

**The May Fair Hotel Introduces Winning Cocktail Range**



**London, UK – 26<sup>th</sup> June 2017:** May Fair Bar is celebrating this year's tennis season with a delicious selection of Wimbledon-inspired cocktails served by the hotel's finest mixologists. Available from 3<sup>rd</sup> – 16<sup>th</sup> July, the cocktails and elegant bar provide the perfect setting for a pre-match catch up or post-game debrief.

The May Fair Hotel, situated in the heart of London's luxury quarter, is the perfect place to celebrate this prestigious tennis tournament in true style. The new range of decadent drinks are beautiful to look at, but even better to taste, boasting specially selected ingredients such as traditional English strawberries, Sipsmith sloe gin and, of course, Moët & Chandon NV champagne.



**May Fair Bar Wimbledon Menu:**

***The Perfect Serve***

Pimm's, Orange curacao, Angostura, strawberries and apple-cucumber foam

£14

***Match Point***

Bombay Sapphire gin, Cointreau, Dom Bénédicte, lemon juice, sugar syrup and Moët & Chandon NV  
champagne

£16

***Tea Time***

Bombay Sapphire gin, peach purée, lemon juice, sugar syrup and Assam tea

£14

***The Royal Box***

Grey Goose vodka, St Germain elderflower cordial, orange bitter, cucumber and Moët & Chandon NV  
champagne

£16

***Centre Court***

Strawberry purée, Cocchi Americano and Sipsmith sloe gin

£14

**IMAGE** can be downloaded here: <https://edelmanftp.box.com/s/i4axvwcc1nven2huk0txoiwyiap6e75h>

For more information on May Fair Bar please visit <http://www.themayfairhotel.co.uk/bars-and-restaurants/bar/>. Share your Wimbledon moments using @May\_Fair\_Bar

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### Edwardian Hotels London

Edwardian Hotels London is a privately-owned hotel group, which has been operating and developing an upscale and luxury hotel and hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London. Today, Edwardian Hotels London owns and operates 11 Radisson Blu Edwardian, London hotels in London and central Manchester, [The May Fair Hotel](#) and a collection of restaurant and bar brands, including the [May Fair Kitchen](#), [Monmouth Kitchen](#) and [May Fair Bar](#). EHL are also engaged in a major development in Leicester Square, incorporating a luxury lifestyle hotel, restaurants, bars, spa and cinemas.



This year, Edwardian Hotels London has been awarded [Superbrand status](#) for its remarkable hotels, from the stylish boutiques to luxury on the grandest scale, and chic bars and restaurants. They join the list of the UK's strongest brands creating unforgettable experiences.



Two of Edwardian Hotels London's Kitchens are currently rated Best in London on TripAdvisor. Leicester Square Kitchen, which opened in May 2017, has been named the best for Mexican/Peruvian cuisine, and Monmouth Kitchen the best for Italian/Peruvian cuisine.

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