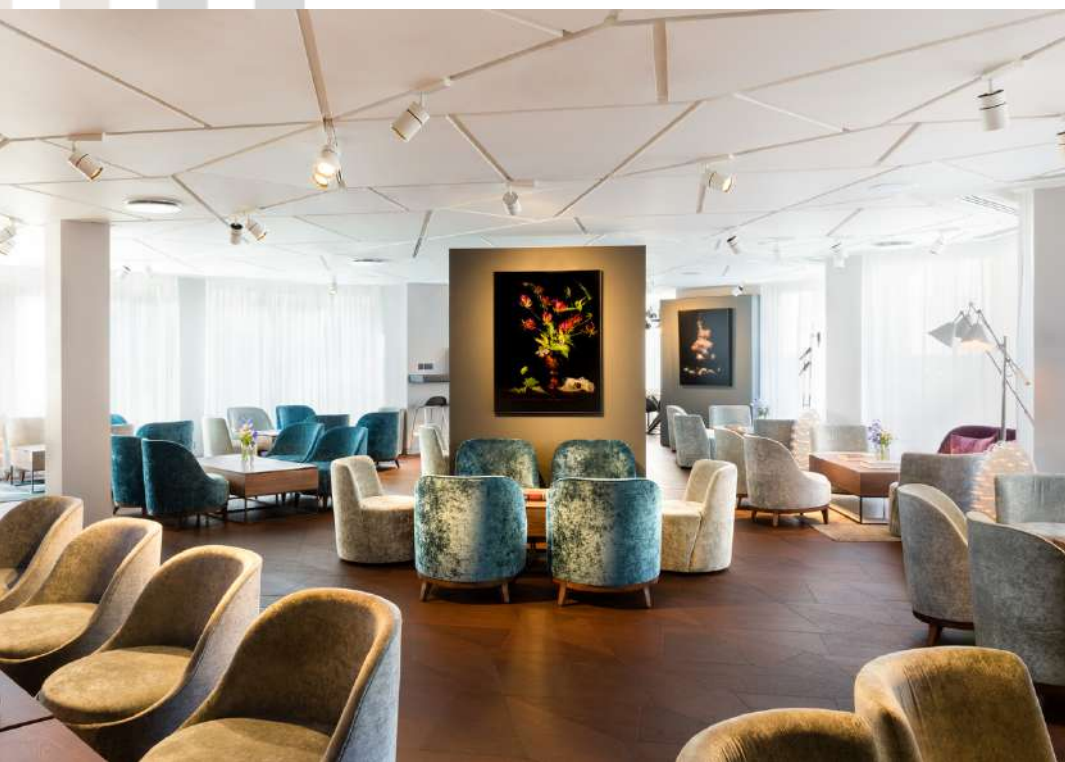
ROUND TABLE DINNER - 80



CABARET - 55



STANDING RECEPTION - 150 (WITHOUT FURNITURE)





OUR SPACES

The Bar:

Carved from an old bank vault, the recently renovated bar offers a truly luxurious atmosphere in an exclusive Mayfair location. The Bar is home to a distinctive selection of wines, bespoke cocktails and exceptional food and works perfectly for a conference, presentation or a standing reception.

SET UP:



CABARET - 28



THEATRE - 30



DINNER - 40



STANDING - 100





OUR SPACES

The Libraries:

The Library rooms are among HAY HILL's most popular spaces. Hired separately or combined - they can accommodate up to 18 people for an exquisite private dining experience.

SET UP:



DINING -18





OUR SPACES

Private Dining Rooms:

If you're looking for a space to dine in opulence, our Private Dining rooms are the perfect place to make an impression.

With capacities of up to 14 people, you have found the perfect setting for your office Christmas dinner, a place to host your clients, or just an intimate festive soirée.





