

A DECEMBER TO REMEMBER

at



HAY HILL

M A Y F A I R





CHRISTMAS 2022

This year, enjoy a magical Christmas Celebration in one of the most exclusive settings in the heart of Mayfair.

From elaborate Christmas parties to refined private dinners, events at Hay Hill are sure to delight even the most difficult to impress guests.

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CHOOSE BETWEEN:

The Perfect Celebration

£120 per person

- Champagne reception (2 glasses of Brimoncourt per person)
- Premium Dining Menu (3 courses, bread & mince pies)
- Premium wine & water (half a bottle per person - Riesling & Cotes du Rhone)

or

Merry Little Christmas

£84 per person

- Premium Dining Menu (3 courses, bread & mince pies)
- Wine & water (half a bottle per person)



And add:

Sparkles & Spirits

- Festive cocktail (Mulled wine or Cinnamon Cordial) - £10pp
- Prosecco reception - £9/£18pp (1/2 glasses)
- Champagne reception - £15/£30pp (1/2 glasses)





OR BUILD YOUR OWN:

Food:

- Standard Dining Menu (3 courses) - £55
- Premium Dining Menu (3 courses, bread & mince pies) - £65
- Vegan Menu - £55



Drink:

- Wine & water (half a bottle per person) - £19
- Premium wine & water (half a bottle per person - Riesling & Cotes du Rhone) - £26

Add-ons:

- Festive cocktail (Mulled wine or Cinnamon Cordial) - £10pp
- Prosecco reception - £9/£18pp (1/2 glasses)
- Champagne reception - £15/£30pp (1/2 glasses)
- Canapés- £3,5-£4,5 per item
- Bowl food - £6,5-£7 per item
- Bread & Butter - £3pp
- Mince pies - £4pp



Entertainment:

- DJ - from £500 (option to add saxophonist, percussionist or violinist)
- Pianist live entertainment
- Flower Arrangement - starting from £100



PREMIUM DINING MENU

Focaccia Bread & Salted Butter for the table (v)

Starter

Cornish Crab, Celeriac & Granny Smith's Apple

Rye Crackers (d)

Venison Carpaccio

Parsnip Puree, Artichoke Crisps, 24 Month Aged Parmesan (gf)

Beetroot Tart Tatin, Golden Cross Goat's Cheese

Balsamic Reduction, Micro Leaf (v)

Main

Pan Fried Fillet of Turbot

Braised Fennel, Mussel & Clam Beurre Blanc (gf)

Wild Mushroom Tortellini

Sage Butter, Pine Nuts, Spinach & Truffle Oil (v)

Roasted Bronze Turkey Breast, Braised Leg & Stuffing Sausage Roll, Turkey Jus

Crispy Potato Terrine, Pancetta & Savoy Cabbage, Roasted Carrots

Dessert

Spiced Apple Frangipane Tart

Clotted Cream, Candied Walnuts (n)

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

Artisan Cheeses from Paxton & Whitefield

Grapes, Chutney & Crackers (n)

Mini Mince Pies for the table



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STANDARD DINING MENU

Starter

Celeriac, Roasted Hazelnut & Truffle Soup

Rosemary Croutons (v, n)

Severn & Wye Smoked Salmon

Shallots, Capers, Soda Bread & Creme Fraiche

Corn Fed Chicken & Leek Terrine

Tarragon Mayonnaise, Micro leaf salad (d, gf)

Main

Fillet of Sea Bass, Potato Terrine

Spinach, Cornish Crab Beurre Blanc (gf)

Roasted Cep & Wild Mushroom Risotto

Crumbled Stilton, Toasted Walnuts (v, gf, n)

Roasted Bronze Turkey Breast, Braised Leg & Stuffing Sausage Roll, Turkey Jus

Crispy Potato Terrine, Pancetta & Savoy Cabbage, Roasted Carrots

Dessert

Christmas Spiced Pear Tart Tatin

Stem Ginger Ice Cream (v)

Callebaut Dark Chocolate & Miso Cremeux

Clementine, Pistachio Brittle (v, n)

Duo of Artisan Cheeses from Paxton & Whitefield

Grapes, Chutney & Crackers (n)



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VEGAN MENU

Starter

Beetroot Tart Tatin, Cashew Nut Cream Cheese

Balsamic Reduction, Micro Leaf (ve,d)

Main

Roasted Cep & Wild Mushroom Risotto

Crispy Shallots, Toasted Walnuts (ve, d, gf, n)

Dessert

Christmas Spiced Poached Pear

Hazelnut Crumble, Vanilla Ice Cream (ve, d, n)



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CANAPÉS

Cold - all £4.5

Beetroot, Toasted Walnut & Goats Cheese Tartlet (v)
Greek Salad Skewer, Marinated Feta, Oregano Dressing (v, gf)
Vietnamese Spring Rolls, Soy & Ginger Dressing (ve, d)
Wild Mushroom Croustades, Crème Fraiche & Thyme (v)
Caramelised Fig, Parma Ham & Stilton Roll (gf)
Coronation Turkey, Onion Seed Brioche, Toasted Almonds (n)
Lincoln Red Beef Tartare, Crispy Capers & Egg Yolk Crostini (d)
Severn & Wye Smoked Salmon Blini's, Crème Fraiche
Cornish Crab, Granny Smith's Apple, Celeriac, Melba Toast
Dill Gravlox on Toasted Rye Cracker, Keta Caviar, Crème Fraiche

