

# A DECEMBER TO REMEMBER

*at*



## HAY HILL

M A Y F A I R





# CHRISTMAS 2023

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.

*Angela Lipera*

Private Events Manager  
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CHOOSE  
BETWEEN:

## **Festive Dining Menu**

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£70 per person



## **Premium Festive Dining Menu**

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£85 per person

## **Festive Tasting Menu**

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£120 per person



*Or*

## **Canapés & Bowl Food Reception**

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# FESTIVE DINING MENU

£70 per person

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

## Starter

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**Severn & Wye Smoked Salmon**

*Pickled Cucumber, Horseradish Crème Fraîche, Soda Bread*

**Fillet of Lincoln Red Beef Carpaccio**

*Shaved Parmesan, Basil Pesto, Balsamic Pearls (gf)*

**Roasted Butternut Squash & Goats Cheese Tart Tatin**

*Wild Mushroom Jam, Hazelnuts (v, n)*

## Main

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

*Roast Potatoes, Shaved Brussel Sprouts, Bacon Crumb. Glazed Carrots, Turkey Jus*

**Porcini & Wild Mushroom Risotto**

*Parmesan & Walnut Crumble (v, n)*

**Pan Fried Sea Bass Fillet**

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

## Dessert

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**Sticky Toffee Pudding**

*Spiced Crème Fraîche, Salted Caramel Sauce*

**Christmas Spiced Apple & Pear Crumble**

*Stem Ginger Ice Cream*

**Orange & Dark Chocolate Mousse**

*Cranberry Compote & Caramelised White Chocolate (gf)*

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**Selection of Artisan Cheeses for the table (+£9 per guest)**

*Fig Relish, Pickled Celery, Crackers & Grapes*

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v - vegetarian

gf - made without gluten

n - contains nuts



# PREMIUM FESTIVE DINING MENU

£85 per person

Focaccia Bread & Salted Butter for the table (v)

## Starter

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### Crispy Baked Goat's Cheese

*Pickled Grapes, Pear & Walnut Salad (v, n)*

### Lobster Cocktail

*Bloody Mary Jelly, Avocado, Rye Croutons (df)*

### Confit Duck Rilette

*Cranberry Gel, Cornichons, Sourdough Wafers*

## Main

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### Roasted Lincoln Red Beef Sirloin, Creamed Horseradish

*Roast Potatoes, Shaved Brussel Sprouts & Bacon Breadcrumbs.*

*Glazed Carrots, Red Wine Jus*

### Mushroom & Black Truffle Tortelloni

*Wild Mushroom Sauce, Pine Nut & Tarragon Crumb (v)*

### Pan Roasted Fillet of Halibut

*Spinach & Potato Cake, Shaved Brussel Sprouts, Devon Crab Sauce (gf)*

## Dessert

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### Sticky Toffee Pudding

*Spiced Crème Fraîche, Salted Caramel Sauce*

### Gingerbread Chocolate Tart

*Orange Blossom Cream, Candied Orange*

### Brioche & Pistachio Butter Pudding

*Cranberry Compote, Vanilla Custard (n)*

### Mini Mince Pies for the table

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### Selection of Artisan Cheeses for the table (+£9 per guest)

*Fig Relish, Pickled Celery, Crackers & Grapes*

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# VEGAN FESTIVE DINING MENU

## Starter

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### Celeriac, Hazelnut & Truffle Soup

*Croutons & Chive Oil (ve, df, n)*

## Main

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### Porcini Mushroom & Sweet Potato Wellington

*Roast Potatoes, Shaved Brussel Sprouts, Chantarray  
Carrots, Vegan Gravy (ve, df, n)*

## Dessert

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### Warm Dark Chocolate & Pistachio Brownie

*Vanilla Ice Cream, Cranberry Gel (ve, df, n)*

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ve - vegan

df - made without dairy

n - contains nuts



# FESTIVE TASTING MENU

£120 per person (for 10 to 18 guests)

Focaccia Bread & Salted Butter for the table (v)

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Amuse Bouche

Starter

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**Roasted Beetroot, Shaved Manchego & Grilled Chicory Salad**

*Balsamic Pearls (v, gf)*

**Celeriac, Hazelnut & Truffle Soup**

*Sourdough Croutons & Chive Oil (v)*

**Crispy Baked Goat's Cheese**

*Pickled Grapes, Pear & Walnut Salad (v, n)*

Fish

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**Fillet of Cornish Turbot**

