



Festive Season

S O F I T E L

LONDON ST JAMES





St James

SOFITEL







During this magical time of year, it is my pleasure to send you warm greetings on behalf of everyone here at Sofitel London St James. The festive season is a time to celebrate, unwind, and cherish those dear to us. We are honoured that you've chosen to spend this unique moment of the year with us. Our only standard is "yours". Our team is here to ensure you feel at home, surrounded by the festive cheer and warmth of our hospitality.

Thank you for making Sofitel London St James a part of your festive and holiday plans. As we celebrate the close of one year and the beginning of another, we wish you merry and peaceful festivities, and a New Year filled with health, happiness, and success.

May the spirit of the season bring you and your family joy and togetherness.

Marie-Paul Nowlis, General Manager & Area General Manager Sofitel UK



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Wild Honey St James

Festive dining at Wild Honey St James

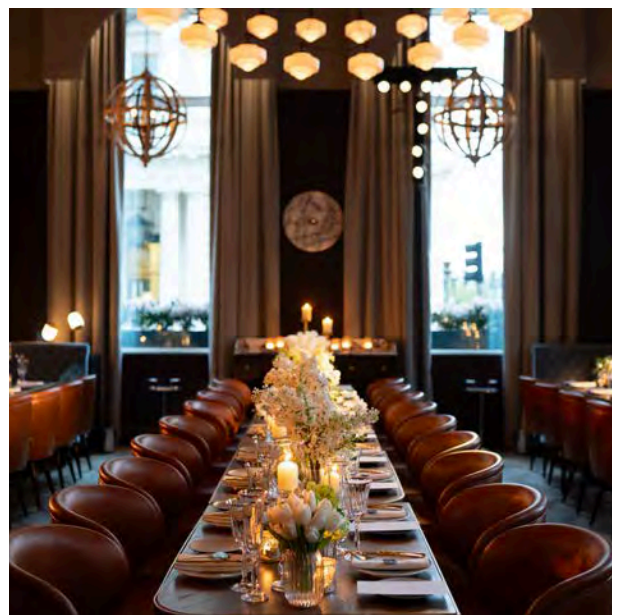
Join us at Wild Honey St James to relish in our Michelin-starred cuisine, thoughtfully paired with our wine selection and delivered with the warmth and attentiveness you deserve.

Throughout December, come and try our seasonal menu, crafted with the finest produce. On Christmas Eve, Christmas Day, and New Year's Eve, we offer festive menus filled with gastronomic offerings to make your celebrations memorable.

Embrace the holiday spirit with live instrumental music and the sounds of classic Christmas carols, creating a perfect backdrop for your festive dining experience.

Also available for exclusive hire.

[BOOK YOUR FESTIVE DINING NOW](#)



Wild Honey St James 'The Stage' Interior

What's on



CHRISTMAS EVE

PRE-THEATRE MENU 5:00 pm - 6:15 pm

3-course with a glass of Champagne or French Bloom | £75.00 per person

A LA CARTE MENU

3 course A La Carte menu with a glass of Champagne or French Bloom | £120.00 per person

CHILDREN'S MENU

Ages six and under

3 course menu | £35.00 per person

ENTERTAINMENT

Festive music with Christmas carols

CHRISTMAS DAY

CHRISTMAS DAY MENU 12:30 pm - 8:30 pm

5-course menu with a glass of Champagne or French Bloom | £275.00 per person

- Children's option (7-12 years) with a glass of French Bloom | £140.00 per person

5-course vegetarian menu with a glass of Champagne or French Bloom | £175.00 per person

- Children's option (7-12 years) with a glass of French Bloom | £90 per person

Wine pairing | £95.00 per person

CHILDREN'S MENU

Ages six and under

3 course menu | £35.00 per person

ENTERTAINMENT

Live instrumental music | 1:00 pm - 4:00 pm and 6:00 pm - 9:00 pm

NEW YEAR'S EVE

PRE-THEATRE MENU 5:00 pm - 6:30 pm

3-course menu with a glass of Champagne or French Bloom | £75.00 per person

EARLY DINNER 6:45 pm - 8:00 pm

4-course menu with a glass of Champagne or French Bloom | £195.00 per person

- Children's option (7-12 years) with a glass of French Bloom | £100.00 per person

4-course vegetarian menu with a glass of Champagne or French Bloom | £135.00 per person

- Children's option (7-12 years) with a glass of French Bloom | £70.00 per person

Wine pairing | £90.00 per person

CHILDREN'S MENU

Ages six and under

3 course menu | £35.00 per person

NEW YEAR'S EVE DINNER 8:15 pm-10:00 pm

6-course menu with two glasses of Champagne or French Bloom | £325.00 per person

- Children's option (7-12 years) with two glasses of French Bloom | £165.00 per person

6-course vegetarian menu with two glasses of Champagne or French Bloom | £215.00 per person

- Children's option (7-12 years) with two glasses of French Bloom | £110.00 per person

CHILDREN'S MENU

Ages six and under

3 course menu | £35.00 per person

Wine pairing | £120.00 per person

ENTERTAINMENT

Four-piece band | 9:00 pm - 11:30 pm

DJ | 11:30 pm - 01:30 am







A note on our menus

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage.

