



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, Rocket (G)

Severn & Wye Smoked Salmon

Herb Crème Fraîche, Capers, Rye Croutons

Isle of Wight Tomato Tart Tatin

Feta, Pickled Fennel & Micro Herb Salad (V)

Main

Rump of English Lamb

Potato Terrine, Peas, Broad Beans, Pancetta, Chicken Butter Sauce (G)

Courgette & Ricotta Tortellini

Tomato & Basil Sauce, Toasted Pine Nuts (V)

Cornish Cod Fillet

Chorizo & Tomato Sauce, Summer Beans & Baby Potatoes (G)

Dessert

English Strawberry Cheesecake

Lemon Curd (V)

Toasted Coconut Pannacotta

Pineapple & Mango Salsa, Ginger Biscuit Crumble (N, V)

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

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£85 per person

Minimum 10 guests

Focaccia Bread & Salted Butter for the table (V)

Starter

Pulled Corn Fed Chicken & Baby Leek Terrine

Artichoke & Micro Herb Salad (D, G)

Creamed Leek & Parmesan Tartlet

Crispy Capers, Slow Cooked Egg (V)

Octopus Carpaccio

Sea Vegetables, Dill, Yuzu Dressing (D, G)

Main

Seared Fillet of Beef

Warm Baby Potato Salad, Roast Vine Tomatoes, Béarnaise (G)

Pea, Broad Bean & Truffle Risotto

Grilled Courgettes & Goat's Cheese (V, G)

Fillet of Cornish Monkfish

Potato Rosti, Sautéed Fine Beans, Devon Crab Sauce (G)

Dessert

HAY HILL 'Snickers' Bar

Chocolate Mousse, Peanuts, Caramel (V, N)

Vanilla Bean Parfait

Summer Berries, Sable Crumble (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

Isle of Wight Tomato Tart Tatin

Feta, Pickled Fennel & Micro Leaf Salad (V)

Fish

Octopus Carpaccio

Sea Vegetables, Dill, Yuzu Dressing (G, D)

Main

Rump of English Lamb

Potato Terrine, Peas, Broad Beans, Pancetta, Chicken Butter Sauce (G)

Dessert

HAY HILL 'Snickers' Bar

Chocolate Mousse, Peanuts, Caramel (V, N)

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

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VEGAN

Starter

Isle of Wight Tomato Tart Tatin

Salsa Verde, Cashew Nut Puree, Micro Herb Salad (VE, N, D)

Main

Baked Aubergine & Harissa Hummus

Warm Couscous Salad, Roast Vine Tomatoes, Pomegranate (VE, D)

Dessert

English Strawberry Eton Mess

Coconut Yoghurt, Lemon Balm (VE, D)

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Cold

All £7

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

Caprese Salad, Torn Mozzarella, Compressed Tomatoes, Basil Pesto, Focaccia Croutons (V)

Slow Roast Chicken Caesar Salad, Quail's Egg, Pancetta & Shaved Parmesan

Superfood Salad, Pomegranate, Quinoa, Avocado, Green Goddess Dressing (V)

Summer Crudités, Red Pepper Hummus, Baba Ghanoush (Ve, G)

Hot

All £7

Macaroni Cheese, Roast Cauliflower, Toasted Panko (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Pea & Broad Bean Risotto, Goat's Cheese, Toasted Hazelnuts (V, N)

Fish & Chips, Tartare Sauce (D)

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

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Cold - All £4.50

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

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

Devonshire Crab on Toast, Brown Crab Mayonnaise, Granny Smith's Apple

Pulled Corn Fed Chicken Terrine, Grilled Baby Courgette, Dijon Mayonnaise (D)

Caramelised Goat's Cheese, Pickled Grape, Mustard Vinaigrette (V)

Hot - All £4.50

Pulled Lamb Shoulder Croquette, Mint Jelly (D)

Truffle & Parmesan Arancini, Black Garlic Emulsion (V)

Steak & Millionaires Fries, Bearnaise Sauce (G)

Courgette & Ricotta Tortellini, Tomato & Basil Sauce, Crispy Shallots (V)

Thai Prawn Fishcake, Japanese Mayo, Spring Onion (D)

Dessert - all £3.50

Malibu Compressed Watermelon, Toasted Coconut, Baby Basil (VE, D, GF)

Lemon Meringue Tartlet, Gingernut Crumb (V)

Macaroon Selection (V, N)

Selection of Chocolate Truffles (V, N)

**Minimum order 20 pieces per type*

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HAY HILL

M A Y F A I R

£40 2-Courses

£45 3-Courses

Starter

Soup of the Day

Served with Rosemary Focaccia (V)

Caprese Salad

Buffalo Mozzarella, Isle of Wight Tomatoes, Pesto, Black olive Crumb (V)

Tuna Tartare

Ponzu Dressing, Avocado, Crispy Quinoa (D)

Main

Grilled Chicken Breast

Mediterranean Couscous, Lemon Yoghurt & Dukkah (N)

Fillet of Salmon

Provençal Sauce, Baby Potatoes (G)

Rigatoni Pasta & Mozzarella

Spinach, Peas & Lemon, Toasted Hazelnuts (N, V)

Dessert

Dark Chocolate & Orange Mousse

Toasted Walnuts, Crème Fraiche (V, N)

English Strawberry Cheesecake

Lemon Curd (V)

Freshly Sliced Seasonal Fruits

(VE, D, G)

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All served sharing style

Beef Sliders, Burger Sauce, Dill Pickles & Cheddar

£100 per platter (20 pieces)

Panko Chicken Sliders, Katsu Mayonnaise, Pickled Cucumber (D)

£90 per platter (20 sliders)

Sweet Potato & Chick Pea Sliders, Vegannaise & Crispy Shallots (Ve)

£90 per platter (20 sliders)

Thai Prawn Fishcakes, Japanese Mayonnaise, Spring Onion

£75 per platter (30 pieces)

Millionaires Fries, Truffle Mayonnaise (G, V)

£60 per platter (40 pieces)

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£28 per person

Sandwiches

Chicken & Bacon Jam Club

Dijon Mustard Mayonnaise (D)

King Prawn & Avocado Wrap

Yuzu Mayonnaise (D)

Godminster Cheddar & Isle of Wight Tomato

Caramelised Onions (V)

Salads

Caesar

Cos Lettuce, Parmesan, Boiled Egg

Pulled Confit Duck Leg

Soy & Citrus Dressing, Egg Noodles, Charred Broccoli (N)

Superfood Salad

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

Salads & Sandwiches are served on boards as platters

Sweets

Selection of Macaroons (N, G, V)

Petit Fours (V, N)

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HAY HILL

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£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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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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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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