Hot - all £4.5

Truffle & Pecorino Arancini, Black Garlic Puree (v)
Millionaires Fries, Black Truffle Mayonnaise (v, gf)
Wild Mushroom Tortellini, Sage Butter, Pine Nuts (v)
Truffled Brie & Cranberry Tartlet (v)
Grilled Tiger Prawns, Sesame, Sriracha & Coriander (d, gf)
Braised Turkey Leg & Stuffing Sausage Roll, Caramelised Red Onions
Seared Cornish Scallops, Saffron Risotto, Samphire (gf)
Octopus & Chorizo, Saffron Aioli, Straw Potatoes (d)
Steak & Frites, Bearnaise Sauce (gf)
Pulled Lamb Shoulder Croquettes, Pea & Mint Emulsion (d)

Dessert - all £3.5

Dark Chocolate & Salted Caramel Shortbread (v)
Spiced Pear Tart Tatin, Mulled Wine Syrup (ve, d)
Christmas Pudding Chocolate Truffles (v)
Mini Mince Pies (v)



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BOWL FOOD

Cold

All £6.5

Pear, Fig & Walnut Salad, Blue Cheese Dressing (v, gf)

Roasted Heritage Beetroot & Carrots, Cashew Nut Puree, Walnut Granola (ve, d, n)

Torn Mozzarella, Semi Dried Tomatoes, Watercress Pesto & Pine Nuts (gf)

Chicken Caesar Salad, Aged Parmesan & Croutons

Smoked Salmon Tartare, Pickled Cucumber, Horseradish Crème Fraiche (gf)

All £7

Venison Carpaccio, Parsnip Puree, Artichoke Crisps, Aged Parmesan (gf)

Grilled Prawns, Glass Noodles, Mango, Soy & Wasabi Dressing (d)

Seared Tuna Nicoise, Fine Beans, Quail Egg & French Dressing (d, gf)

Hot

All £6.5

Roasted Cep & Wild Mushroom Risotto, Stilton, Toasted Walnuts (v, gf, n)

Fried Haloumi, Babaganoush, Sumac & Coriander (v, gf)

Roasted Pumpkin, Chickpea & Coconut Curry, Coriander Rice, Kale Crisps (ve, d)

Roasted Bronze Turkey Breast, Sausage & Onion Stuffing, Brussel Sprouts

Braised Oxtail, Potato & Turnip Purée, Turnip Crisp

Pan Seared Fillet of Sea Trout, Romesco Sauce, Brown Rice, Baby Leeks

Mini Fish & Chips, Tartare Sauce (d)

All £7

'Steak & Frites' Rare Roast Lincoln Red Beef, Bearnaise Sauce (gf)

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OUR SPACES

The Lounge:

This versatile space can be configured in a plethora of ways making it the perfect choice for unforgettable Christmas parties and drink & canapé receptions. Accommodating up to 120 guests, the Fourth Floor provides an exquisite canvas for magical Christmas events.



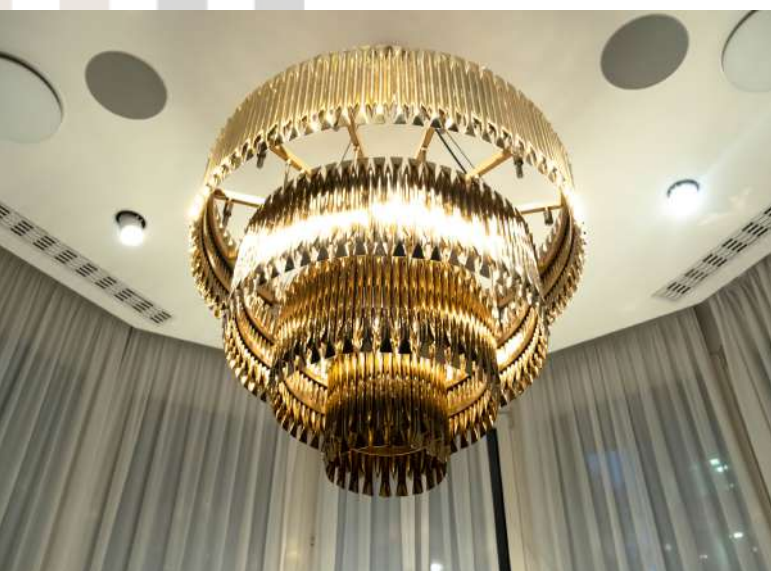


OUR SPACES

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.





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.

The mezzanine is also available to hire alongside the dining room, giving you the option of a semi private events space to host a drinks reception before or after your dinner.





OUR SPACES

Ground Floor & Mezzanine

If you are looking for Private Dining options for larger groups – we can easily accommodate groups of up to 100 people on our Ground Floor & Mezzanine levels.

For more information about booking a large group dining experience, please e-mail our Private Events Manager Angela Lipera on a.lipera@12hayhill.com.



*Have a magical
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To book your event, please e-mail a.lipera@12hayhill.com

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