Bespoke wine pairing is also available to partner your lunch or dinner.

Please be aware that all our Game is wild and may contain shot.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.

Please ask a member of staff and we will be happy to help.

Price includes VAT.

A discretionary 15% service charge will be added to your bill.





Christmas Eve

Sample Pre-Theatre Menu

5:00 pm - 6:15 pm

**Three courses with a glass of Champagne or French Bloom,
including coffee & canelé
£75.00 per person**

West London burrata, salad of raw & cooked William pears (GF)

Pressed chicken & dried fruit 'terrine', pickled walnut relish (GF)

Grilled Sutton Hoo chicken, roast squash, fricassé of wild mushrooms,
Parmesan velouté (GF)

Sea trout, grilled cucumber, Cornish mussels, Brittany white Paimpol beans (GF)

Muscovado sugar 'Gypsy tart', Normandy crème fraiche

Classic rice pudding 'Riz au lait', caramelised milk jam, crisp biscuit (GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free

Christmas Eve

Sample A La Carte Menu

Three courses with a glass of Champagne or French Bloom
£120.00 per person

Rye by the water artisanal sourdough, cultured salted butter

STARTERS

Classic terrine of duck, chicken & pork 'en crouete', spiced quince
Isle of Orkney hand dived scallop, sweet Vermouth & XO sauce (GF)
Crisp Sutton Hoo chicken, hand-cut macaroni, wild mushroom 'cène' cream
Slow cooked Tamworth belly of pork, ragoût of snails, watercress (GF)
Roast chestnut agnolotti, Autumn greens, hazelnut & rosemary butter, chestnut tisane

MAINS

Aynhoe park venison, violino pumpkin, endive with crushed apple, wet walnuts,
date & tamarind (GF)
Grilled monkfish, tagliatelle of squid, Jerusalem artichokes, shallot,
cobnut & coriander vinaigrette
Scottish red-legged partridge, toasted grains & seeds, heritage beetroot, blackberries
Grilled Belted Galloway beef, onion tart 'Pissaladiere', wild black Voatsiperifery pepper sauce
Salt baked celeriac, early Autumn wild mushrooms, farinette Auvergnate,
Parmesan velouté (VEG)

DESSERTS

French and British farmhouse cheese from La Fromagerie, house relish
English custard tart, golden sultanas, pine nuts, salted butter
Wild Honey ice cream, raw Bermondsey honey, warm Madeleines (Please allow 20 mins)
Early Autumn William pears, blackberries, sorbet, almond crumble (GF)
Warm chocolate soup, Estate Dairy milk ice cream - circa 1998 (GF)
Westcombe Dairy soft cheese 'Cheesecake', rose petal jam

V - Vegetarian | VEG - Vegan | GF - Gluten-Free



This Building

*acquired by E. Keynes Purchase, was completed
in 1923 for the private banking firm of
Cox & Company, later part of Lloyds Bank.
Richard Cox, founder of the firm, was appointed
agent for the First Regiment of Foot Guards in 1758.
In the pioneering days of the British Empire,
Cox & Co. set up branches in India, Burma & Egypt
and Cox, genuinely devoted to the welfare
of the regiments he represented, was also a patron
of the arts, and a friend to many of the best actors
and musicians in the West End. Now that this
building is an elegant hotel, it is fitting that it should
preserve this heritage by once again providing
the highest standards of service to its guests.*

Christmas Day

**Five courses with a glass of Champagne or French Bloom,
including coffee, tea & mignardises
£275.00 per person**

Artisanal sourdough bread, cultured butter & snacks paired with a glass of champagne

Terrine of duck, pork and chicken 'en croûte', walnut relish
Château Le Juge, Les Mingets, Semillon, Sauvignon Blanc

or

Wild mushroom agnolotti, mushroom essence, miso Hollandaise (V)
Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

Isle of Orkney hand-dived scallop, Melanosporum black winter truffles (GF)
Domaine Auvigue, Pouilly-Fuisse, Chardonnay

