



# *Festive Season*

S O F I T E L

LONDON ST JAMES







SOFITEL



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# *SEASON'S GREETINGS*

This Festive season, seek an adventure in the heart of the big city and join us for a family-inspired festive takeover.





ALETIA  
MUNIEN







## *Celebrate the Season*

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

Our spaces can accommodate a wide range of events, from intimate get-togethers to grand celebrations. 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.



# *Festive Party Packages*



## **FESTIVE LUNCH PACKAGE**

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

£150.00 per person / minimum  
30 guests

## **DINNER PARTY PACKAGE**

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

£156.00 per person /  
minimum 30 guests

## **RECEPTION PARTY PACKAGE**

Venue hire

A welcome glass of  
Champagne or Mocktail  
Six Canapés 3-hour beer,  
wine & soft drinks package  
Decorative Christmas tree

£120.00 per person /  
minimum 30 guests

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





# 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

*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 Rillettes with Herb Blini and Caviar, Dill  
Salt Baked Celeriac and Comte Roll (V)  
Spiced Tofu Roll with Winter Vegetables (V)  
Crostoni with Parma Ham, Parmesan Cream and Capers  
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 Gougiers (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)

# *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 Chili (GF)  
Nori Bowl, Sesame Tofu, Green Beans, Buckwheat Noodles, Tahini Dressing (V)  
Crayfish, Vermicelli, Grapefruit, Mint, Avocado, Ginger, Kale (GF)  
Spicy Beef, Beansprouts 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)



# 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 Chili 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 Black  
Berry Sorbet (Veg | GF)







# *Get in Touch*

**PRIVATE PARTIES**

(For group bookings of 10 or more)

+44 (0) 20 7747 2200

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For more information on our festive events and offers,  
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