

MEETINGS AND EVENTS
FESTIVE BROCHURE

PRIVATE DINING ON THANKSGIVING DAY

As autumn settles over London, The Stafford invites you to gather for Thanksgiving in the historic St James's. From intimate family dinners to larger celebrations, our four private dining rooms provide a warm and welcoming setting for a MICHELIN-starred dining experience with lunch and dinner menus created by acclaimed Michael Caines MBE.

Lunch Menu

26th November 2026

3-course ***£95.00 per person***

Dinner Menu

26th November 2026

5-course Tasting Menu ***£145.00 per person***

Please note pre-order is required for all bookings. Cancellation terms apply.



THANKSGIVING LUNCH MENU

APPETIZER

Sea Bream Ceviche
Avocado, bergamot jelly, citrus vinaigrette

STARTERS

Butternut Squash Velouté (V)
Sour cream & chive, Rye bread crouton

Smoked Salmon
Oscietra caviar, dill crème fraiche, lemon and soda bread

Confit Duck & Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

MAINS

Pan Fried Sea Bass
Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Traditional Roast Turkey
Garlic mash, sage & onion stuffing, green bean and mushroom casserole, roasted pumpkin

The Stafford Beef Wellington
Stoke Marsh Farm Hereford Beef, winter root vegetables, red wine sauce

DESSERTS

Chocolate Pecan Pie
Mocha ice cream

New York Style Cheesecake
Salted caramel sauce

Crisp Apple Pie
Vanilla and maple ice cream

THANKSGIVING DINNER MENU

Comté & Truffle Gougère

Tuna Tartare
Wasabi cream, crispy seaweed

Chicken Liver Parfait
Blood orange

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Butternut Squash Velouté (V)
Sour Cream & Chive, Rye Bread Crouton

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Smoked Salmon
Oscietra caviar, dill crème fraiche, lemon and soda bread

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Lobster Raviolo
Savoy cabbage, carrot purée and lobster bisque

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Traditional Roast Turkey
Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey gravy

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Pumpkin Pie
Vanilla and white chocolate Chantilly cream, vanilla ice cream

OR

Selection Of Regional Cheeses



CHRISTMAS AT THE STAFFORD LONDON

Set in the heart of historic St James's, The Stafford London provides an elegant and characterful setting for festive meetings and events. From intimate gatherings to larger celebrations, the hotel's collection of private rooms offers a warm, residential feel, paired with attentive, personalised service.

During the Christmas season, the spaces are thoughtfully dressed with seasonal touches, creating an inviting backdrop for end-of-year parties, client entertaining and team celebrations. Alongside bespoke menus from MICHELIN-starred Michael Caines and the events team's tailored approach, each occasion is designed to feel considered, seamless and distinctly personal.

Just moments from Green Park, Buckingham Palace and Mayfair, The Stafford is perfectly placed for bringing people together in central London, offering a festive setting that feels both refined and welcoming.



CHRISTMAS PARTIES & PRIVATE DINING

Lunch Menu

3-course menu with Coffee & Mince pies
£125.00 per person

Beef Wellington
£35.00 supplement

Cheese
£25.00 supplement

Dinner Menu

3-course menu with Beef Wellington, Coffee & Mince pies
£160.00 per person

Cheese
£25.00 supplement

Menu available from 17th November - 24th December 2026







LUNCH CHRISTMAS MENU

APPETIZER

Sea Bream Ceviche
Avocado, bergamot jelly, citrus vinaigrette

STARTERS

Butternut Squash Velouté (V)
Sour cream & chives, Rye bread crouton

Smoked Salmon
Oscietra caviar, dill crème fraiche, lemon and soda bread

Confit Duck & Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

MAINS

Aged Comté Ravioli (V)
Fried quail egg, celeriac fondant, watercress purée, rosemary cream

Pan Fried Cornish Sea Bass
Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Traditional Roast Turkey
Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey gravy

The Stafford Beef Wellington*
Stoke Marsh Farm Hereford Beef, winter root vegetables, red wine sauce

DESSERTS

Mum's Traditional Christmas Pudding
Devonshire clotted, brandy sauce

Chocolate Orange Confit Mousse
Orange confit sorbet

Selection Of Regional Cheeses*



DINNER CHRISTMAS MENU

APPETIZER

Sea Bream Ceviche
Avocado, bergamot jelly, citrus vinaigrette

STARTERS

Butternut Squash Velouté (V)
Sour cream & chives, Rye bread crouton

Smoked Salmon
Oscietra caviar, dill crème fraiche, lemon and soda bread

Confit Duck & Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

MAINS

Aged Comté Ravioli (V)
Fried quail egg, celeriac fondant, watercress purée, rosemary cream

Pan Fried Cornish Sea Bass
Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Traditional Roast Turkey
Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey gravy

The Stafford Beef Wellington
Stoke Marsh Farm Hereford Beef, winter root vegetables, red wine sauce

DESSERTS

Mum's Traditional Christmas Pudding
Devonshire clotted, brandy sauce

Chocolate Orange Confit Mousse
Orange confit sorbet

Selection Of Regional Cheeses*











PARTY & DINING SPACES



The Pink Room

Offers an elegant meeting space characterised by its charming period features.

Capacity:
Seated 8
Reception 15



The Argyll Room

Is bathed in natural daylight, creating a bright & welcoming atmosphere.

Capacity:
Seated 14
Reception 18



The Panel Room

An intimate setting for meetings enhanced by wooden panelled walls.

Capacity:
Seated 8
Reception 20



The Sutherland Room

A sophisticated & private environment for business gatherings.

Capacity:
Seated 26
Reception 40

PARTY & DINING SPACES



The Wine Cellar

Beneath The Stafford London lies a captivating story within our almost 400-year-old wine cellars.

Capacity:
Seated 32 - 44
Reception 65



The Courtyard

This elegant alfresco space is perfect for semi-private gatherings.

Capacity:
Reception 50



The Park Suite Terrace

The Park Suite Terrace is conveniently located on the 5th floor of the Main House with rooftop views.

Capacity:
Seated 10
Reception 25

STAY AT THE STAFFORD LONDON

Make The Stafford London your home in the heart of St James's this festive season. Just moments from Mayfair, retreat to one of our individually designed rooms or suites and enjoy a Christmas stay shaped by comfort, character and the warmth of the season.

From festive dining and fireside drinks to leisurely mornings and winter walks through some of London's most iconic streets, The Stafford offers a beautifully placed base for celebrating Christmas in the capital.

For reservations, please contact our Reservations Team on
+44 (0)20 7493 0111 or email **reservations@thestaffordlondon.com**









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