Saddle of Aynhoe Park (Brett Graham) venison, caramelised celeriac purée, Armagnac sauce (GF)
Conti de Saint Bonifacio, Sangiovese, Cabernet Franc, Syrah

or

Organic Sladesdown Farm capon, ballotine of the leg filled with chestnuts & Medjool dates,
roasting juice (GF)
Daniel Bouland 'Corcelette', Gamay'

or

Cornish turbot, cockles, buttered salsify, sea herbs (GF)
Domaine Elevin, Chablis 1er cru, Chardonnay

Truffled Brie de Meaux, quince, endive salad
Capanna, Muscadello di Montalcino

or

Savarin of exotic fruit, Chantilly cream, aged rum
Capanna, Muscadello di Montalcino

or

Warm 70% Congolese chocolate fondant, Estate Dairy milk ice cream circa 1998 (GF)
Taylor's 10

V - Vegetarian | VEG - Vegan | GF - Gluten-Free

Christmas Day

Vegetarian Menu (On Request)

**Four courses with a glass of Champagne or French Bloom,
including coffee, tea & mignardises
£175.00 per person**

Artisanal sourdough bread, cultured butter & snacks paired with a glass of champagne

Salad of winter leaves, Comice pear, walnuts, soft cheese vinaigrette (GF)
Château Le Juge, Les Mingets, Semillon, Sauvignon Blanc

or

Wild mushroom agnolotti, mushroom essence, miso Hollandaise
Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

Salt baked celeriac, Melanosporum black winter truffles, farinette Auvergnate, Parmesan velouté
Domaine Auvigue, Pouilly-Fuisse, Chardonnay

Truffled Brie de Meaux, quince, endive salad
Capanna, Muscadello di Montalcino

or

Savarin of exotic fruit, Chantilly cream, aged rum
Capanna, Muscadello di Montalcino

or

Warm 70% Congolese chocolate fondant, Estate Dairy milk ice cream circa 1998 (GF)
Taylor's 10

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This Building
... by E. Keynes Purchase, was completed
... 1823 for the private banking firm of
... Company, later part of J. & F. Coyd's Bank.
... and Cox, founder of the firm, was appointed
... the First Regiment of Foot Guards in 1758.
In the pioneering days of the British Empire,
Cox & Co. set up branches in India, Burma & Egypt.
Richard Cox genuinely devoted to the welfare
of the residents he represented, was also a patron
of the arts and a friend to many of the best actors
and musicians in the West End. Now that this
building is an elegant hotel, it is fitting that it should
renew its heritage, and once again providing
high standards of service to its guests.







New Year's Eve

Sample Pre-Theatre Menu

5:00 pm - 6:15 pm

**Three courses with a glass of Champagne or French Bloom,
including coffee & canelé
£75.00 per person**

West London burrata, salad of raw & cooked William pears (GF)

Pressed chicken & dried fruit 'terrine', pickled walnut relish (GF)

Grilled Sutton Hoo chicken, roast squash, fricassé of wild mushrooms, Parmesan velouté (GF)

Sea trout, grilled cucumber, Cornish mussels, Brittany white Paimpol beans (GF)

Muscovado sugar 'Gypsy tart', Normandy crème fraiche

Classic rice pudding 'Riz au lait', caramelised milk jam, crisp biscuit (GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free

New Year's Eve

Early Dinner Menu

6:45 pm - 8:00 pm

**Four courses with a glass of Champagne or French Bloom,
including coffee, tea & mignardises
£195.00 per person**

Artisanal sourdough bread, cultured butter & snacks paired
with a glass of champagne

Crisp Sutton Hoo chicken, Melanosporum black winter truffles,
hand cut macaroni

Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

or

Dorset crab - salad of the claw meat, brioche sandwich of the brown,
bisque custard with Exmoor caviar

Remy Gresser, Pinot Blanc

Cornish turbot, cockles, buttered salsify, sea herbs (GF)

Domaine Ellevin, Chablis 1er cru, Chardonnay

or

Sladesdown Farm duck lacquered with sanshō pepper, heritage beetroot,
pepper sauce (GF)

Domaine Jean Foillard 'Cote du Py', Gamay

Truffled Brie de Meaux, quince, endive salad

Domaine Ciringa, Sauvignon Blanc

or

Classic English custard tart, golden sultanas, pine nuts, salted butter (VEG)

Chateau Le Juge, Les Mingets, Sauterne, Sauvignon Blanc

V - Vegetarian | VEG - Vegan | GF - Gluten-Free

New Year's Eve

Early Dinner Vegetarian Menu (On Request)

