

1  
HOTEL  
*mayfair*



EVENT MENU



# NOURISH

Catering menus evolve with the changing seasons and pay homage to the fresh, local and seasonal ingredients, signature to the 1 Hotel Mayfair culinary program. The hotel's culinary team takes pride in their relationships with the local farmers, purveyors who supply their kitchens with high-quality, sustainably-made products.

Farmers across the United Kingdom provide us with quality, fresh produce so our guests can savour the seasons while the hotel works to preserve the environment by purchasing locally.

# 1 HOTEL MAYFAIR, BREAKFAST

## CONTINENTAL BREAKFAST

£35 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Assorted House viennoiseries, breads, and preserves

1 Hotel granola, yogurt & berries in individual pots

Selection of sliced Neals Yard cheeses and Wescombe meats with sourdough bread (GF option available)

Sliced smoked salmon & chive cream cheese on Bagel (GF option available)

Sliced seasonal fruits (VE, GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

## HOT BREAKFAST

£39 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot toast/muffins

Grilled applewood smoked bacon (GF)

Roast old spot sausages

Grilled black pudding

Grilled tomatoes, mushrooms & herb butter (GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

## HEALTH-CONSCIOUS BREAKFAST

£35 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot breads (GF option available)

Dovetale granola, honey yogurt & berries in individual pots

Sliced seasonal fruits (VE, GF)

Chopped breakfast salad, green goddess dressing (VE, GF)

Sliced smoked salmon (GF)

Protein bowls (GF) (VE available)

'No More Avocado' on sourdough toast (GF option available) (VE)

## HOT BREAKFAST (V)

£39 per guest

Freshly squeezed fruit juices

Tea/coffee selection

Selection of hot toast/muffins

Grilled halloumi, spring onion chermoula (GF)

Roast vegetarian sausages

Grilled tomatoes & mushrooms (VE, GF)

Baked beans (VE, GF)

Wilted spinach (VE available, GF)

'No More Avocado' on sourdough toast (GF option available) (VE)

Choice of fried, scrambled or poached eggs – warm hollandaise (GF)

VE – Vegan | GF – Gluten Free | NF – Nut Free

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# 1 HOTEL MAYFAIR, BREAKFAST

## MORNING SMALL BITES

£6 per piece

### Cold:

'No More Avocado' on sourdough toast  
(GF option available) (VE)

Smoked salmon and cream cheese on  
brioche toast

Mini spinach quiche tartelettes

### Hot:

Croque Monsieur

Quail egg benedict on brioche toast

Mini Bubble and squeak with smoky  
tomato relish

Grilled halloumi and watermelon skewers

## INDIVIDUAL PLATED

### HOT BREAKFAST

Pre-orders required - 20 guests max

Eggs Benedict £18

Eggs Royal £18

Eggs Florentine (V) £18

'No More Avocado' on sourdough toast (GF  
option) toast with poached egg and herb  
dressing (V) £20

Fried/scrambled eggs on toast (V) (GF  
available) £12

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# 1 HOTEL MAYFAIR, LUNCH BUFFET

## WORKING LUNCH BUFFET OPTION

£45 per person, Select 6 items + £8 for each additional choice, Minimum 10 guests

### COLD SELECTIONS

#### MEAT

Iberico Cebo Ham (GF)

Beef Pastrami and Sauerkraut (GF)

Roasted Sundays Beef cold cut (GF)

Sliced charcuterie meat (GF)

#### FISH

Sliced smoked salmon (GF)

Hot-smoked salmon, dill and fennel salad (GF)

Dressed crab & potato salad (GF)

Smoked haddock rillettes (GF)

1 Hotel Caesar salad

#### VEGETARIAN

Chargrilled halloumi with roasted vegetables, mint and spring onions chermoula (GF)

La Latteria Burrata, fried artichokes and herb gremolata (GF)

#### VEGAN

Heritage tomato salad (VE, GF)

Green leaf salad (VE, GF)

Roasted Beets, pickled plum and pecan salad (VE, GF)

Moroccan freekeh salad, herbs and dried fruits (VE)

Jersey royal potato salad with mustard dressing (GF, DF)

### HOT SELECTIONS

#### MEAT

Braised 5 spiced Lake district lamb shoulder (GF)

Somerset Chicken and garden leek pot pie

Whole roast Somerset chicken (GF)

