

A DECEMBER TO REMEMBER

at



HAY HILL

M A Y F A I R





CHRISTMAS 2024

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.

Amanda Shelton

Private Events Manager
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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

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 (+£7 per guest)

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

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 Chantany 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, G)

Mini Mince Pies for the table

Selection of Artisan Cheeses for the table (+£7 per guest)

Fig Relish, Celery, Seeded Crackers & Grapes

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VEGAN FESTIVE DINING MENU

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 MENU

£130 per person (for 10 to 20 guests)

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 Chantaney Carrots, Red Wine Jus

or

Roasted Beef Sirloin with Creamed Horseradish

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

Dessert

Spiced Cinnamon Cheesecake

Gingerbread, Orange Curd & Clementines (V)

Mini Mince Pies for the table

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CANAPÉS

All £4,5 each

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)

All £3,5 each

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

All £7 each

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)

All £8 each

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 SNACK MENU

All served sharing style

Beef Sliders

Burger Sauce, Dill Pickles & Aged Cheddar
£100 per platter (20 sliders)

Panko Chicken Sliders

Katsu Mayonnaise, Pickled Cucumber (D)
£90 per platter (20 sliders)

Salmon Teriyaki Skewers

Japanese Mayonnaise (D)
£75 per platter (30 skewers)

Millionaires Fries

Truffle Mayonnaise (G, V)
£60 per platter (40 pieces)

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CHRISTMAS COCKTAILS

£13 each

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

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:



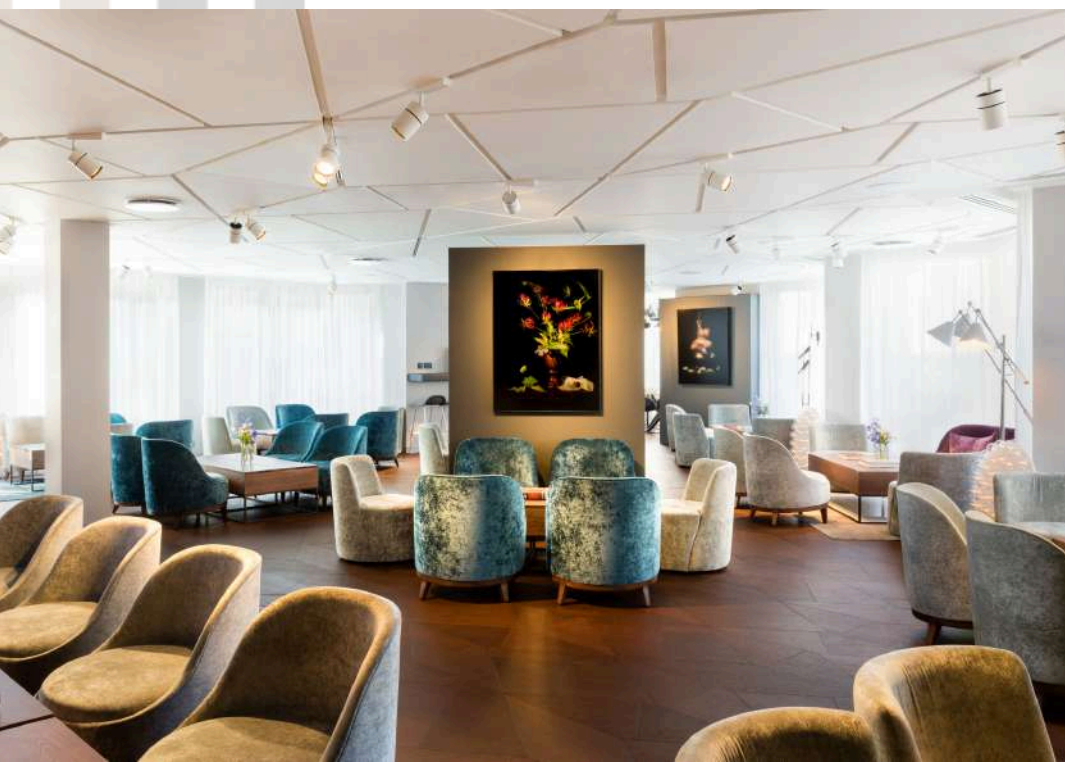
ROUND TABLE DINNER - 80



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

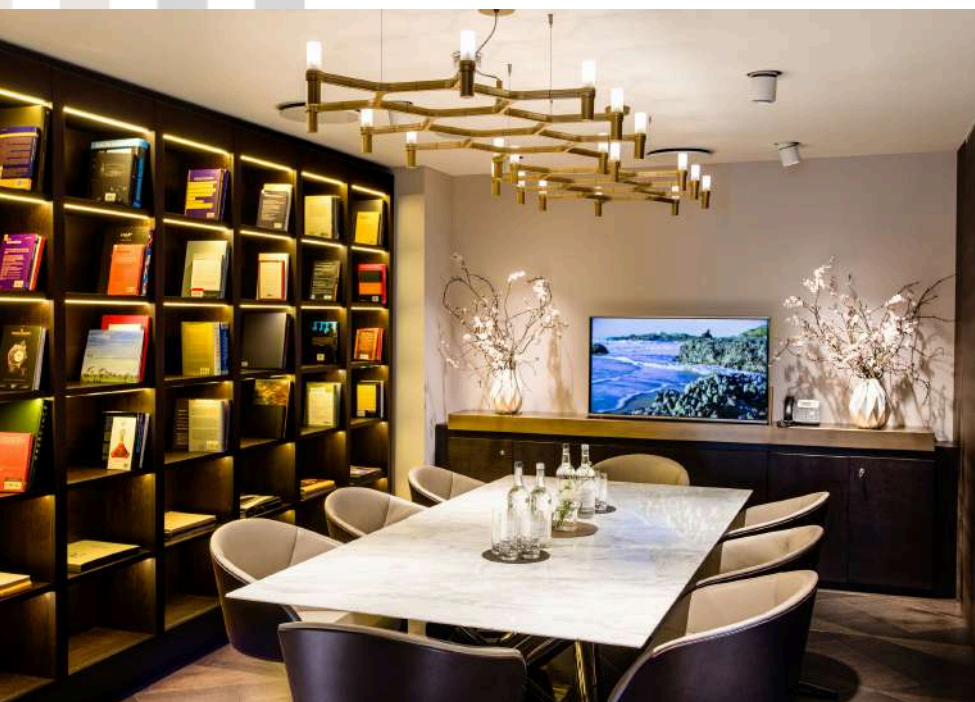
The Libraries:

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:

- DJ Mibro - DJ performance - £500 (4 hours)
- DJ & live saxophone performance - £700 (4 hours)

Piano & Vocals:

- Ben Noke - Monday to Thursday - £1440 + VAT (£1680)
4 hours Fridays - £1600 + VAT (£1920)

Florist:

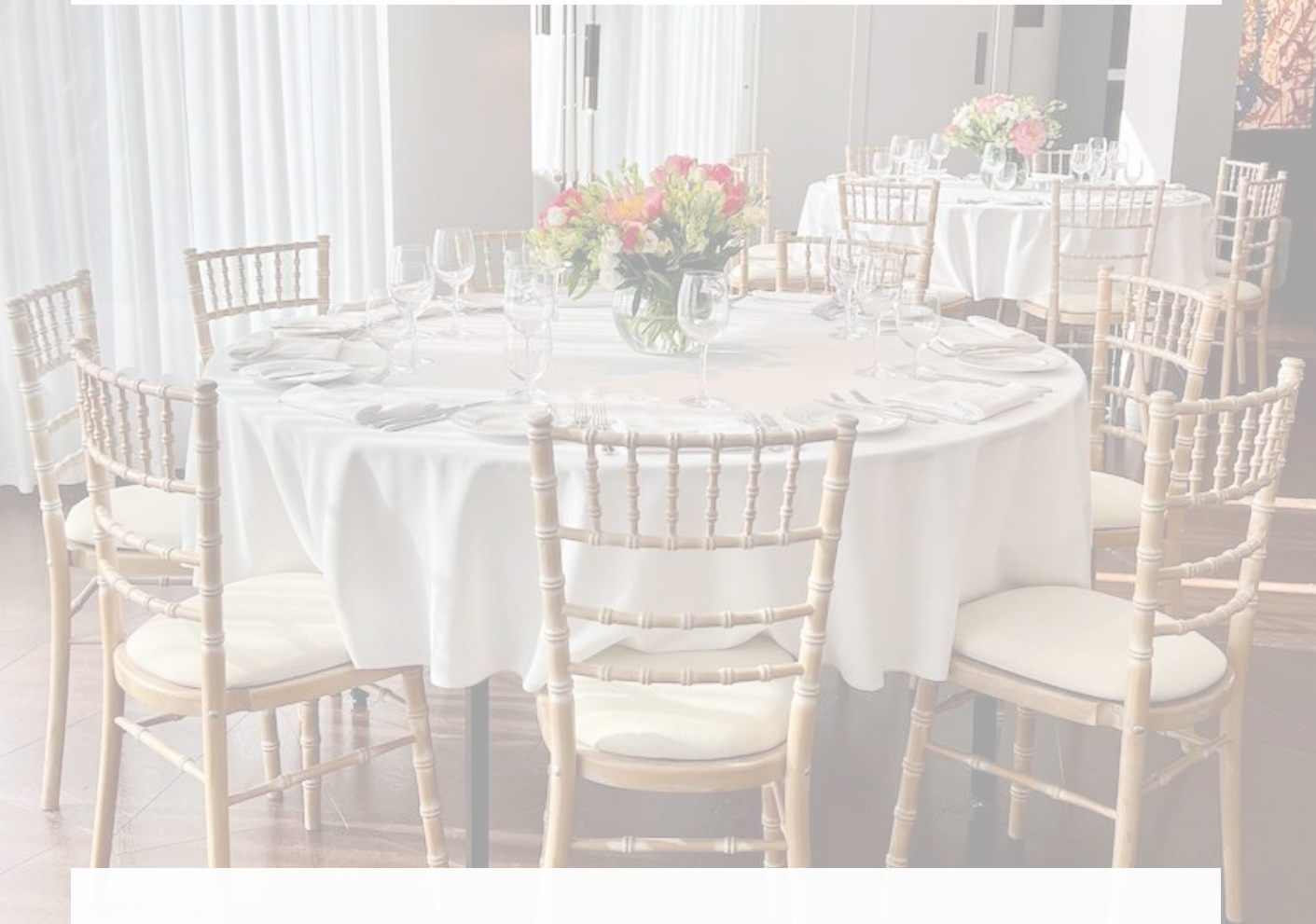
- Petal to the Metal - Paul Furness
(paul@petaltothemetalflowers.uk, +44 7779 286568)

Photo Booth:

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



Have a magical
Christmas
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To enquire about membership, please e-mail membership@12hayhill.com

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

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