6:45 pm - 8:00 pm

**Four courses with a glass of Champagne or French Bloom,
including coffee, tea & mignardises
£135.00 per person**

Artisanal sourdough bread, cultured butter & snacks paired
with a glass of champagne

Salad of winter leaves, Comice pear, walnuts, soft cheese vinaigrette (GF)

Château Le Juge, Les Mingets, Semillon, Sauvignon Blanc

or

Wild mushroom agnolotti, mushroom essence, miso Hollandaise

Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

Salt baked celeriac, Melanosporum black winter truffles, farinette Auvergnate,

Parmesan velouté

Domaine Auvigue, Pouilly-Fuisse, Chardonnay

Savarin of exotic fruit, Chantilly cream, aged rum

Capanna, Muscadello di Montalcino

or

Warm 70% Congolese chocolate fondant, Estate Dairy milk ice cream (GF)

circa 1998

Taylor's 10

V - Vegetarian | VEG - Vegan | GF - Gluten-Free



PALL MALL SW1

ADVANCE WARNING
ROAD WORK
BEHIND TRAFFIC
SIGNALS
SUNDAY 27th MAY
10.00am to 11.00pm
AHEAD OF THE AREA

THE RITZ



The Summer Show 2019
VI. Edition

New Year's Eve

New Year's Eve Dinner Menu

8:15 pm - 10:00 pm

Six courses with two glasses of Champagne or French Bloom per person,
including coffee, tea & mignardises
£325.00 per person

Artisanal sourdough bread, cultured butter & snacks paired
with a glass of champagne

Crisp Sutton Hoo chicken, Melanosporum black winter truffles,
hand cut macaroni

Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

Dorset crab - salad of the claw meat, brioche sandwich of the brown,
bisque custard with Exmoor caviar

Remy Gresser, Pinot Blanc

Cornish turbot, cockles, buttered salsify, sea herbs (GF)

Domaine Ellevin, Chablis 1er cru, Chardonnay

or

Sladesdown Farm duck lacquered with sanshō pepper, heritage beetroot,
pepper sauce (GF)

Domaine Jean Foillard 'Cote du Py', Gamay

Truffled Brie de Meaux, quince, endive salad

Domaine Ciringa, Sauvignon Blanc

Classic English custard tart, golden sultanas, pine nuts, salted butter (VEG)

Chateau Le Juge, Les Mingets, Sauterne, Sauvignon Blanc

V - Vegetarian | VEG - Vegan | GF - Gluten-Free

New Year's Eve

New Year's Eve Dinner Vegetarian Menu (On Request)

8:15 pm - 10:00 pm

**Six courses with two glasses of Champagne or French Bloom,
including coffee, tea & mignardises
£215.00 per person**

Artisanal sourdough bread, cultured butter & snacks paired
with a glass of champagne

Salad of winter leaves, Comice pear, walnuts, soft cheese vinaigrette (GF)
Château Le Juge, Les Mingets, Semillon, Sauvignon Blanc

Wild mushroom agnolotti, mushroom essence, miso Hollandaise
Domaine La Croix Belle, N7, Pays d'Oc, Chardonnay, Muscat, Sauvignon Blanc

Salt baked celeriac, Melanosporum black winter truffles, farinette Auvergnate,
Parmesan velouté
Domaine Auvigue, Pouilly-Fuisse, Chardonnay

Savarin of exotic fruit, Chantilly cream, aged rum
Capanna, Muscadello di Montalcino

Warm 70% Congolese chocolate fondant, Estate Dairy milk ice cream
circa 1998 (GF)
Taylor's 10

V - Vegetarian | VEG - Vegan | GF - Gluten-Free





Children's Festive Menu

Three courses (up to six years old)
£35.00 per person

Market vegetable soup (VEG | GF)

or

Fresh macaroni, winter tomato sauce, Parmesan (VEG)

Grilled chicken or cod,
potato purée, buttered carrots (GF)

Chocolate brownie

or

Wild Honey ice cream (GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free



Bistrot at Wild Honey

A time for togetherness at Bistrot at Wild Honey

Cherish memorable experiences at our brasserie-inspired Bistrot at Wild Honey and savour spontaneous, warm and rustic cuisine, thoughtfully paired with our wine selection and delivered with the attentiveness you deserve.

All throughout the festive season, come and try our seasonal menu, crafted with the finest produce. On Christmas Eve and Boxing Day, we will be operating as usual offering menus enhanced with festive dishes.

Let the sounds of classic Christmas carols fill the air, setting the perfect mood for a truly festive dining experience.

