



# HAY HILL

MAY FAIR

## A DECEMBER TO REMEMBER



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# A warm welcome from our Private Events Manager...

Welcome to Hay Hill - London's premier business members' club and office space located in Mayfair!

Based in Berkeley Square, within a stunning architectural six-storey building, Hay Hill curates the unique blend of business focus in sumptuous surroundings, for business professionals, leaders and entrepreneurs.

With multiple events spaces offered throughout the exclusive club, from the intimate and sumptuously decorated bar, which was previously a bank vault to the airy and serene lounge on the top floor, with views over Mayfair and private dining spaces of varying sizes; Hay Hill can accommodate your event needs, whatever you might desire.

Each space has high-specification facilities and with five-star service and delicious seasonal menus served throughout, Hay Hill is the perfect venue to welcome clients, conduct board meetings or have a private party, all in the heart of Mayfair.

*Amanda Shelton*

Private Events Manager  
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*"Thank you SO much - everyone has said it was the best Christmas party in years! We researched sustainable venues and found Hay Hill. We had an amazing time and it felt so special, your team were so kind and looked after us all incredibly well."*

*Milly - Event Partner*



THE LOUNGE



THE LOUNGE



FESTIVE DINING MAIN



# OUR CHRISTMAS MENUS

FESTIVE DINING MENU



PREMIUM FESTIVE  
DINING MENU

FESTIVE TASTING MENU

*Or*



CANAPÉS & BOWL FOOD  
RECEPTION



# FESTIVE DINING

## Focaccia Bread & Salted Butter for the table (V)

### Starter

#### Severn & Wye Smoked Salmon

*Pickled Cucumber, Dill Crème Fraîche, Soda Bread*

#### Fillet of Beef Carpaccio

*Pickled Baby Onions, Mustard Mayonnaise, Crispy Tarragon Leaves (G, D)*

#### Truffled Wild Mushroom Pâté

*Sage Butter, Sourdough Wafers (V)*

### Main

#### Norfolk Black Turkey Ballotine with Cumberland Sausage Stuffing

*Roast Potatoes, Shaved Brussel Sprouts & Pancetta, Glazed Chantanay Carrots, Turkey Jus*

#### Butternut Squash & Ricotta Tortellini

*Sage & Pecorino Sauce, Parsnip Crisps (V)*

#### Pan Fried Fillet of Halibut

*Fondant Potato, Fine Beans, Shrimp & Chive Sauce (G)*

### Dessert

#### Sticky Toffee Pudding

*Clotted Cream Ice Cream, Salted Caramel Sauce (V)*

#### Vanilla Crème Brûlée

*Stem Ginger Shortbread & Clementines (V)*

#### Dark Chocolate Cremeux

*Cranberry Compote, Crème Fraîche, Caramelised White Chocolate (V, G)*

#### Selection of Artisan Cheeses for the table

*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

**Focaccia Bread & Salted Butter for the table (V)**

## Starter

**Crispy Baked Goat's Cheese**

*Pickled Grapes, Pear & Walnut Salad (V, N)*

**Devonshire Crab**

*Cocktail Sauce, Cucumber, Sourdough Wafers (D)*

**Pulled Ham Hock Croquette**

*Pickled Cauliflower, Parsley Emulsion*

## Main

**Roasted Beef Sirloin with Creamed Horseradish**

*Roast Potatoes, Shaved Brussel Sprouts & Pancetta, Glazed  
Chantanay Carrots, Red Wine Jus*

**Porcini, Wild Mushroom & Truffle Risotto**

*Parmesan, Sage & Artichoke Crisps (V, G)*

**Pan Roasted Fillet of Sea Bass**

*Crispy Potato Terrine, Grilled Tenderstem Broccoli, Shellfish Bisque (G)*

## Dessert

**Sticky Toffee Pudding**

*Clotted Cream Ice Cream, Salted Caramel Sauce (V)*

**Spiced Cinnamon Cheesecake**

*Gingerbread, Orange Curd & Clementines (V)*

**Chocolate Brioche & Pistachio Butter Pudding**

*Vanilla Custard, Raspberries (V)*

**Mini Mince Pies for the table**

**Selection of Artisan Cheeses for the table**

*Fig Relish, Celery, Seeded Crackers & Grapes*

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# VEGAN FESTIVE DINING

## Starter

### **Charred Celeriac, Artichoke & Crispy Cavolo Nero Salad**

*Cashew Nut Cream Cheese, Braised Shallots (VE, D, N)*

## Main

### **Porcini Mushroom & Sweet Potato Wellington**

*Roast Potatoes, Shaved Brussel Sprouts, Chantarray  
Carrots, Vegan Gravy (VE, D, N)*

