



HAY HILL

M A Y F A I R

£70 per person

Minimum 10 guests

Focaccia Bread & Salted Butter for the table (V)

Starter

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

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

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

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

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

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)

Amuse-Bouche

Starter

Caramelised Red Onion Tarte Tatin

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

Fish

Pan Fried Halibut

Shellfish Risotto, Crispy Leeks

Main

Fillet of Beef

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

Dessert

Dark Chocolate Mousse

Clementine, Crème Fraîche, Caramelised White Chocolate (V)

Coffee & Petit Fours

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

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HAY HILL

MAYFAIR

VEGAN

Starter

Caramelised Red Onion Tart Tatin

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

Main

Roasted Cauliflower Steak

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

Dessert

Caramelised Figs

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

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HAY HILL

M A Y F A I R

Cold

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

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

M A Y F A I R

Cold - All £4.50

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

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

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

M A Y F A I R

Breakfast Package (£26 per person)

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 (VE, D, G)
Selection of Mini Freshly Baked Pastries (V)
Tea & Filter Coffee

All served as platters

Can be made canapé size if requested

Full Continental Breakfast (£22 per person)

Selection of Mini Freshly Baked Pastries (V)
Mixed Berry Yoghurts & Almond Granola (V, N)
Fresh Fruit Salad, Mint Syrup (VE, D, G)
Mixed Seed Bircher Muesli (V, G)
Smashed Avocado on Sourdough Toast (VE, D)
Smoked Salmon & Chive Cream Cheese Brioche
Roasted Ham & Cheddar Brioche
Tea & Filter Coffee

Continental Breakfast (£15 per person)

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

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HAY HILL

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Coffee Break (£6 per person)

Selection of Mini Freshly Baked Pastries (V)

Tea & Filter Coffee

Sweet Break (£6 per person)

Selection of Petit Fours (N)

Tea & Filter Coffee

Juices (£4 per glass)

Apple

Pink Grapefruit

Cranberry

Pineapple

Fresh Orange (£5 per glass)

Waters (£4 per bottle)

Kingsdown Still Water (750ml)

Kingsdown Sparkling Water (750ml)

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HAY HILL

MAYFAIR

£45 per person

Starter

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

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

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

£50 per person

Starter

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

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

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

M A Y F A I R

£40 per person

For 2 Courses

Starter

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

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

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

M A Y F A I R

£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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