[BOOK YOUR FESTIVE DINING EXPERIENCE](#)



Bistrot at Wild Honey

Festive Menu

Christmas Eve & Boxing Day All Day Sample Menu

12:00 PM - 10:00 PM

[VIEW FULL SAMPLE MENU](#)

Starters

- Fish soup, 'traditional garnish' | £12.00
- Burrata, late season Sollies figs, Italian leaves (V) | £16.00
- Classic pork, chicken & duck terrine 'en croûte', spiced quince | £18.00
- Ragu of Herefordshire beef, fresh macaroni, salsa verde | £18.00 / £26.00
- Salad of early Autumn leaves, pear, walnut, soft cheese dressing (V) | £14.00
- Salad of artichokes, lima beans, olives, vinaigrette of tomato, mint and parsley (V) | £15.00

Mains

- Cornish skate, shrimps, lemon and parsley 'Dieppoise', wilted greens | £29.00
- French Loire Valley rabbit simmered in white wine and mustard 'à la moutarde' | £29.00
- Fresh rigatoni, cavolo nero, chilli and garlic, Pecorino, Cretan olive oil (V) | £19.00
- Scottish beef burger 'smashed' fried onions, cheese, fries | £20.00
- Young chicken lacquered with honey and preserved lemon, roast shallots | £29.00
- Steak frites 'Herefordshire bavette' peppercorn sauce - (250g) | £36.00
- Merguez sausages, fricassée of Lechoso chick peas, spinach & lemon | £24.00

Festive Dishes on the Day

- Goose rillettes, celeriac remoulade, sourdough (GF)
- Game soup, tartine of pheasant, Armagnac & sage (GF)
- Daube de boeuf, carrots 'Vichy' (GF)
- Jambonette of chicken, gratin Dauphinois (GF)
- Crisp duck confit, puy lentils, pancetta and prunes (GF)

Desserts | £9.00

- Chocolate Delice, crème Anglaise
- Classic rice pudding 'Riz au lait', caramelised milk jam
- Tart du jour
- Tiramisu
- Canelé | £4.00

V - Vegetarian | VEG - Vegan | GF - Gluten-Free



The Rose Lounge at Sofitel London St James

Festive Afternoon Tea at The Rose Lounge



The Rose Lounge at Sofitel London St James

This December, join us at The Rose Lounge for a heartwarming Festive Afternoon Tea experience. This is where quintessentially British tradition and holiday cheer come together. Enjoy seasonal treats thoughtfully curated throughout the month to delight your senses.

Celebrate with special offerings and live instrumental music on Christmas Eve, Christmas Day, Boxing Day, and New Year's Eve. We cater to all dietary preferences with vegan and gluten-free options available. For our younger guests, a magical Festive Le Petit Prince afternoon tea experience awaits, filled with enchanting delights.

The Rose Lounge is also available for exclusive hire

[BOOK YOUR FESTIVE AFTERNOON TEA](#)



What's on

CHRISTMAS EVE

FESTIVE AFTERNOON TEA 12:00 pm - 6:00 pm

Festive menu | £80.00 per person

Festive menu with a glass of Moët Brut Champagne | £90.00 per person

LE PETIT PRINCE AFTERNOON TEA

Children's menu | £45.00 per person



CHRISTMAS DAY

FESTIVE MORNING TEA 9:00 am - 11:00 am

Festive menu | £80.00 per person

Festive menu with a glass of Moët Brut Champagne | £90.00 per person

FESTIVE AFTERNOON TEA 12:00 pm - 6:00 pm

Festive menu | £80.00 per person

Festive menu with a glass of Moët Brut Champagne | £90.00 per person

LE PETIT PRINCE AFTERNOON TEA

Children's menu | £45.00 per person

BOXING DAY

FESTIVE AFTERNOON TEA 12:00 pm - 6:00 pm

Festive menu | £80.00 per person

Festive menu with a glass of Moët Brut Champagne | £90.00 per person

LE PETIT PRINCE AFTERNOON TEA

Children's menu | £45.00 per person

ENTERTAINMENT

Live Violinist across The Rose Lounge and the lobby | 12:30 pm - 5:30 pm on Christmas Eve, Christmas Day and Boxing Day

Festive Afternoon Tea

Festive menu
£80.00 per person

Festive menu with a glass of Moët Brut Champagne
£90.00 per person

SAVOURY SELECTION

Roast turkey coronation, toasted croissant

Scottish smoked salmon mille-feuille with dill & crème fraîche

Egg black truffle mayonnaise, brioche bread

Wild mushroom, chestnut crumble, brie & onion quiche

Christmas pudding

CAKE SELECTION

Madagascar vanilla & clementine bauble
vanilla mousse chocolate clementine compote, clementine sponge