## Dessert

### **Sticky Toffee Pudding**

*Vanilla Ice Cream, Salted Caramel Sauce (VE, D)*

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# FESTIVE TASTING

**Focaccia Bread & Salted Butter for the table (V)**

**Amuse Bouche**

**Starter**

**Crispy Baked Goat's Cheese**

*Pickled Grapes, Pear & Walnut Salad (V, N)*

**Fish**

**Pan Fried Fillet of Halibut**

*Sea Vegetables, Devon Crab & Dill Sauce (GF)*

**Main**

**Norfolk Black Turkey Ballotine with Cumberland  
Sausage & Cranberry Stuffing**

*Roast Potatoes, Shaved Brussel Sprouts & Pancetta, Glazed  
Chantanay Carrots, Red Wine Jus*

**Or**

**Roasted Beef Sirloin with Creamed Horseradish**

*Roast Potatoes, Shaved Brussel Sprouts & Pancetta, Glazed  
Chantanay Carrots, Red Wine Jus*

**Dessert**

**Spiced Cinnamon Cheesecake**

*Gingerbread, Orange Curd & Clementines (V)*

**Mini Mince Pies for the table**

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# CANAPÉS

## Cold

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

Vietnamese Spring Rolls, Soy & Ginger Dressing (VE, D, G)

Coronation Turkey, Naan Bread Crouton, Raisin, Toasted Almonds (N, D)

Stilton, Pickled Grape & Walnut Tartlet, Dijon Mustard Mayo (V, N)

## Hot

Pulled Turkey Leg & Stuffing Sausage Roll, Cranberry Gel

Aged Cheddar & Thyme Choux Bun, Fig Jam (V) Sesame

Prawn Toast, Japanese Mayo, Spring Onion (D) Scotch

Quail Egg, Curry Ketchup (D)

Wild Mushroom Arancini, Truffle Emulsion (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

## Dessert

Lemon Meringue Tartlets, Gingerbread Crumb (V) Dark

Chocolate & Pistachio Brownie, Cranberry Gel (VE, N, D)

Macaroon Selection (V, N) Mini Mince Pies, Cinnamon Sugar (V)

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# BOWL FOOD

## Cold

### Seared Tuna Tataki

*Sushi Rice, Soy Cucumber, Crispy Noodles, Yuzu Dressing (D)*

### Burrata

*Honey Glazed Figs, BBQ Chicory, Hazelnut Crumble (V)*

### Slow Roast Chicken Caesar Salad

*Quails Egg, Pancetta & Shaved Parmesan*

### Hot Smoked Salmon

*Radish & Pickled Cucumber Salad, Horseradish Salad Cream (G)*

## Hot

### Mini Christmas Dinner

*Roast Turkey, Stuffing, Crispy Potatoes & Cranberry Jus*

### Fish & Chips

*Tartare Sauce (D)*

### Steak & Millionaires Fries

*Bearnaise Sauce (G)*

### Butternut Squash & Ricotta Tortellini

*Sage & Pecorino Sauce, Parsnip Crisps (V)*

### Roasted Cauliflower & Coconut Curry

*Basmati Rice, Toasted Onion Seeds & Naan Croutons (VE, D)*

### Pan Seared Scallop

*Saffron Risotto, Samphire (G)*

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# LATE NIGHT SNACKS

All Served Sharing Style

## Beef Sliders

*Burger Sauce, Dill Pickles & Aged Cheddar*

(20 Sliders)

## Panko Chicken Sliders

*Katsu Mayonnaise, Pickled Cucumber (D)*

(20 Sliders)

## Salmon Teriyaki Skewers

*Japanese Mayonnaise (D)*

(30 Skewers)

## Millionaires Fries

*Truffle Mayonnaise (G, V)*

(40 Pieces)

