

QUEENS

MAYFAIR



MERRY

Christmas

AND HAPPY NEW YEAR

FESTIVE MENUS 2024

BREAKFAST - LUNCH - COCKTAILS - DINNER
CHRISTMAS DRINKS - EVENTS SPACE - PRIVATE HIRE
SMALL WEDDINGS - FILMING - PARTIES



Happy Holidays

'TIS THE SEASON

A WARM WELCOME TO THE LAST
FEW MONTHS OF 2024.

QUEENS ARE BUSY KEEPING UP
TO DATE WITH BRAND NEW
SEASONAL MENUS, CHRISTMAS
EVENTS, PRIVATE HIRE AND
MUCH MORE

QUEENS

MAYFAIR



new autumn dishes from our seasonal menu



BREAKFAST

CHEF'S SPECIALS

The Royal Fungus

Sautéed mushrooms, scrambled eggs, freshly grated black truffle served on toasted brioche (v) 22

Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, zhoug, feta, baked egg and toasted sourdough (v) 19.5
Make it vegan, swap the egg for avocado (vg)
Add halloumi 4 Avocado 4

Dutchess Deluxe

Fluffy vanilla french toast served with a lightly poached Comice Pear and warm cinnamon caramel drizzle
(v) 19.5

La Reine

Fluffy vanilla French toast with house streaky bacon and Canadian maple syrup 19

QUEEN'S CLASSICS

Fit for a King

Our streaky house bacon lightly smoked, braised and sliced to the perfect thickness, served with Portobello mushrooms, creamy scrambled or poached eggs and sourdough toast 18
Add Cumberland sausage 2.5 Baked beans 2.5 Avocado 2.5
Slow roasted tomato 1.5

The Green Queen

Vegan sausages, slow roasted San Marzano tomato, homemade baked beans, avocado and toasted sourdough (vg) 18

The Little Prince

Avocado on sourdough, lime dressing, feta, chilli, crispy onions (v) 17.5

Morning At The Palace

Free-range eggs of your choice served on sourdough (v) 13.5 served in a crossiant 16

Mary Queen Of Scots

Smoked Scottish salmon served in a buttery warm croissant 17
Add avocado 4 Scrambled eggs 4 Caviar 6.5

Balmoral

Homemade vegan porridge served with seasonal fruits, maple syrup, granola (vg) 9.5

Queen's Bakery Basket

A selection of 4 freshly made pastries & condiments from the Queens pantry (v) 17

BRUNCH

CHEF'S SPECIALS

The Royal Fungus

Sautéed mushrooms, scrambled eggs, freshly grated black truffle served on toasted brioche (v) 22

Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, zhoug, feta, baked egg and toasted sourdough (v) 19.5
Make it vegan, swap the egg for avocado (vg)
Add halloumi 4 Avocado 4

Dutchess Deluxe

Fluffy vanilla french toast served with lightly poached Comice Pear served with a warm cinnamon caramel drizzle
(v) 19.5

La Reine

Fluffy vanilla French toast with macerated berries or streaky bacon served with Canadian maple syrup 19

QUEEN'S CLASSICS

Seasonal Soup

Homemade seasonal soup served with mini smoked cheddar cheese croissants
(v) 15

The Court's Staple

Charred sweetheart cabbage, sour cream dressing, topped with smoked paprika pangrattato, parmesan and cured lemon 14.5
Add Scottish salmon 5.5 Halloumi 4 Grated truffle 8.5

The Little Prince

Avocado on sourdough, lime dressing, feta, chilli, crispy onions (v) 17.5

Morning At The Palace

Free-range eggs of your choice served on sourdough (v) 13.5 served in a crossiant 16

Mary Queen Of Scots

Smoked Scottish salmon served in a buttery warm croissant 17
Add avocado 4 Scrambled eggs 4 Caviar 6.5

Balmoral

Homemade vegan porridge served with seasonal fruits, maple syrup, granola (vg) 9.5

Queen's Bakery Basket

A selection of 4 freshly made pastries & condiments from the Queens pantry (v) 16

EVENTS & PRIVATE HIRE



BREAKFAST SHARING

PERFECT FOR A BIRTHDAY BRUNCH, BUSINESS MEETING OR BABY SHOWER.

PLEASE NOTE THAT ALL MENUS CAN BE EDITED, THE TEAM OF CHEFS ARE HAPPY TO ACCOMMODATE ANY REQUIREMENTS AND ALLERGIES .

GROUPS FROM 14 - 40 PEOPLE.

