



Celebrating has never
been *so meaningful*

S O F I T E L

LONDON ST JAMES





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SEASON'S GREETING

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 have 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.

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

Marie-Paule Nowlis

General Manager & Area General Manager Sofitel UK



FESTIVE PACKAGES



FESTIVE PACKAGES



PARTY

50 guests minimum

Venue hire
A welcome glass of Champagne or Mocktail
Four canapés
Three-course set festive menu
Half a bottle of wine per guest
Tea, coffee, and petit fours
Mineral water
Decorative Christmas tree
Festive centrepieces and traditional crackers
Personalised menus and individual place cards



RECEPTION

50 guests minimum

Venue hire
A welcome glass of Champagne or Mocktail
Six canapés
Three hours of beer, wine, and soft drinks
Decorative Christmas tree



ENHANCEMENTS

Second glass of Champagne
Two-hour beer, wine & soft drinks
Three-hour beer, wine & soft drinks
Add spirits to the drinks package
Additional bowl food
Additional canapés
Selection of British and French cheese

Prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

CANAPÉS

COLD CANAPÉS

MEAT

Duck rilette on spiced fig toast

Pulled confit duck, fig chutney, pickled shallot, micro thyme on cinnamon toast crisp

Rare roast beef & horseradish cream

Beef fillet, horseradish mascarpone, cornichon, red amaranth, sundried tomato cone

FISH

Beetroot-cured salmon & citrus gel

Thin-sliced beetroot-cured salmon, orange gel, dill pollen, rye crisp

Smoked mackerel rillettes on potato wafers

Creamy mackerel pâté, pickled cucumber, chive oil on crisp potato discs

VEGETARIAN

Goat's cheese mousse & pickled beetroot

Whipped goat's cheese, baby beet cubes, balsamic glaze, pistachio crumb on seeded biscuit

Marinated artichoke & olive tapenade tartlet

Mini savoury shell, black olive tapenade, diced marinated artichoke, lemon zest

HOT CANAPÉS

MEAT

Mini turkey & stuffing slider

Toasted brioche bun, sage mayo, cranberry chutney

Glazed pigs in pancetta

Cocktail sausage wrapped in pancetta, honey mustard glaze, rosemary skewer

FISH

Cod & chive croquette

Salt cod & potato croquette, lemon aioli, micro parsley

Scallop & cauliflower purée spoon

Seared scallop, curried cauliflower purée, crispy shallot

VEGETARIAN

Wild mushroom & thyme arancini

Porcini mushroom risotto ball, truffle aioli

Leek & Gruyère tartlet

Caramelised leek, melted Gruyère, puff pastry shell

BOWL FOOD

HOT BOWL FOOD

MEAT

Turkey confit with parsnip purée & spiced cranberry jus
Slow-cooked turkey leg, silky parsnip purée, Brussels sprout crisp, mulled cranberry jus

Mini braised beef bourguignon
Red wine-braised beef, smoked mash, confit shallot, thyme oil

FISH

Seared salmon with celeriac & dill rémoulade
Warm salmon cube, shaved celeriac salad, lemon-dill emulsion

Prawn & saffron risotto
Creamy saffron risotto, king prawn, crispy leek, herb oil

VEGETARIAN

Wild mushroom & truffle polenta
Soft polenta, truffled wild mushrooms, parmesan crisp

Root vegetable shepherd's pie
Spiced lentil base, roasted root vegetables, piped potato topping

VEGAN

Moroccan-spiced aubergine & couscous
Harissa aubergine, herbed couscous, pomegranate, almond crumb

Sweet potato, kale & black bean chilli
Smoked paprika chilli, lime-coconut yoghurt, coriander

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

SET MENU

STARTERS

Hand-dived Orkney scallops with black garlic purée & Exmoor caviar
Served with Jerusalem artichoke crisps

Velouté of English winter truffle with chanterelle mushrooms (V)
Topped with a warm Old Winchester cheese & thyme brioche twist

Carpaccio of bluefin tuna with yuzu gel & crispy nori
Garnished with pickled radish, shiso leaves & sesame snow

Burrata, aged balsamic with heritage tomatoes & basil oil (V)
Enhanced with a touch of Amalfi lemon zest & edible flowers

MAINS

Line-caught turbot with butter-poached lobster & shellfish emulsion
Accompanied by a champagne sabayon, samphire & seaweed-infused pommes purée

Duo of aged Highland beef: grilled fillet & braised cheek with bone marrow jus
Served with truffle pomme gratin, roasted baby carrots & celeriac purée

Roasted guinea fowl with confit leg & Madeira sauce
Accompanied by chestnut mousseline, glazed salsify & crispy pancetta

Roasted celeriac steak with hazelnut dukkha & cauliflower velouté (V)
Finished with a touch of lemon oil & crispy kale

DESSERTS

Classic Christmas Pudding
Steamed in tradition, served with warm clementine butter & Madagascan vanilla bean crème anglaise

Mont Blanc à la vanille
Chestnut, bourbon vanilla vermicelli with wild blackberry sorbet & gold-dusted meringue shards

Bûche de Noël - Forêt Noire
Valrhona chocolate, vanilla roulade, sour cherry confit & dark cherry gelée

Spiced pear & cranberry tart
Buttery shortcrust with caramel glaze, poached pears, spiced cranberries & Madagascan vanilla Chantilly

Gingerbread crème brûlée (GF | V)
Silken spiced custard with a crystallised ginger tuile & burnt sugar top

FESTIVE PETIT FOURS

Miniature spiced mince pies

Fruit gelées with seasonal essences

Handcrafted assorted macarons

Cinnamon & nutmeg spiced shortbread

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

PREFERRED SUPPLIERS



PREFERRED SUPPLIERS



PHOTOGRAPHER

David Christopher captures the mood and feeling of your event effortlessly; his work is natural, authentic and never disruptive.



MUSIC

Naomi Giarraputo on violin, Shagzi on sax, and Londonsdj on decks: our recommended trio for creating the perfect ambience for your event.



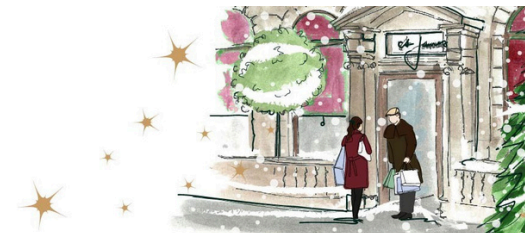
FLORIST

Moyses Stevens' floral designs are refined, seasonal and always spot-on. We trust them completely to transform a space.



STATIONERY

Stylish, curated stationery that instantly elevates the look and feel of any event, Dimitria Jordan brings the finishing touch for all menus, placecards, and more.



ILLUSTRATIONS

Hannah Marchant's hand-drawn details add a unique, personal charm. Guests always notice, and love, her work.



PHOTOBOOTH

Sleek, fun and always a guest favourite, Photo Chic booths are a brilliant way to capture the moment.

For more information on our festive events and offers,
please get in touch at +44 (0) 20 7747 2236
events.stjames@sofitel.com
sofitelstjames.com

Click [here](#) to proceed with your quote request.

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