

ALLBRIGHT.

Festive Season at AllBright Mayfair



2020





**CELEBRATE THIS FESTIVE SEASON
AT THE ALLBRIGHT MAYFAIR**

Just a few steps away from the hustling,
bustling pavements of Regent Street,
is the AllBright Mayfair, a majestic space
on Maddox Street.

Offering four different event spaces,
full of classic charm and modern, premium
interiors including a large roof terrace
with beautiful views over the Mayfair skyline,

The AllBright Mayfair offers flexible options
to create truly memorable festive celebrations
for you and your guests.



SPACES



FLOOR

ABOUT

CAPACITY

The First Floor

This truly unique space, with an open kitchen is available for exclusive hire.

Up to 100 guests standing and 70 guests seated

Private Dining Room

Located on the first floor our private dining room can be divided into two separate areas. Flooded with natural light this room can be used for a range of different festive celebrations.

Up to 30 guests standing and 26 guests seated

The Third Floor

This unique, flexible space with beautiful tall ceilings, natural light and contemporary artwork, is perfect for meetings, dining experiences or standing receptions.

Up to 50 guests standing and 40 guests seated

The Fifth Floor

A large open space, filled with natural light and offering a private bar this is the ideal location to celebrate this festive season.

Up to 70 guests standing and 40 guests seated



FOOD

Our menus are designed by Executive Chef Sabrina Gidda, star of BBC's Great British Menu, winner of Tatler's Rising Star Award 2016 and the only female chef to become a two-time finalist in the Roux Scholarship.

The menus feature a modern, refined twist on the traditional festive fare, using wherever possible organic, ethically sourced ingredients, served alongside bespoke cocktails and a curated wine list from all-female suppliers.



MENUS

From family style menus, to formal canape receptions, our menus offer something to suit all tastes this festive season.



Sharing Festive Menu

TWO COURSE FAMILY STYLE SHARING MENU: 45PP

Select 2 items from 2 courses for the table to share

THREE COURSE FAMILY STYLE SHARING MENU: 55PP

Select 2 items from 3 courses for the table to share

STARTER

Potted smoked salmon, crostini & pickled cucumber

Goats cheese & confit onion croquettes (v)

Poached pear, chicory & candied walnut salad,
gorgonzola dressing (v)

Spinach, leek & roasted cauliflower tartlet (vg)

MAIN

Spiced glazed ham, orange & anise

Ballotine of organic turkey, apricot & sage stuffing

Pumpkin & lentil roast, almond & sage (vg)

All served with

Brussel tops (vg)

Rosemary roast potatoes (vg) Honey glazed roots (v)

Ginger pig chipolatas

Cranberry jelly & chicken jus

DESSERT

Chocolate & amaretto marquis, clementine cream (v) Panettone
bread & butter pudding, brandy cream (v)

Apple & cinnamon strudel (vg)

Pear & almond frangipane tartlet, cinnamon cream (v)

Set Festive Menu



THREE COURSE PLATED WITH SEASONAL AMUSE
BOUCHE & ARTISANAL BREAD & MINI MINCE PIES: 70PP

Create your set menu by choosing one item from each section
for all guests to enjoy.

STARTER

Roasted beetroot salad, stilton croquettes & winter leaves (v)
Spinach, leek & roasted cauliflower tartlet (vg)
Ham croquettes, endive & piccalilli
Gin cured salmon, dill, crème fraîche & apple

MAIN

Guinea fowl, wild mushroom, gnocchi & truffle
Slow cooked beef cheek, crispy shallot, rosemary,
pomme puree & cavolo nero
Fillet of bream, fregola risotto, squash & winter greens Gnocchi,
porcini & crispy cavolo (vg)
Organic turkey, honey roast ham & traditional trimmings

DESSERT

Salted caramel chocolate tart, yoghurt ice cream (v)
Apple & cinnamon doughnut, crème diplomat & honeycomb (v)
Gingerbread cheesecake, figs & blackberries (v)
Spiced date pudding, coconut ice cream & caramel (vg)

Festive Canapes



PLEASE SELECT UP TO SIX ITEMS: 3 COLD & 3 HOT

SIX CANAPES: 20PP

EIGHT CANAPES: 24PP

TEN CANAPES: 30PP

COLD

Smoked salmon blini, lemon & dill
Stilton mousse, pear & port jelly croustade (vg)
Prawn cocktail croustade
Rare roast beef, horseradish & pickled radish
Cumin roasted carrot & hummus crostini (vg)
Roasted vegetable filo cup (vg)

HOT

Ginger pig chipolatas, honey glaze Spinach & filo parcels (v)
Wild mushroom & Taleggio arancini (v)
Hot smoked salmon fishcake, sour cream & caviar
Confit duck & orange marmalade croquette
Spinach falafel, spiced tomato (vg)
Mini baked potato, pepper pesto (v)
Mini nut roast bite (vg)
Cauliflower & harissa fritter (vg)

Festive Menu Additions



IF YOU'RE LOOKING TO ADD A FEW EXTRAS TO YOUR
MENU CHOICES PLEASE SELECT FROM THE FESTIVE
ADDITIONS MENU BELOW.

PRICE PER PERSON

Chocolate & amaretto truffles (v) - 3

Selection of petit fours (vg) - 5

Mini mince pie (v) - 3

Mini salted caramel chocolate tart (v) - 2.5

Cheese straws (v) - 3

SERVES TWO - THREE

Cheese plate, quince, grapes & crackers - 12

Cheese & charcuterie - 14



(v) vegetarian | (vg) vegan

Gluten free options available on request

All our menus are subject to seasonal produce changes – allowing us to deliver the best of the season through out the year. We are able to cater for all allergen and dietaries in advance of the event – please speak to our team who will be able to guide you through your proposed choices.

CONTACT



For more information on creating your festive event, please contact our dedicated Events Team and we'll be delighted to help you.

Email: events@allbright.co

ALLBRIGHT.



ALLBRIGHTCOLLECTIVE.COM