Rare seared Black Angus beef with Thai shredded salad and Nam Jim dressing (GF)

#### FISH

Blackened whole roast seabass side

Chimichurri marinated side of Scottish salmon (GF)

Seared Cornish bream fillets with garlic and rosemary (GF)

#### VEGETARIAN

Foraged Mushroom vegetarian lasagna

Roasted jersey royal potatoes, whey butter, lemon and parsley (GF)

Tender-stem broccoli with lemon, garlic and dukkah (GF)

#### VEGAN

Chargrilled shrub farms vegetables, rocket, oregano and lemon dressing (VE, GF)

Grilled 'imam byaldi' salad (VE, GF)

Vegan gnocchi, sundried tomato pesto (VE)

#### DESSERT

Valrhona chocolate tart

Brownies and blondies Eton mess bowl (GF)

Salt caramel and hazelnut trifle

Lemon meringue tart

Strawberry, white chocolate vanilla jars (GF)

Mixed fruit salad (VE, GF)

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# 1 HOTEL MAYFAIR, REFRESHMENTS

## EVENTS ARRIVAL | MID-MORNING | MID-AFTERNOON BREAKS

£19 per person

Select 4 items, tea and coffee included

### MEAT

Salt beef pastrami, sauerkraut & gruyere on focaccia bread

Pork and fennel sausage rolls, English mustard

Mini turkey bacon & egg sliders

### FISH

Smoked Scottish salmon & cream cheese sandwiches

Cornish picked white crab and brown crab mayo on sourdough bread

### VEGETARIAN/VEGAN

No more avocado on sourdough toast (VE) (GF option)

Protein bowls (VE)

La Latteria Burrata and charred lemon and orange (GF)

Chargrilled aubergine, red pepper and hummus wraps (VE,GF)

Marinated courgette and artichoke salad (VE,GF)

### FRUIT

Fruit & yogurt pots (GF)

Granola & yogurt pots

Sliced fruit (V,GF)

Overnight oats and diced fruits (VE,GF)

### SWEET

Carrot cupcakes (VG)

Raspberry blondies

Chocolate brownies (GF)

Chocolate chip cookies

Selection of biscuits

Selection of mini pastries

### BEVERAGES

Assortment of freshly squeezed juices (VE, GF)

Energising fruit smoothie (VE, GF)

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# 1 HOTEL MAYFAIR, EVENT CANAPÉS

SELECTION OF 6 - £36 | SELECTION OF 12 - £65 | SELECTION OF 15 - £80

Minimum order of 20 pieces per canape, pricing applies per person, not per piece.

## COLD

### MEAT AND FISH

Roasted beef with horseradish cream on brioche toast

Duck rillettes and spiced grapefruit on sourdough toast

Iberico ham and lemon compressed melon (DF, GF)

Cured salmon belly, avocado and yuzu tart

Carlingford oyster, Sarawak mignonette (DF, GF)

Dressed crab and yuzu on rye toast

### VEGETARIAN/VEGAN

English burrata, caramelised orange and minus 8 vinegar on grilled sourdough

Bitter leaf, blue cheese pear & walnut wraps (GF)

Truffle, pickled asparagus, creme fraiche tarts

Smoked semi-dried tomato, lightly pickled artichoke skewer (VE,GF)

Pickled kohlrabi, apple, mint & clear apple gel rolls (VE,GF)

Grilled Watermelon Skewers (VE,GF)

## HOT

### MEAT AND FISH

English wagyu and mustard beef fat chips (DF, GF)

Chermoula grilled chicken skewers (DF, GF)

Crispy braised lamb croques, mint jelly

Smoked haddock croquettes, crushed peas

Grilled Loch Duart salmon belly, Gochujang glaze and shaved pickled nappa cabbage (DF, GF)

Warm hash browns, N25 caviar & chives (GF) (£8 suppl.)