Raspberry and pistachio choux
raspberry confit, crème diplomat, pistachio mousseline

Blackberry Mont Blanc slice
blackberry jelly, chestnut mousse, lime sponge

Black forest tartelette
macerated cherry, dark chocolate sponge, vanilla crème Chantilly

Freshly baked plain & festive scones with homemade
strawberry & rose jam, Cornish clotted cream

Children Afternoon Tea

Le Petit Prince®

£45.00 per person

GAZING AT THE NIGHT SKY

The Stars

Egg mayonnaise sandwich

The Moon

Cheddar cheese and ham turnovers

The Earth

Mushroom quiche

THE SHEEP

Hot Chocolate

Marshmallows, candy floss, chocolate

ASTEROID B-162

Strawberry and Cream Dome

Strawberry compote, vanilla, white chocolate whip

THE KING

Black Forest Tart

Cherry compote, crème Chantilly, chocolate

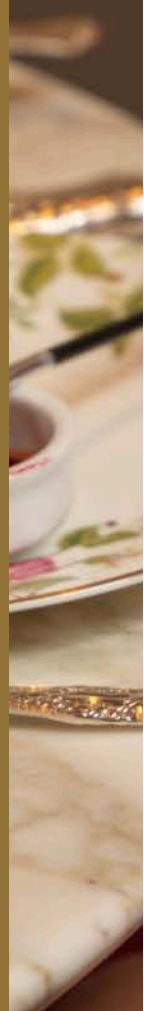
Bring your Biscuit to Life

Artiste's biscuit canvas with edible paint

Freshly baked scones served with homemade strawberry and rose jam,
and Cornish clotted cream



The Rose
Lounge







St James Bar at Sofitel London St James

St James Bar, where every sip tells a story

Settle into our chic, speakeasy-inspired bar for a festive drink this season. Whether you're in the mood for our inventive signature cocktails or prefer the classics, our menu has something to delight every palate.

Complement your drinks with a selection of bar snacks, perfect for a light bite.

Our offerings and operating hours remain consistent throughout December, including Christmas Eve, Christmas Day, Boxing Day, and New Year's Eve. On New Year's Eve, enjoy a special treat as our DJ sets the mood from 11:30 PM to 1:30 AM.



St James Bar at Sofitel London St James



Festive St James Bar Menu



24th December, 25th December and 26th December
12:00 PM – 10:30 PM

THE FESTIVE TURKEY BURGER | £25.00

A succulent turkey patty infused with sage and thyme, topped with melted Brie, cranberry sauce, and crispy bacon. Served on toasted brioche bun with crisp lettuce and herb mayo.

TRUFFLE AND CHESTNUT ARANCINI | £18.00

Crispy, golden arancini filled with chestnuts, and black truffle. Served with porcini mushroom sauce.

CAVIAR AND BLINIS WITH CREME FRAICHE | MARKET PRICE

Oscietra, Sevruga, or Beluga

Premium caviar on delicate buckwheat blinis. Accompanied by some crème fraiche, finely chopped chives, and a touch of lemon zest.

CLASSIC PRAWN COCKTAIL VERRINE | £27.00

Shredded gem lettuce, diced avocado, and juicy king prawns, topped with Marie Rose sauce and microgreens.

DEVILS ON HORSEBACK | £15.00

A classic festive treat featuring prunes stuffed with almonds, wrapped in crispy streaky bacon. Drizzled with balsamic glaze and a sprinkle of fresh thyme.







Sofitel London St James

Festive stays at Sofitel London St James

This Christmas, create memorable moments with a festive break in the heart of London.

Head out to Regent Street to discover London's iconic Christmas lights, stroll through Covent Garden to get a glance of the towering tree and its Christmas markets, visit iconic shopping destinations including Fortnum & Mason, Liberty and Hamleys and make a visit to one of London's West-End Christmas shows.

London is brimming with festivities right on our doorstep.



