



# HAY HILL

M A Y F A I R

£70 per person

Minimum 10 guests

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

## Starter

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### **Fillet of Beef Carpaccio**

*Pesto Genovese, Parmesan Crisps, Pickled Baby Onion Petals (G)*

### **Dill Gravlax**

*Herb Crème Fraîche, Capers, Rye Croutons*

### **Creamed Leek & Cheddar Tartlet**

*Slow Cooked Egg (V)*

## Main

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### **Pan Seared Duck Breast**

*Potato, Celeriac & Kale Dauphinoise, Orange Jus (G)*

### **Wild Mushroom & Ricotta Ravioli**

*Jerusalem Artichoke, Cavolo Nero Pesto (V)*

### **Fillet of Sea Bass**

*Fondant Potato, Roasted Hispi Cabbage, Shrimp & Chive Sauce (G)*

## Dessert

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### **Sticky Toffee Pudding**

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

### **Dark Chocolate Mousse**

*Clementine, Crème Fraîche, Caramelised White Chocolate (V)*

### **Selection of Artisan Cheeses**

*Pickled Celery, House Chutney & Crackers (G)*

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



# HAY HILL

M A Y F A I R

£85 per person

Minimum 10 guests

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

## Starter

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### **Confit Duck Croquette**

*Pickled Root Vegetables, Sesame, Cashews & Wasabi Yoghurt (N)*

### **Caramelised Red Onion Tarte Tatin**

*Goats Curd, Beetroot Crisps, Micro Herb Salad (V)*

### **Pan Seared Scallops**

*Chorizo, Chickpeas, Cauliflower Purée (G)*

## Main

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### **Fillet of Beef**

*Beef Cheek Bon Bon, Potato Rosti, Fine Beans, Bordelaise Sauce*

### **Pan Fried Gnocchi**

*Wild Mushrooms, Pecorino & Truffle Cream, Salsa Verde (V)*

### **Fillet of Halibut**

*Shellfish Risotto, Crispy Leeks*

## Dessert

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### **Sticky Toffee Pudding**

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

### **Spiced Cinnamon Cheesecake**

*Gingerbread, Orange Curd (V)*

### **Selection of Artisan Cheeses**

*Pickled Celery, House Chutney & Crackers (G)*

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# HAY HILL

M A Y F A I R

£120 per person

For 10 to 20 guests

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

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Amuse-Bouche

Starter

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**Caramelised Red Onion Tarte Tatin**

*Goats Curd, Beetroot Crisps, Micro Herb Salad (V)*

Fish

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**Pan Fried Halibut**

*Shellfish Risotto, Crispy Leeks*

Main

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**Fillet of Beef**

*Beef Cheek Bon Bon, Potato Rosti, Fine Beans, Bordelaise Sauce*

Dessert

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**Dark Chocolate Mousse**

*Clementine, Crème Fraîche, Caramelised White Chocolate (V)*

**Coffee & Petit Fours**

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*We require information for any allergies or intolerances at least 48 hours in advance of your event.*

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# HAY HILL

M A Y F A I R

## VEGAN

### Starter

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#### Caramelised Red Onion Tart Tatin

*Beetroot Crisps, Cashew Nut Cream Cheese, Micro Herb Salad*  
(VE, D, N)

### Main

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#### Roasted Cauliflower Steak

*Red Pepper Hummus, Tabbouleh & Dukkah*  
(VE, D, N)

### Dessert

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#### Caramelised Figs

*Whipped Coconut Yoghurt, Orange Blossom Syrup, Toasted Pine Nuts & Pistachios* (VE, D, N)

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# HAY HILL

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## Cold

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All £7

Seared Tuna Tataki, Mango & Cucumber Salsa, Crispy Noodles, Nori Powder (D)

Fried Halloumi, Honey Glazed Figs, BBQ Chicory, Hazelnut Crumble (V, N)

Slow Roast Chicken Caesar Salad, Quails Egg, Pancetta & Shaved Parmesan

Hot Smoked Salmon, Radish & Pickled Cucumber Salad, Horseradish Salad Cream (G)

## Hot

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All £7

Butternut Squash & Ricotta Tortellini, Sage & Parmesan Sauce, Parsnip Crisps (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Roasted Cauliflower & Coconut Curry, Basmati Rice, Naan Croutons (VE, D)

Fish & Chips, Tartare Sauce (D)

Shellfish & Mussel Risotto, Crispy Leeks

Panko Chicken Thigh, Mediterranean Couscous, Lemon Yoghurt & Dukkah (N)