### VEGETARIAN AND VEGAN

Wild mushroom arancini, cep mayo

Cheese gougères drizzled with Epping honey

Morrocon lentil meatballs

Crispy panisse, caramelized onion and parsley (VE,GF)

Crispy cauliflower hot wings (VE)

Spiced chickpea samosas (VE)

Grilled chermoula smoked tofu skewers (VE)

### DESSERT

Mini eclairs or mini tartlets

Macaroons

Brownies (GF) and blondies

Seasonal Fruit Skewers (VE,GF)

Coconut vegan rice pudding and mango cups (vegan)

Mini vegan passionfruit cheesecakes (vegan)

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# 1 HOTEL MAYFAIR, EVENT BOWL FOOD

## COLD

£10 per item

### MEAT AND FISH

Serrano ham, Rocket and Gordal Olives tapenade (DF, GF)

Roast beef, horseradish creme fraiche and rocket sliders

Confit Duck and Celeriac Remoulade (DF, GF)

Dressed Cornish crab, avocado & yuzu (GF)

Smoked salmon, potato & dill (DF, GF)

Prawns, dressed leaves, Mary Rose dressing (GF)

### VEGETARIAN/VEGAN

La Latteria Burrata, dressed tomatoes & basil (GF)

Chicory, pear & walnut salad, maple syrup dressing (GF)

Freekeh salad, herbs, seeds & apricot harissa (VE)

Shrub Farm garden crudites, Oatley herb dip (VE, GF)

Seasonal leaves, toasted pinenuts, maple syrup and herb dressing (VE, GF)

## HOT

£12 per item

### MEAT AND FISH

Wagyu & Ogleshield sliders

Fried chicken & hot honey sauce

Shredded Lake District lamb shoulder, yoghurt, mint and dried apricots (DF, GF)

Tempura Shrimp, pickled shaved vegetables and sweet chilli slider (DF)

Moroccan salmon, fennel and orange salad (DF, GF)

### VEGETARIAN AND VEGAN

Portobello mushroom, rocket, cep mayo slider

Pea, mint and lemon risotto (GF)

Imam byaldi, tomato, aubergine & yoghurt (DF, GF)

Vegan gnocchi, basil pesto (VE)

Tempura sprouting broccoli, black vinegar (VE)

Charred Radicchio, blood orange and beetroot warm salad (VE,GF)

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# 1 HOTEL MAYFAIR, PLATED MENUS

£80/person

## TO BEGIN

Sourdough with olive oil and balsamic

## STARTERS

“Made this morning” Burrata, Smoked datterino tomatoes  
& Oil of Life (V)

Compressed melon & 24- months Cebo Iberico Ham

Chilled heritage tomato and cucumber gazpacho (VE)

## MAINS

Grilled Cornish black sea bream, roasted Romano  
pepper puree & baby leeks

Chargrilled English bavette steak, shaved  
garden courgettes & chimichurri sauce

Beef steak tomato, soy, basil & ginger (VE)

All served with buttered Jersey royal  
potatoes & green salad

## DESSERTS

Valrhona chocolate mousse,  
salted caramel

Crème brûlée

English strawberries, basil,  
chilled strawberry soup (VE)

Tea, coffee, petits fours

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# 1 HOTEL MAYFAIR, PLATED MENUS

£100/person

## TO BEGIN

Sourdough with olive oil and balsamic

## STARTERS

Duck & pork pate-en-croute, wholegrain mustard & frisee salad

Dressed Dorset crab salad, garden broad beans and English pea salad

Chilled baby cucumber & melon soup, almond milk & basil (VE)

## MAINS

Poached Loch Duart salmon, English peas, chive beurre blanc

Roasted Lake District lamb rack, sheep's yoghurt & salsa verde

Gnocchi, aubergine Bolognese (VE)

All served with buttered Jersey Royal potatoes & side green salad

## DESSERTS

Lemon meringue pie

Crème caramel

Chocolate crèmeux, strawberry & basil (VE)

Tea, coffee, petits four

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# 1 HOTEL MAYFAIR, PLATED MENUS

£120/person

## TO BEGIN

Sourdough with olive oil and balsamic

## STARTERS

Day boat black bream crudo, Amalfi lemon crème fraiche & purple shiso

Pressed Somerset chicken leek & truffle terrine, 'Caesar salad'

Heritage tomato salad, tomato dashi & seaweed (VE)

## MAINS

Roasted fillet of Angus beef, smoked jalapeno hollandaise

Grilled wild seabass & sauce vierge

Risotto primavera, summer truffle (VE)

All served with buttered Jersey Royal potatoes & side green salad

## DESSERTS

Salted caramel tart

Eton mess

Chocolate crèmeux, boozy cherries & Oil of Life (VE)

