



# HAY HILL

M A Y F A I R

£70 per person

Minimum 10 guests

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

## Starter

### Parma Ham & Charentais Melon

*Stracciatella, Baby Watercress Salad, Lemon & Honey Dressing (G)*

### Dill Gravlax

*Pickled Cucumber, Lemon & Black Pepper Crème Fraiche, Rye Bread*

### Isle of Wight Tomato Tart Tatin

*Feta, Pickled Shaved Fennel & Micro Herb Salad (V)*

## Starter

### Corn Fed Chicken Breast

*Panko Thigh, Pancetta, Gem Lettuce, Crushed Baby Potatoes, Roast Chicken Sauce*

### Summer Green Risotto

*Crispy Maran Egg, Driftwood Goats Cheese, Pickled Shallots (V)*

### Pan Seared Fillet of Sea Trout

*Potato Terrine, Sea Vegetables, Devon Crab & Cherry Tomato Butter (G)*

## Dessert

### Lemon & Poppyseed Meringue Tart

*English Raspberries (V)*

### Dark Chocolate Cremeux

*Caramelised White Chocolate, Chantilly, Orange (V, G)*

### Selection of Artisan Cheeses

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

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V - vegetarian    Ve - vegan    D - made without dairy  
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# HAY HILL

M A Y F A I R

£85 per person

Minimum 10 guests

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

## Starter

### Devonshire Crab Salad

*Heritage Tomato, Dill Pickled Cucumber, Rye Wafers*

### Creamed Leek & 'Parmesan' Tartlet

*Crispy Capers, Slow Cooked Egg (V)*

### Aged Beef Steak Tartare

*Maran Egg Yolk, Sourdough Toasts (D)*

## Main

### Rack of Welsh Lamb

*Pulled Shoulder Croquette, Heritage Tomato Sauce, Baby Courgettes, Mint Jus*

### Pea & Mint Tortellini

*Summer Vegetable Purée, Caramelised Shallots, Marinated Feta & Truffle (V)*

### Herb Crusted Fillet of Halibut

*Potato Rosti, Grilled Baby Leeks, Brown Shrimp & Dill Beurre Blanc*

## Dessert

### English Strawberry Cheesecake

*Lemon Curd, Strawberry Jam (V)*

### Hay Hill 'Snickers' Bar

*Chocolate Mousse, Peanuts, Caramel (V, N)*

### 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

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

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**Selection of Snacks**

**Starter**

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**Isle of Wight Tomato Tart Tatin**

*Driftwood Goats Cheese, Pickled Shaved Fennel, Micro Leaf Salad (V)*

**Fish**

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**Herb Crusted Fillet of Halibut**

*Monks Beard, Brown Shrimp & Dill Beurre Blanc (G)*

**Main**

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**Rack of Welsh Lamb**

*Pulled Shoulder Croquette, Grilled Baby Courgettes, Mint & Tomato Jus*

**Dessert**

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**Lemon & Poppyseed Meringue Tart**

*English Strawberries (V)*

**Macarons & Petit Fours (N)**

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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

All £7

## Cold

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### Pulled Chicken Caesar Salad

*Quails Egg, Crispy Parma Ham, Parmesan*

### Superfood Salad

*Pomegranate, Quinoa, Avocado, Green Goddess Dressing (V, G)*

### Seared Tuna Loin

*Greek Salad, Oregano & Lemon Dressing (G)*

### Parma Ham & Charentais Melon

*Stracciatella, Baby Watercress Salad (V)*

## Hot

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### Sweet Potato & Chickpea Coconut Curry

*Basmati Rice, Pickled Red Onion (Ve, D, G)*

### Seared Sea Bass

*Olive Oil Mash, Sauce Vierge (G)*

### Steak & Millionaires Fries

*Bearnaise Sauce (G)*

### Panko Chicken Thigh

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

### Fish & Chips

*Tartare Sauce (D)*

### Summer Vegetable Risotto

*Crispy Quail Egg, Pickled Shallots (V)*

## Sweet

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### English Strawberry Panna Cotta

