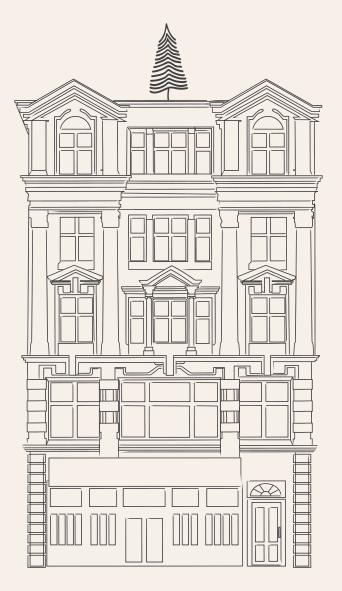
ALLBRIGHT.

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.

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SPACES •

FLOOR	ABOUT	CAPACITY
<u>The First Floor</u>	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	Up to 30 guests standing and 26 guests seated

celebrations.

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.

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

Up to 50 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

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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 fraiche & 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)

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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

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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

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