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# HAY HILL

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## Cold - All £4.50

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Severn & Wye Smoked Salmon Blinis, Keta Caviar & Crème Fraîche

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

Corn Fed Chicken Ballotine, Herb Emulsion (D)

Seared Tuna, Avocado, Ponzu Dressing, Crispy Shallots (D)

## Hot - All £4.50

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Pulled Lamb Croquette, Mint Mayo (D)

Wild Mushroom Arancini, Truffle Emulsion (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Creamed Leek & Cheddar Tartlet, Crispy Capers (V)

Prawn Sesame Toast, Japanese Mayo & Spring Onion (D)

Devonshire Crab Tartlet, Pickled Cucumber, Chervil

## Dessert - all £3.50

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Lemon Meringue Tartlet, Gingerbread Crumb (V)

Sticky Toffee Pudding, Salted Caramel Sauce (V)

Dark Chocolate & Pistachio Brownie, Raspberry Gel (VE, N, D)

Macaroon Selection (V, N)

*\*Minimum order 20 pieces per type*

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# HAY HILL

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## Breakfast Package (£22 per person)

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Eggs Benedict, Sliced Roasted Ham

Eggs Royale, Severn & Wye Smoked Salmon

Eggs Florentine, Sauteéd Spinach (V)

Smashed Avocado on Sourdough Toast (VE, D)

Mixed Berry Yoghurts & Almond Granola (V, N)

Fresh Fruit Salad, Mint Syrup (On skewers for canapé menu) (VE, D, G)

Selection of Mini Freshly Baked Pastries (V)

Tea & Filter Coffee

*All served as platters.*

*Can be made canapé size if requested.*

## Continental Breakfast (£14 per person)

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Selection of Mini Freshly Baked Pastries (V)

Mixed Berry Yoghurts & Almond Granola (V, N)

Fresh Fruit Salad, Mint Syrup (VE, D, G)

Tea & Filter Coffee

## Coffee Break (£5 per person)

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Selection of Mini Freshly Baked Pastries (V)

Tea & Filter Coffee

## Sweet Break (£5 per person)

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Selection of Petit Fours (V, N)

Tea & Filter Coffee

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# HAY HILL

## MAYFAIR

£45 per person

### Starter

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#### Soup of the Day

*Served with Rosemary Focaccia (V)*

#### Prawn Cocktail

*Marie Rose Sauce, Rye Bread Croutons (D)*

#### Severn & Wye Smoked Salmon

*Herb Crème Fraîche, Soda Bread*

### Main

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#### Grilled Chicken Breast

*Mediterranean Couscous, Lemon Yoghurt & Dukkah (N)*

#### Fillet of Cod

*Potato Terrine, Roasted Hispi Cabbage, Brown Butter (G)*

#### Wild Mushroom & Ricotta Ravioli

*Sage Butter, Parmesan (V)*

### Dessert

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#### Rhubarb & Braeburn Apple Crumble

*Cinnamon Crème Anglaise (V, N)*

#### Caramelised Figs

*Whipped Coconut Yoghurt, Orange Blossom Honey, Toasted Pine Nuts (V, D)*

#### Freshly Sliced Seasonal Fruits

*(VE, D, G)*

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# HAY HILL

## MAYFAIR

£14 per person

Minimum 8 guests

### Sandwiches

Severn & Wye Smoked Salmon, Cream Cheese & Chives

Coronation Chicken, Baby Gem (D)

Smoked Ham, Dijon Mustard Mayonnaise (D)

Free Range Egg Mayonnaise, Cress (V, D)

Roasted Vegetables, Watercress Pesto (V)

*All served on boards as platters*

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# HAY HILL

## MAYFAIR

£28 per person

### Sandwiches

#### Chicken & Bacon Jam Club Sandwich

*Dijon Mustard Mayonnaise (D)*

#### Tuna Mayo Sandwich

*Spring Onion & Rocket (D)*

#### Fried Halloumi Wrap

*Pico de Gallo & Avocado (V)*

### Salads

#### Caesar

*Cos Lettuce, Parmesan, Boiled Egg*

#### Thai Green Curry & Lime Pulled Chicken

*Glass Noodles, Toasted Cashews & Peanut Dressing (N)*

#### Mozzarella & Winter Tomatoes

*Cavolo Nero Pesto & Pine Nuts (V)*

*Salads & Sandwiches are served on boards as platters*

### Sweets

#### Peanut Butter Profiteroles (N)

#### Petit Fours (V, N)

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