*Caramelised White Chocolate, Baby Basil*

### Hay Hill Tiramisu

*Coffee Sponge, Orange Mascarpone (V)*

### Compressed Watermelon

*Cherry Sorbet, Micro mint (VE, G, D)*

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# HAY HILL

M A Y F A I R

*Minimum order 20 pieces per type*

All £4.50

## Cold

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

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

Cheddar Sable, Tomato Jam, Whipped Ricotta, Basil (V)

Devon Crab Brioche Roll, Avocado & Pickled Fennel

Aged Steak Tartare, Crispy Capers, Sourdough Toast (D)

## Hot

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Truffle & Parmesan Arancini, Black Garlic Emulsion (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Pea & Mint Tortellini, Pea Puree, Marinaded Feta (V)

Thai Prawn Fishcake, Lemon & Lime Mayo, Spring Onion (D)

Seared Scallops, Warm Romesco, Saffron Aioli, Crispy Shallots (N)

## Dessert

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Compressed English Strawberries, Poppyseed Meringue, Lemon Curd (V, G, D)

Macaron Selection (V, N)

Black Forest Chocolate Mousse Cups, Chantilly, Cherries (V)

Lemon Meringue Tartlet (V)

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# HAY HILL

M A Y F A I R

£40 2-Courses

£45 3-Courses

Minimum 10 guests

## Starter

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### Soup of the Day

*Served with Rosemary Focaccia (V)*

### Tuna Tartare Poke Bowl

*Avocado, Mango, Soy & Sesame Dressing (D)*

### Panzanella Salad

*Stracciatella, Black Olive Crumb (V)*

## Main

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### Summer Vegetable Risotto

*Aged Feta, Crispy Shallots, Basil (V)*

### Corn Fed Chicken Breast

*Mediterranean Couscous, Labneh, Dukkah (N)*

### Pan Seared Fillet of Salmon

*Crushed Baby Potatoes, Grilled Courgettes, Provencal Sauce (G)*

## Dessert

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### Sticky Toffee Pudding

*Caramel Sauce, Clotted Cream, Toasted Walnuts (V, N)*

### English Strawberry Cheesecake

*Lemon Curd, Strawberry Jam (V)*

### Duo of Artisan Cheeses

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

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# HAY HILL

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## VEGAN

### Starter

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#### Isle of Wight Tomato Tart Tatin

*Cashew Nut Purée, Pickled Shaved Fennel, Micro Leaf Salad (Ve, N, D)*

### Main

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#### Summer Vegetable & Basil Risotto

*Grilled Courgettes, Vegan Feta, Crispy Shallots (Ve, D)*

### Dessert

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#### Caramelised Peaches & Whipped Coconut Yoghurt

*Orange Blossom Syrup, Toasted Pine Nuts & Pistachio Crumble (Ve, N, D)*

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# HAY HILL

## MAYFAIR

£28 per person

### Sandwiches

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#### Chicken & Bacon Jam Club

*Dijon Mustard Mayonnaise (D)*

#### Herb Falafel & Hummus Wrap

*Fire Roasted Peppers, Pickled Shallots (V, N)*

#### Smoked Salmon Brioche

*Chive Cream Cheese, Pickled Cucumber*

### Salads

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#### Pulled Corn Fed Chicken

*Peas, Charred Courgettes, BBQ & Sriracha Dressing*

#### Buffalo Mozzarella

*Heritage Tomatoes, Pesto, Black Olive Crumb (V)*

#### Superfood Salad

*Quinoa, Pomegranate, Toasted Seeds, Green Goddess Dressing (G, V)*

*Salads & Sandwiches are served as platters*

### Sweets

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#### Selection of Macarons (N, G, V)

#### Petit Fours (V, N)

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