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Christmas Couture

Festive Season 2019
Sofitel London St James



Behind a stunning neoclassical façade, in the heart of one of the world's most dynamic cities, lies our exceptional 5-star hotel - combining traditional British design with French contemporary style.

Catering for all manner of functions from discreet celebrations to lavish banquets, Sofitel London St James provides meeting and banqueting facilities for up to 180 guests and a boardroom with its own private dining room accommodating up to 12 people.

Join us this festive season by contacting our Events Sales Manager:
Julie Berthaud - julie.berthaud@sofitel.com
+ 44 (0)20 7747 2236

Dinner Package

£110.00 per person
Glass of Champagne, nuts and olives
Two canapes
Three-course set festive menu
Coffee and assortment of petits fours
Half bottle of wine
Mineral water
Festive table centre piece and Christmas tree
DJ and dancefloor (100 people and above)



Reception Package

£95.00 per person
Glass of Champagne, nuts and olives
Four canapes
Four bowl food
Five-hour beer, wine and soft drinks package
Mineral water
Christmas tree
DJ and dance floor (100 people and above)



Upgrade your package

Second glass of Champagne: £15.00 per person
Drinks package: from £25.00 per person
LED dance floor: £500.00
DJ: from £750.00

All prices include VAT
A discretionary 12.5% service charge will be added to your final food & beverage bill.

Festive Menu

Salmon gravalax with dill, treacle and cumin, caviar and quail eggs, rye crisps

Handpicked crab meat, passion fruit radish, cranberry mayonnaise, sea herbs

Confit game terrine with apple and cranberry relish, brioche

Seared beef carpaccio, parmesan, pickled onion, capers and anchovy drizzle

Velouté of chestnut, roasted butternut squash and Bramley apple

Ragstone goats cheese mousse, glazed beet, almonds & roasted chestnut



Stuffed turkey breast, sage and onion mash, pigs in blanket, glazed chantenay carrots and parsnips, jus

Rosemary and garlic roasted beef fillet, glazed shallots, swede and potato gratin, bone marrow jus

Salmon fillet wellington, tenden stem broccoli, garlic mash potato, cherry tomato and butter sauce

Curried monk fish tail, cranberry bean ragout, roasted squash

Pearl Barley risotto, roasted root vegetables, watercress and pecorino

Honey roasted root vegetable pithivier, wild mushroom puree, tossed spinach



Christmas pudding with brandy custard sauce

Valrhona Manjari cremeux with almond, hazelnut praline, passion fruit sorbet

Ivory pistachio petit gateau with lemon curd mascarpone whipped cremeux and pistachio cake

Christmas ball, trio of chocolate, coconut and passion fruit mousse with chocolate decorations

Clementine Christmas log with pain d'épices and milk chocolate mousse



Coffee and festive petits fours

Festive Canapé

Duck liver parfait, redcurrant

Turkey kofta, yoghurt and mint dip

Mini Yorkshire pudding, beef tail and horseradish

Gammon and egg, crispy filo

Mini venison burger

Chicken and chorizo skewer

Prunes and gorgonzola wrapped in pancetta

Crab and brioche bites

Smoked salmon blinis & horseradish cream

Zingy mackerel, apple crostini

Trout and dill fish cake, crème fraiche dip

Prawn lollipop, sweet chili dip

Mini quiche, roots vegetables

Breaded camembert, cranberry sauce

Goat's cheese, honey, walnut & umeboshi

Mini Welsh rarebit

Holiday cookies

Yule log

Christmas fruit cake

Festive trifle

*Please select one starter, one main and one dessert for your entire party.
Dietary requirements will be catered for separately.