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# CHRISTMAS COCKTAILS

## Winter Forest

*Sipello, Haymans Sloe, Casoni Aperitivo, Soda Water*

## Gin-gle bells rock!

*JJ Whitley Gin, Luxardo, Cucumber Bitter, Pomelo Pink  
Peppercorn Tonic*

## Festive Spice

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

## Non-Alcoholic

## Mulled wine

*An all time festive classic*

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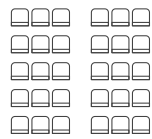


# OUR SPACES

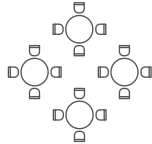
## THE LOUNGE

Located on the top-floor of Hay Hill, The Lounge is a serene, open-plan space perfect for hosting a networking event, business dinner or even a Christmas party!

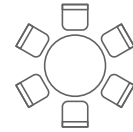
Room Set up Options:



**THEATRE STYLE:**  
70 PEOPLE



**CABARET STYLE:**  
55 PEOPLE



**ROUND TABLE  
DINNER:**  
80 PEOPLE



**STANDING - NO  
FURNITURE**  
150 PEOPLE



THE LOUNGE



THE LOUNGE & COFFEE BAR



THE LOUNGE CABARET STYLE



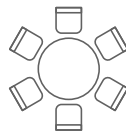
THE LOUNGE ROUNDTABLE DINNER STYLE

# THE BAR

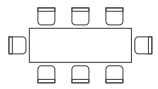
Renovated in 2022, The Bar was originally an old bank vault and now provides an intimate, luxurious atmosphere for conferences, business dinners or a networking reception.

Room Set up Options:

**THEATRE STYLE:**  
30 PEOPLE



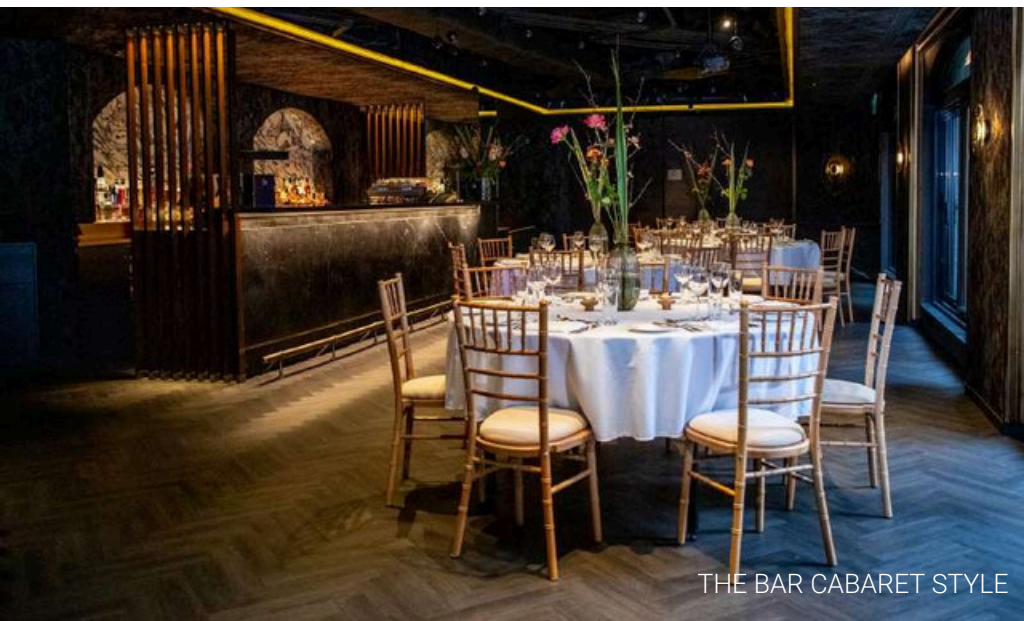
**CABARET STYLE:**  
28 PEOPLE  
**DINNER STYLE:**  
40 PEOPLE