PREFERRED SUPPLIERS



DJ & Musicians:

- Atlantis Music Group:
- DJ - £600 (4 hours)
- Sax (to accompany the DJ) - £400 (2 hours)
- Percussionist (to accompany the DJ) - £400 (2 hours)

Florist:

- Petal to the Metal - Paul Furness
paul@petaltothemetalflowers.co.uk, +44 7779 286568



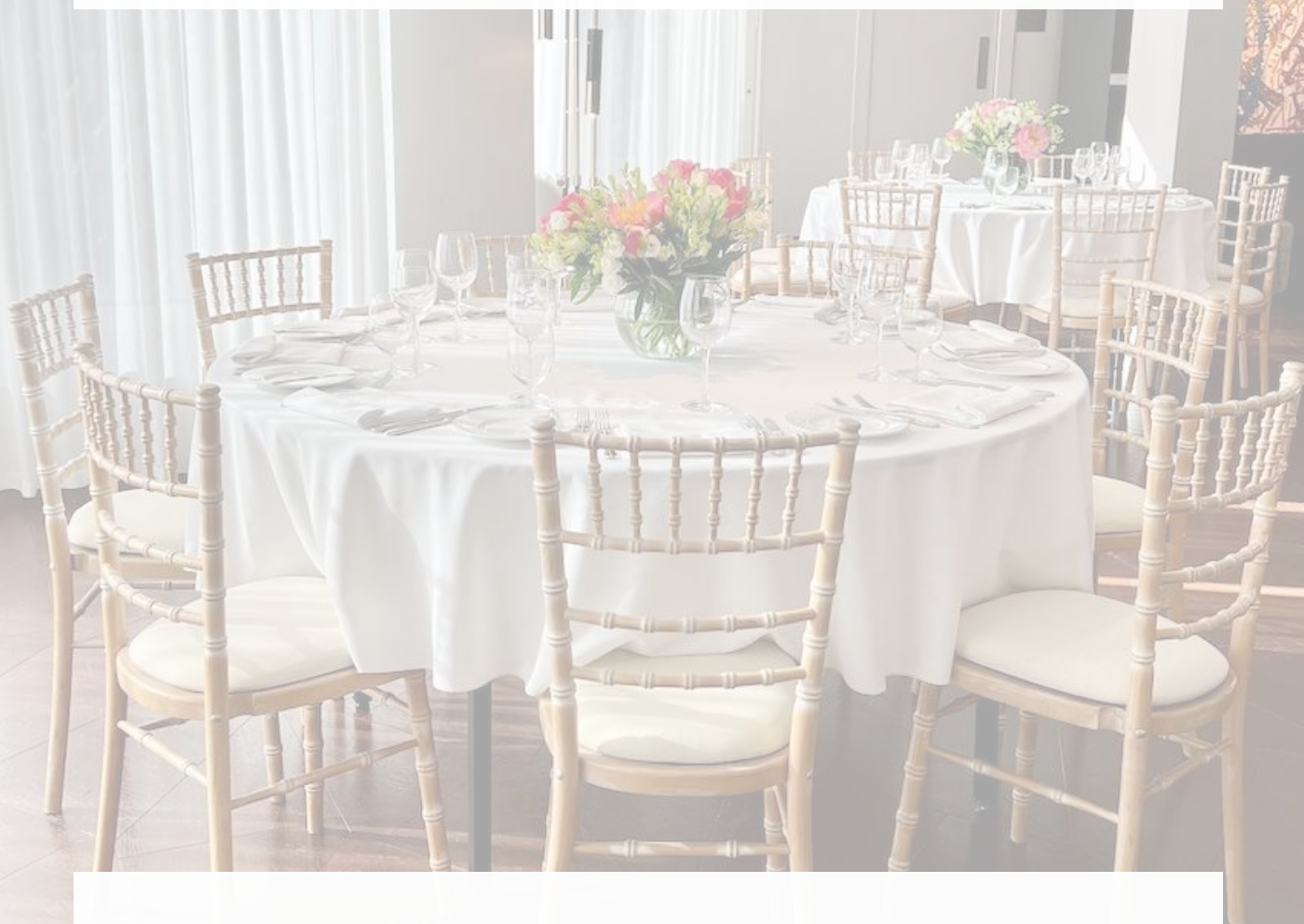
Photo Booth:

- King of the Booth - Skin Glow - £895 + VAT up to 4 hours
- 360 Booth - £950 + VAT up to 4 hours

Photographer:

- Aaron - Corporate Event Photography - £250p/h (min 2 hours - inclusive of editing), additional £50 for next day delivery (5pm)
- Corporate Event Videography- £350p/h (min 2 hours - inclusive of editing), two revisions permitted

Have a magical
Christmas
at



HAY HILL
MAY FAIR

To enquire about membership, please e-mail membership@12hayhill.com

To book your event, please e-mail events@12hayhill.com

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