*Monk's Beard, Porcini Mushroom Sauce (gf)*

**Seared Miso Tuna Steak**

*Tender stem Broccoli, Soy & Ginger (df)*

**Dressed Devon Crab**

*Granny Smith's Apple, Rye Bread Wafers (df)*

Main

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

*Roast Potatoes, Shaved Brussel Sprouts & Bacon Breadcrumbs. Glazed Carrots, Red Wine Jus*

**Rack of English Lamb**

*Potato Terrine, Jerusalem Artichoke, Mint Sauce (gf)*

**Pan Seared Partridge**

*Confit Leg Croquette, Puy Lentil Dahl, Jus & Kale Crisps*

Dessert

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**Sticky Toffee Pudding**

*Spiced Crème Fraîche, Salted Caramel Sauce*

**Festive Chocolate Bombe**

*Honeycomb Ice Cream*

**Artisan Cheeses**

*Fig Relish, Pickled Celery, Crackers & Grapes*

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**Mini Mince Pies for the table**

v - vegetarian   df - made without dairy   gf - made without gluten   n - contains nuts

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# CANAPÉS



All £4,5 each

## Cold

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

Vietnamese Spring Rolls, Soy & Ginger Dressing (ve, d)

Coronation Turkey Tartlets, Toasted Almond & Onion Seeds (n)

Parma Ham, Charentais Melon, Sticky Fig Relish & Lincolnshire Poacher (gf)

## Hot

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Truffle & Pecorino Arancini, Black Garlic Emulsion (v)

Steak & Millionaires Fries, Bearnaise Sauce (gf)

Roasted Turkey Leg & Stuffing Croquettes, Cranberry Gel

Wild Mushroom Duxelle Frittata, Mushroom Ketchup (gf)

Prawn Bon Bon, Spring Onion, Bonito & Sesame (df)

Salmon Wellington, Dill Mayonnaise (df)

All £4 each

## Dessert

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Spiced Baklava, Toasted Walnuts (ve, n)

White Chocolate Christmas Pudding Truffles

Macaroon Selection (n)

Mini Mince Pies, Cinnamon Sugar (v)

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# BOWL FOOD

All £7 each

## Cold

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### Goat's Cheese, Pickled Grapes & Pear Salad

*Toasted Walnuts & Grilled Chicory (v, gf, n)*

### Torn Mozzarella, Compressed Beef Tomatoes

*Basil Pesto, Balsamic Crispy Shallots (v)*

### Slow Roast Chicken Caesar Salad

*Quails Egg, Pancetta & Shaved Parmesan*

### Hot Smoked Salmon, Radish & Pickled Cucumber Salad

*Horseradish Salad Cream (gf)*

## Hot

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### Mushroom & Truffle Gnocchi

*Wild Mushroom Sauce, Pine Nut & Tarragon Crumb (v)*

### 'Steak & Frites'

*Rare Roast Lincoln Red Beef, Béarnaise Sauce (gf)*

### Roasted Butternut Squash & Tomato Curry

*Basmati Rice, Toasted Onion Seeds & Naan Croutons (ve, df)*

### Fish & Chips

*Tartare Sauce (df)*

### Seared Miso Tuna Steak

*Tender stem Broccoli & Pak Choi, Soy & Ginger (df)*

### Mini Christmas Dinner

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

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# LATE NIGHT SNACK MENU

All served on wooden boards, sharing style.

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## Beef Sliders

*Burger Sauce, Dill Pickles & Aged Cheddar*  
£100 per platter (15 portions)

## Mac 'n' Cheese

*Gruyere, English Mustard & Cheddar Sauce (v)*  
£90 (for 15 portions)

## Millionaires Fries

*Truffle Mayonnaise (gf)*  
£60 per platter (40 pieces)

## Salmon & Smoked Haddock Croquettes

*Tartare Sauce*  
£70 per platter (40 pieces)

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# CHRISTMAS COCKTAILS



£13 each

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## 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 Everleafe  
Mountain, Ginger Beer*

**Non-alcoholic**

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# PREFERRED SUPPLIERS



## DJ & Musicians:

- DJ DOM - DJ performance - £720 (4 hours)
- Solo musician performance - £720 (2 x 45 min sets)
- DJ& live music performance - £1200 (4 hours)

## Piano & Vocals:

- Ben Noke - Monday to Friday - £1440; Thursdays - £1680 (4 hours)