**BOARDROOM STYLE:**  
26 PEOPLE



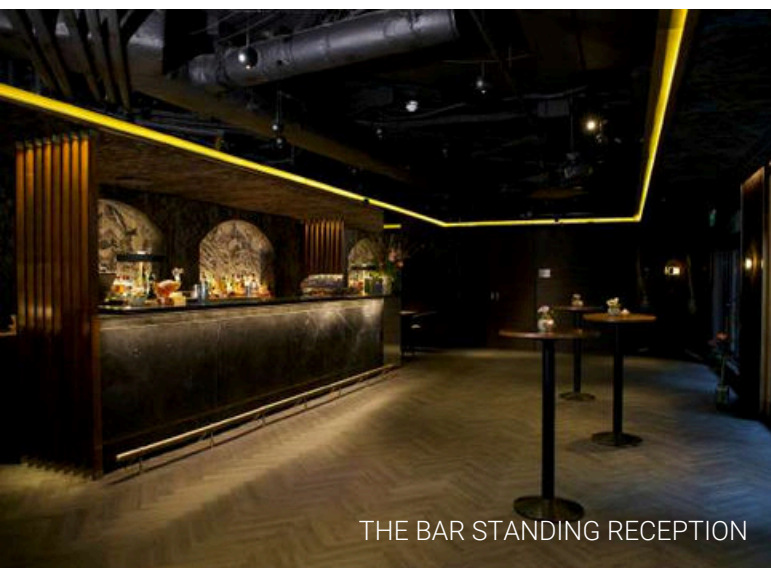
**STANDING - NO FURNITURE**  
100 PEOPLE



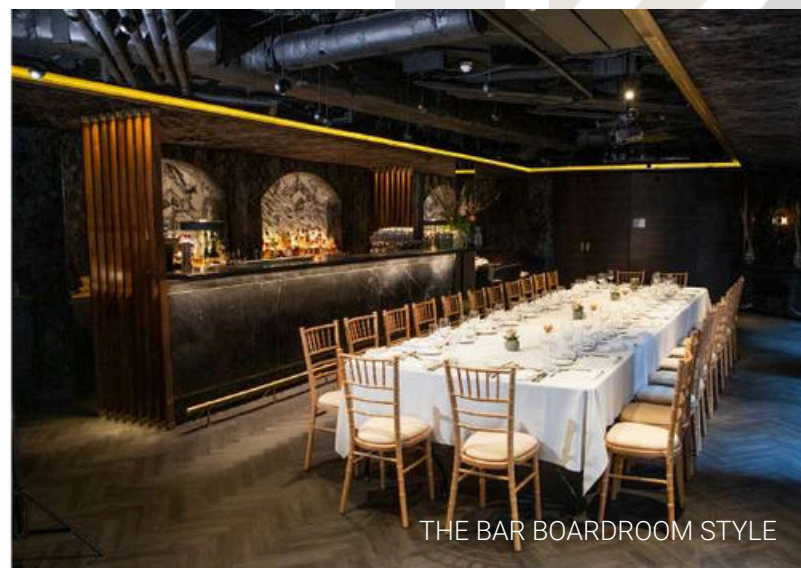
THE BAR CABARET STYLE



THE BAR



THE BAR STANDING RECEPTION



THE BAR BOARDROOM STYLE

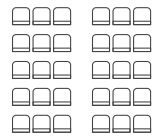


# OUR SPACES

## THE LIBRARIES

Hay Hill's most popular event spaces, The Libraries can be hired separately or together and are able to accommodate guests for team meetings, presentations or private dining.

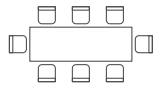
Room Set up Options:



**THEATRE STYLE:**  
20 PEOPLE



**STANDING - NO FURNITURE**  
20 PEOPLE



**BOARDROOM STYLE:**  
18 PEOPLE



LIBRARY A BOARDROOM STYLE



FESTIVE DINING MAIN



THE LIBRARIES BOARDROOM STYLE



FESTIVE CANAPÉS

# PRIVATE DINING ROOMS

Whether you are looking for a space for presenting new ideas, boardrooms for discussions or somewhere to make the perfect impression to new clients, the private dining rooms are highly adaptable.

Each can be booked for breakfasts, lunches, dinners or even pre-event drinks and canapés.

These rooms can also be used for breakout sessions during large event or for semi-private meetings.



THE LOWER GROUND ROUND



THE GROUND ROUND



FESTIVE DINING MAINS & FESTIVE CANAPÉS



FESTIVE CANAPÉS & BOWL FOOD



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