WE WOULD SUGGEST SEMINI PRIVATE HIRE OF THE RESTAURANT



BREAKFAST 1

MINI PÂTISSERIES SELECTION
MINI YOGHURT WITH COMPOTE & GRANOLA - VEGAN
MIX SEASONAL FRUIT BOWLS
MINI AVOCADO ON TOAST

WELCOME SMOOTHIE
UNLIMITED TEA AND FILTER COFFEES
BOTTLED VOSS WATER - STILL & SPARKLING
£35PP.

BREAKFAST 2

MINI PÂTISSERIES SELECTION
MINI YOGHURT WITH COMPOTE & GRANOLA - VEGAN
MINI AVOCADO ON TOAST
MINI SAUSAGE AND/OR BACON BAPS
LARGE SHARING SHAKSHUKA - EGG AND VEGAN OPTIONS

WELCOME SMOOTHIE & JUICES
UNLIMITED TEA AND FILTER COFFEES
BOTTLED VOSS WATER - STILL & SPARKLING

£45PP.

CANAPÉS

MEAT & FISH

Salmon tartare on rye crisp with creme fraiche
Chicken boudin with fig puree
Foie gras/chicken livers mousse cones
mini croissants, smoked highland salmon, caviar, creme fraiche
Crispy king prawns in sweet chilli sauce
Tuna cubes, leek ash avocado puree, served on skewers
Steak and chips
Freshly shucked Oysters with apple salsa
Pigs in blankets with a maple glaze
Octopus salad on spoons
Thai fish cakes, sweet chilli mayo
Teriyaki salmon crepes
Burger sliders
Classic beef tartare on toas/brioche, fried capers
Vensons Tartare baubles
Hasselback potatoes stuffed with pancett, chives

VEGAN

VEGAN
CRISPY POLENTA CAKES, TOMATO FONDUE
AND CHILLI SALSA
CARROT HUMMUS AND VEGAN FETA
MISO AUBERGINE SKEWERS
SWEETCORN AND CORIANDER FRITTERS,
LABNEH
BABA GANOUSH & CRUDITES

VEGETARIAN

VEGETARIAN
MUSHROOM "SAUSAGE" ROLLS
JAPANESE VEGETABLES OMELETTE
AUBERGINE DUMPLINGS, SALSA VERDE
MARINATED TOMATOES BRUSCHETTE
CROQUE MONSIEUR, TRUFFLE
ARANCINI (SEASONAL FLAVOURING)
CRISPY POLENTA CAKES, TOMATO FONDUE, TOMATO AND
CHILLI SALSA
SWEET POTATO OMELETTES, PARMESAN, CRISPY PARSLEY
HASSELBECK TRUFFLE STUFFED POTATOES

SWEET

SWEET
MINI MINCE PIES
MINI VEGAN CHOCOLATE CARAMEL BROWNIES
STOLLEN
MINI CHRISTMAS CAKES
BABELLS
BERRY BOWLS

PLEASE NOTE THAT LARGER AND BESPOKE
CAKES CAN BE PROVIDED.