## Florist:

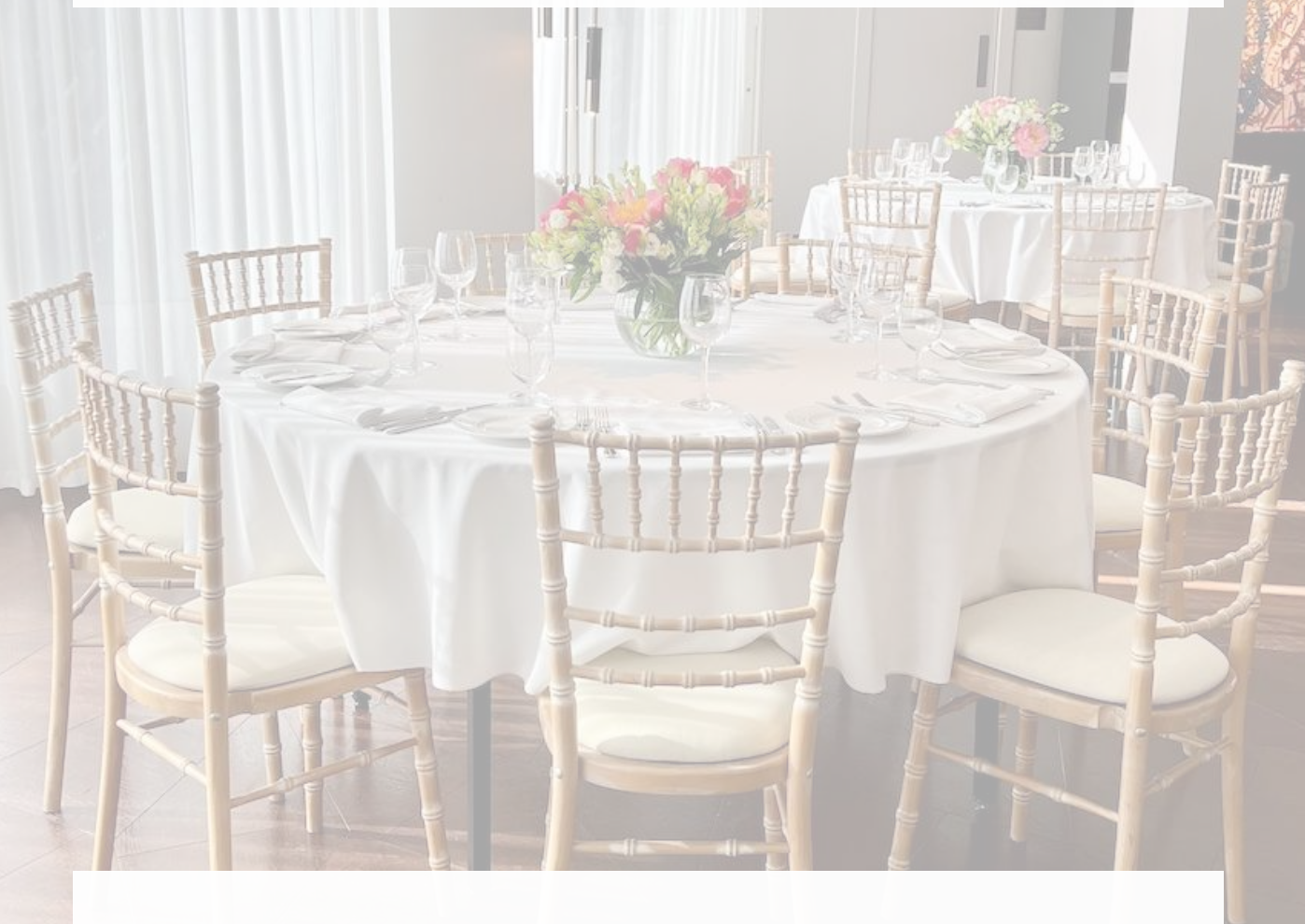
- Petal to the Metal - Paul Furness  
([paul@petaltothemetalflowers.uk](mailto:paul@petaltothemetalflowers.uk), +44 7779 286568)



## Photo Booth:

- King of the Booth - £595 + VAT (4 hours for compact booth)

Have a magical  
Christmas  
at



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To enquire about membership, please e-mail [membership@12hayhill.com](mailto:membership@12hayhill.com)

To book your event, please e-mail [events@12hayhill.com](mailto:events@12hayhill.com)

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