Tea, coffee, petits four

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# 1 HOTEL MAYFAIR, EVENT BEVERAGES

## COCKTAILS

### **Ginger Mule 19**

Sapling vodka, British falernum, ginger ale, lime

### **Beekeeper 19**

Beesou aperitif, English sparkling wine, Franklin & Son soda water

### **Green Park Swizzle 19**

Appleton 12 Rum, ginger mead, fresh lime, mint, soda water

### **Hot Daisy 20**

Don Julio Blanco, chilly mead, lime, honey

### **G&T, Garden Tonic 19**

Sapling gin, strawberry shrub, elderflower, tonic water

### **Belli-no (Peach) & Rossi-no (Raspberry) 12**

0% ABV sparkling wine

### **Citrus Sprout (Zero Proof) 12**

Seedlip garden, elderflower, Franklin & Sons tonic water

## SOFT DRINKS

Water 75cl 5

Karma cola 6.5

Karma diet cola 6.5

Karma gingerella 6.5

Karma lemonade 6.5

Tonic water 6.5

Light tonic 6.5

Lemonade 6.5

Ginger ale 6.5

Ginger beer 6.5

## JUICES

Orange 6.5

Apple 6.5

Pineapple 6.5

Grapefruit 6.5

Rise and shine juice

(apple/carrot/ginger/turmeric) 8

Pure green juice

(apple/kale/cucumber/pineapple/mint) 8

## BEER

Hepworth Blonde 9

Hepworth Premium pale Ale 9

Toast Session IPA 9

Lucky Saint 0.5% 9

# 1 HOTEL MAYFAIR, EVENT BEVERAGES

## SPIRIT SELECTION

### Vodka 50ml

Ketel One 14  
Sapling 14  
Belvedere 16

### Gin 50ml

Tanqueray 10 16  
Sapling 14  
Hendricks 16

### Tequila 50ml

Don Julio 1942 50  
Casamigos reposado 16  
Don Julio Blanco 16

### Mezcal 50ml

Montelobos Espadin 16  
Los Danzantesañejo 22

### Rum 50ml

Zacapa 23 22  
Eminente Claro 14  
Plantation XO 18

### Scotch Whisky 50ml

J Walker Black 14  
J Walker Blue 45  
Lakes Distillery The One 16  
Macallan 18 105

### Whiskey 50ml

Mitchers Bourbon USA 18  
Bulleit Bourbon 14  
Yamazaki 12yrs 105  
Yamazaki 18yrs 160

### Cognac 50ml

Hennessy VSOP 14  
Hennessy XO 45

## WINES

### Sparkling (125ml Glass | Bottle)

2019 Gusbourne, Blanc de Blancs, Kent, UK 16 | 95  
NV Veuve Cliquot, Yellow Label Champagne, France 24 | 140  
NV Billecart-Salmon, Brut Rosé Champagne, France 29 | 165  
NV Ruinart, Blanc de Blancs Champagne, France 39 | 225  
NV Wild Idol Rosé, 0% Germany 14 | 60

### White (175ml Glass | Bottle)

2021 Castaño, Macabeo Murcia, Spain 12 | 48  
2022 Bosman Family, Sauvignon Blanc Hemel-en-Aarde, RSA 13.5 | 55  
2021 Villa Bucci, Verdicchio Marche, Italy 16.5 | 65  
2021 Domaine Garnier, Petit Chablis Burgundy, France 78  
2021 Domaine G & J, First Flight Viognier Rhône, France 90  
2021 Dom. La Choupette, Puligny-Montrachet Burgundy, France 165

### Rosé (175ml Glass | Bottle)

2023 Château Minuty Prestige Rosé Provence | France 70  
2023 Château Minuty et Or Rosé Provence | France 90

### Red (175ml Glass | Bottle)

2022 Bodegas Vinessens, Primeros Monastrell Levant | Spain 12 48  
2022 Bodega Tapiz, Malbec Mendoza | Argentina 13.5 55  
2019 Lockhart, Merlot California | USA 17 70  
2019 Buon Tempo, Rosso di Montalcino Tuscany | Italy 78  
2018 Château Barrail du Blanc, Saint-Émilion Bordeaux | France 90  
2022 Damascene, Syrah Stellenbosch | RSA 110

### Sweet (500ml)

2018 Pieropan Le Colombare Recioto di Soave, Italy 96