Sofitel London St James







Sofitel Spa at Sofitel London St James

Christmas pampering at Sofitel Spa

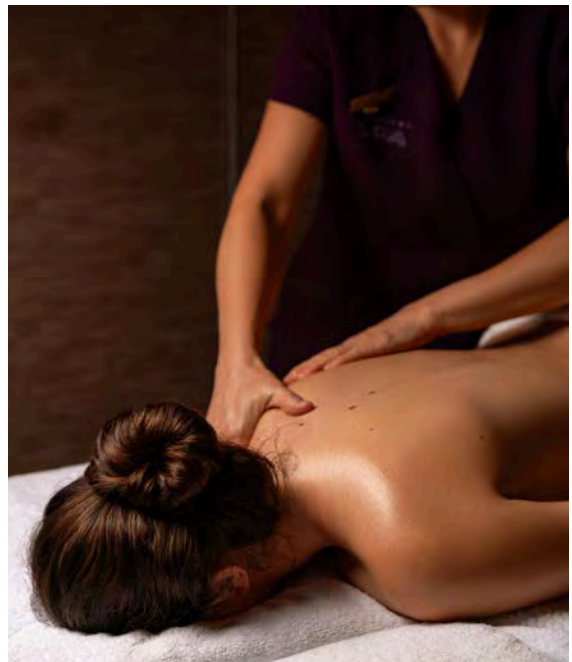
Get ready for the festive season with an exclusive spa experience offered by our team at Sofitel SPA. Our December package is designed to leave you refreshed, glowing, and fully prepared to enjoy all the celebrations.

Deluxe HydraFacial for £135.00 - December Only

The Deluxe HydraFacial offers care tailored to your skin with booster serums. Whether you want to reduce fine lines, brighten your complexion, or target breakouts, this treatment delivers visible results.

Su-Man is offering four complimentary masks (valued at £44.00) with any facial booked from December 1st to December 31st.

This is a perfect gift for yourself or a loved one this season.



Sofitel Spa at Sofitel London St James







Private Festive Events

Celebrate the season with a festive party



Private Festive Events

Whether you're planning a smaller gathering or a celebration, we have the perfect setting to make your event unforgettable.

Our spaces can accommodate a wide range of events. We can host private parties for up to 180 guests standing or 120 seated, ensuring a perfect fit for your guest list.

Host your event in the ambience of our appointed venues, where the festive décor and elegant surroundings set the perfect scene for celebration.

Enjoy the finest in food, drink, and entertainment as you celebrate the holiday season with friends, family, or colleagues.

Contact us today to start planning your unforgettable festive gathering.



What's on

FESTIVE LUNCH PACKAGE

£150.00 per person / minimum 30 guests

Venue hire

3-Course festive menu

1/2 bottle of white or red wine per person

Tea, coffee & petit four

Mineral water

Decorative Christmas tree, festive centrepieces & crackers

Personalised menus and name cards

DINNER PARTY PACKAGE

£156.00 per person / minimum 30 guest

Venue hire

A welcome glass of Champagne or Mocktail

Four Canapés

3-Course set festive menu

1/2 bottle of wine per person

Tea, coffee & petit four

Mineral water

Decorative Christmas tree, festive centrepieces & crackers

Personalised menus and name cards

RECEPTION PARTY PACKAGE

£120.00 per person / minimum 30 guests

Venue hire

A welcome glass of Champagne or Mocktail

Six Canapés 3-hour beer, wine & soft drinks package

Decorative Christmas tree







Enhancements

Drinks

- Second glass of Champagne or Mocktail | £20.00 per person
- 3-hour beer, wine & soft drinks package | £75.00 per person
- 3-hour beer, wine, spirit & soft drinks package | £105.00 per person

Food

- Additional canapes | £6.00 per item
- Additional Bowl Food | £9.00 per item

Music

- DJ from £800.00
- LED Dance Floor £600.00
- Live Band from £3,000.00

*Minimum spend applies. All prices include VAT.
A discretionary 12.5% service charge will be added to your final food and beverage bill*



Festive Canapés



SAVOURY COLD

- Smoked salmon rilette with herb blini and caviar, dill
- Salt baked celeriac and comte roll (V)
- Spiced tofu roll with winter vegetables (V)
- Crostini with parma ham, Parmesan cream and caperberry's
- Bocconcini mozzarella, parma ham, basil and confit tomato
- Crab and avocado tartlet, Chipotle aioli, micro cress
- Yellowfin tuna tartare, lime crème fraîche, mango, bamboo cone

SAVOURY HOT

- Brussel sprouts and fig tartlet (V)
- Crab croquettes with Romesco dipping sauce
- Mini Yorkshire pudding with roast beef and bearnaise
- Tandoori paneer, butternut and raisins (V | GF)
- Moroccan salmon skewers, spiced yoghurt and coriander cress
- truffle gougers (V)
- Turkey and cranberries Wellington with confit kumquat

DESSERTS

- Chocolate salted caramel tartlet
- Mini pistachio and raspberry choux
- Mini mince pies
- Speculoos and vanilla cheesecake
- Passionfruit and coconut chia verrine (VEG | GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free