SHARING FOR THE TABLE CHRISTMAS

60 PP

FESTIVE PRIVATE DINING

FESTIVE WELCOME DRINK

PIGS IN BLANKETS
MAPLE, WHOLEGRAIN MUSTARD

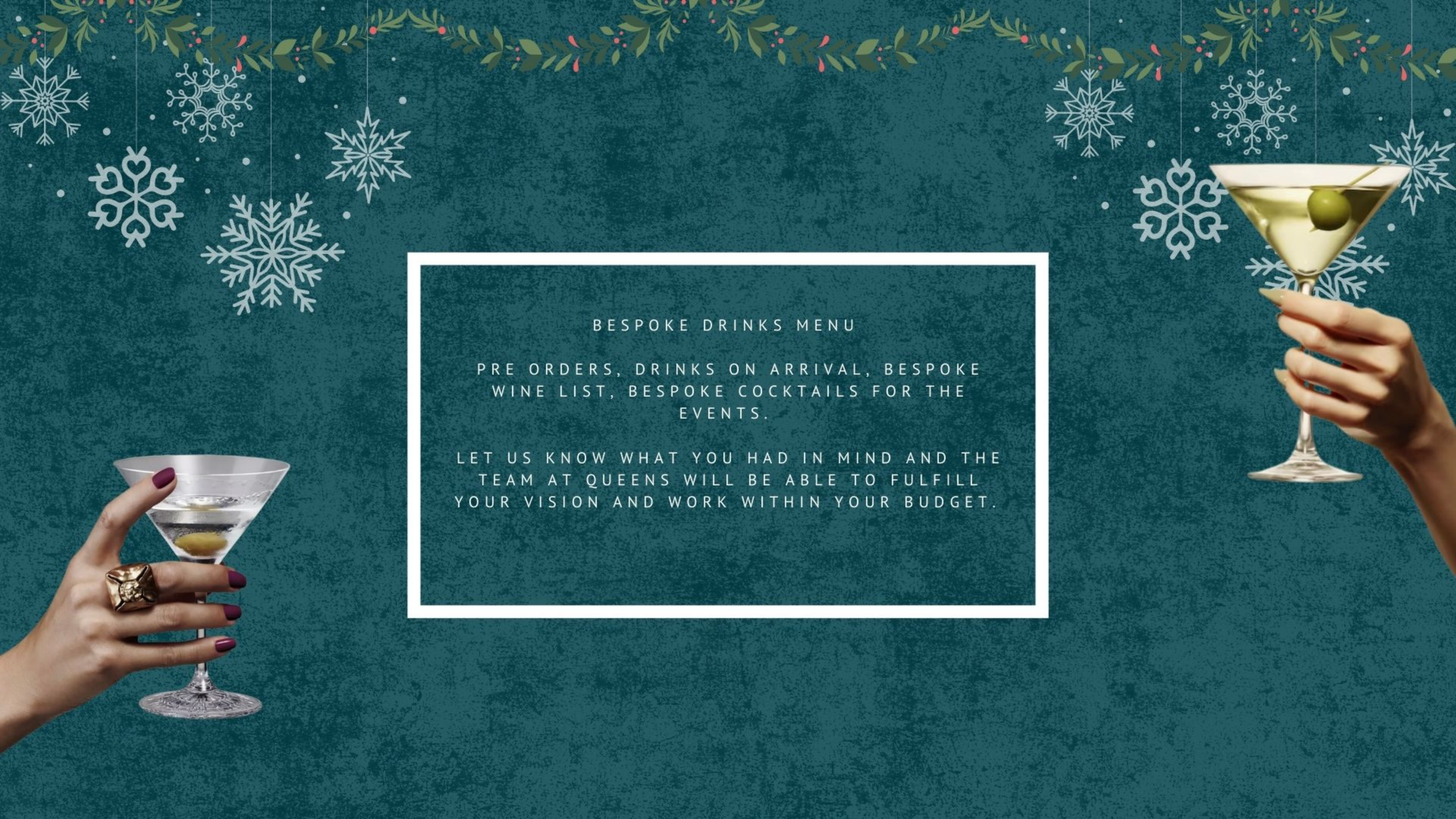
BAKED CAMEMBERT
SERVED WITH CRANBERRY CHUTNEY AND GRILLED BAGUETTE

THE CROWN
NORFOLK FREE RANGE ROASTED TURKEY, SERVED WITH CRANBERRY SAUCE
OR
THE KING'S SALAD
ROASTED HERITAGE BEETS, GEM LETTUCE DUCK MAGRET
OR
ROASTED HALLOUMI, FORELLE PEAR, SHERRY DRESSING

POMMES LYONNAISE GRATIN
THIN LAYS OF SEASONAL POTATOES & ONIONS

ROASTED BRUSSEL SPROUTS
WITH ROSEMARY BUTTER AND GARLIC

SELECTION OF FESTIVE CAKES
STOLLEN
MINI CHRISTMAS CAKES
BABELLS
MINCE PIES - VEGAN OPTIONAIBILE



BESPOKE DRINKS MENU

PRE ORDERS, DRINKS ON ARRIVAL, BESPOKE
WINE LIST, BESPOKE COCKTAILS FOR THE
EVENTS.

LET US KNOW WHAT YOU HAD IN MIND AND THE
TEAM AT QUEENS WILL BE ABLE TO FULFILL
YOUR VISION AND WORK WITHIN YOUR BUDGET.



INTIMATE PARTY

VENUE - OVERALL FEEL

EVENING MENUS AND FULL DAY PRIVATE HIRE MENUS AVAILABLE ON REQUEST.



 QUEENS
MAYFAIR

QUEENS HOSPITALITY LTD



17 QUEEN STREET, MAYFAIR, LONDON, W1J 5PH
+44 (0)20 7459 4617

HELLO@QUEENSOFMAYFAIR.COM
QUEENSOFMAYFAIR.COM