TABLE
8

DIL
OULA

AGNE
LATVYTE

Festive bowl food

COLD

- Burrata, heritage beetroot, candied walnuts with sherry vinegar dressing (V | GF)
- Radicchio, fennel, activated almonds with pomegranate dressing (V | GF)
- Salmon tartare, cucumber, spinach, farro with wasabi mayonnaise (V)
- Coronation chicken, baby gem, almonds, mango and chilli (GF)
- Nori bowl, sesame tofu, green beans, buckwheat noodles, tahini dressing (V)
- Crayfish, vermicelli, grapefruit, mint, avocado, ginger, kale (GF)
- Spicy beef, bean sprouts with Vietnamese dressing (GF)

HOT

- Pumpkin-sage ravioli, hazelnuts, Swiss chard (V)
- Crispy chili duck, coconut-lime sticky rice, scallion-coriander (GF)
- Black cabbage, risotto, lentils with truffle oil (V | GF)
- Orecchiette pasta, cauliflower, parmesan and sticky beef
- Chili chicken, corn, avocado salsa, black quinoa and sour cream (GF)
- Braised beef cheeks, smoked mash, wild mushrooms, confit carrot (GF)
- Hot smoked salmon, potato salad, crispy bacon (GF)
- Coconut curry, peppered prawns, mango (GF)

DESSERTS

- Speculoos and vanilla cheesecake
- Fig and mascarpone tart
- Tainori crèmeux
- Gingerbread treacle tart
- Passionfruit and coconut chia verrine (V | GF)
- Pain d'épices crème brûlée (GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free



Three-course set menu

STARTERS

- Smoked salmon roulade, compressed cucumber, radish, lemon gel, caviar, wild rocket (GF)
Burrata, heritage beetroot, candied walnuts, sherry vinegar dressing (V | GF)
Baby leek terrine, truffle, chive oil, mustard emulsion, confit tomato, endive (V | GF)
Confit duck bon-bon, orange and chilli chutney, watercress and hazelnut,
pickled wild mushrooms
Terrine corn-fed chicken and confit garlic, toasted brioche, apple and
golden raisin compote
Cornish crab, Granny Smith apple, cucumber, avocado, chive oil (GF)
Linguine pasta, seared king scallop with Champagne velouté dill (supp. £6.00)

MAINS

- Wild mushroom Wellington, kale, baby veg and tomato-basil compote (V)
Roasted duck, red cabbage, roasted quince, baked celeriac and kale, juniper berry jus,
confit duck (GF)
Butternut squash risotto, marinated feta, roasted pine nuts,
sage and pumpkin seed dressing (V | GF)
Roasted rack of Kentish lamb, Dauphinoise potato, caramelized shallot purée,
baby artichoke (GF)
Roasted Norfolk turkey, apricot-chestnut stuffing, roasted root vegetables,
cranberry jus with traditional garnish (GF)
Line-caught seabass, crushed garden peas, seared hand-dived scallops, fondant potato,
cauliflower cream (GF)
Braised Angus beef, smoked pomme purée, confit carrot, wild mushrooms,
Salsa verde (GF)

DESSERTS

- Christmas pudding with clementine butter and brandy sauce
Mont Blanc vanilla and chestnut vermicelli
Bûche de Noël, 42 % Jivara milk chocolate, spiced caramel
Exotic vacherin, coconut meringue, mango sorbet and mint
Black forest chocolate, cherry compote and vanilla chantilly (VEG)
Caramelised pear and vanilla speculoos, Amaretto syllabub coconut panna cotta
with blackberry sorbet (VEG| GF)

V - Vegetarian | VEG - Vegan | GF - Gluten-Free





Sofitel London St James

Gift Vouchers



Sofitel London St James

From fine dining experiences to indulgent spa days and luxurious stays, give your loved ones a gift to remember this festive season.

To explore our collection of experience vouchers and gifts, please visit our website at:

www.sofitelstjames.com



Get in touch

ROOM RESERVATIONS

+44 (0) 20 7747 2224

sofitel.londonstjames@sofitel.com

FOOD AND BEVERAGE

+44 (0) 20 7968 2900

wildhoneystjames.london@sofitel.com

PRIVATE PARTIES

(For group bookings of 10 or more)

+44 (0) 20 7747 2200

events.stjames@sofitel.com

SOFITEL SPA

+44 (0) 20 7747 2204

spa.stjames@sofitel.com

GIFT CARDS

+44 (0) 20 7747 2200

sofitel.londonstjames@sofitel.com





For more information on our festive events and offers,
please contact us on: +44 (0) 20 7747 2224
Sofitel.LondonStJames@sofitel.com

6 Waterloo Place - London,
SW1Y 4AN

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LONDON ST JAMES

