

PRIVATE DINING & EVENTS
AT WILD HONEY ST JAMES



Table of Contents

A Note on Wild Honey St James	3
Our Spaces	4
<i>Private Dining Room</i>	5
<i>The Gallery</i>	6
<i>The Stage</i>	7
<i>Bistrot at Wild Honey</i>	8
<i>Exclusive Hire</i>	9
Menu Packages	11
Drink Reception Offers	13

A Note on Wild Honey St James

Wild Honey Private Dining & Events



WINE PAIRINGS

Our Michelin-Star restaurant offers a seasonal European menu, with the highest quality ingredients delivered with authenticity and simplicity.



MENU OPTIONS

We offer a refined set menu tailored to accommodate the dietary requirements of your party, especially designed by Chef Proprietor Anthony Demetre.



DRINKS RECEPTION

Indulge in a wide array of beverage options, carefully curated by our expert bar team to complement the culinary excellence of our Michelin-starred dishes.



I invite you to experience the epitome of culinary excellence with our private dining, where every detail is meticulously crafted to create an unforgettable gastronomic journey. Our bespoke dining service ensures that your event is tailored to meet your requirements, making it truly unique and personal.

A handwritten signature in black ink, which appears to be "A. Demetre".



Wild Honey Private Dining & Events

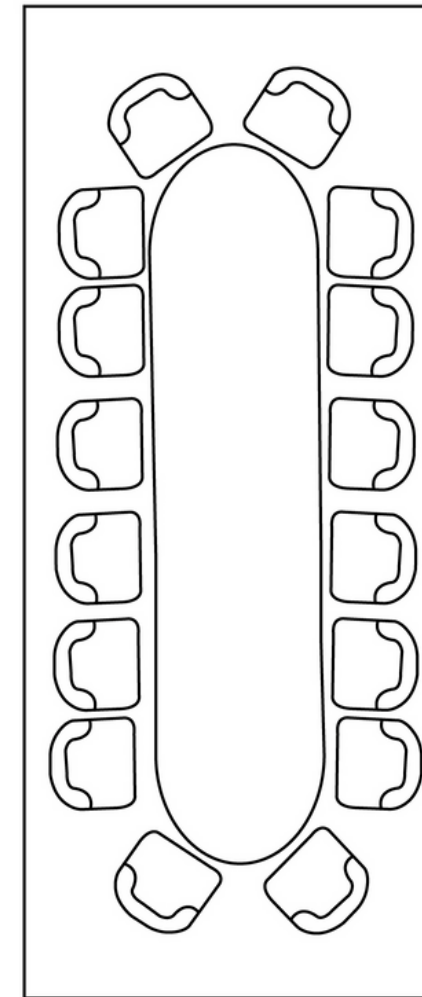


Wild Honey Private Dining & Events



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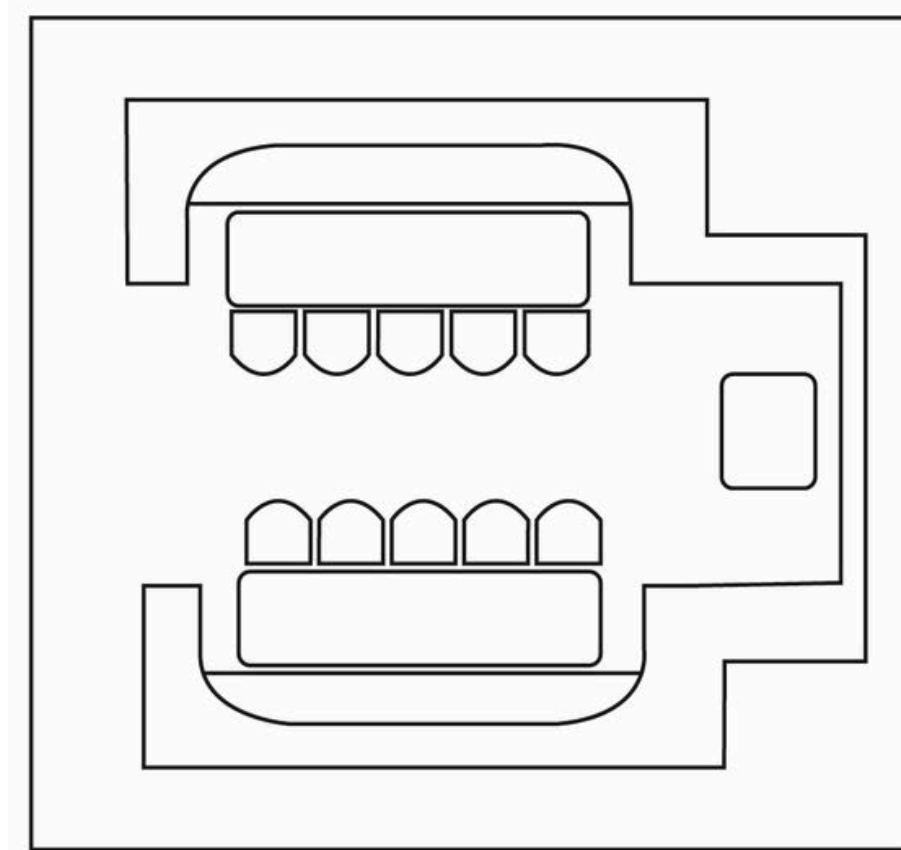
Private Dining Room



Max seated capacity: 16 guests.

The perfect private setting for a business lunch or social gathering. Surrounded by striking art pieces, this room offers a contemporary and creative ambience. A fabric curtain allows the space to be divided into two smaller, more intimate areas. In its original setup, the room can host up to 16 for a seated dinner. Designed to offer a tailored experience, the space features flexible audio and lighting settings to suit the specific needs of your event.

For a less formal yet semi-private experience, The Gallery is an inviting option. This space can host up to 20 guests, providing a friendly and exclusive atmosphere. Easily accessible and bathed in natural light, The Gallery creates a warm and welcoming environment, ideal for casual gatherings and celebrations.

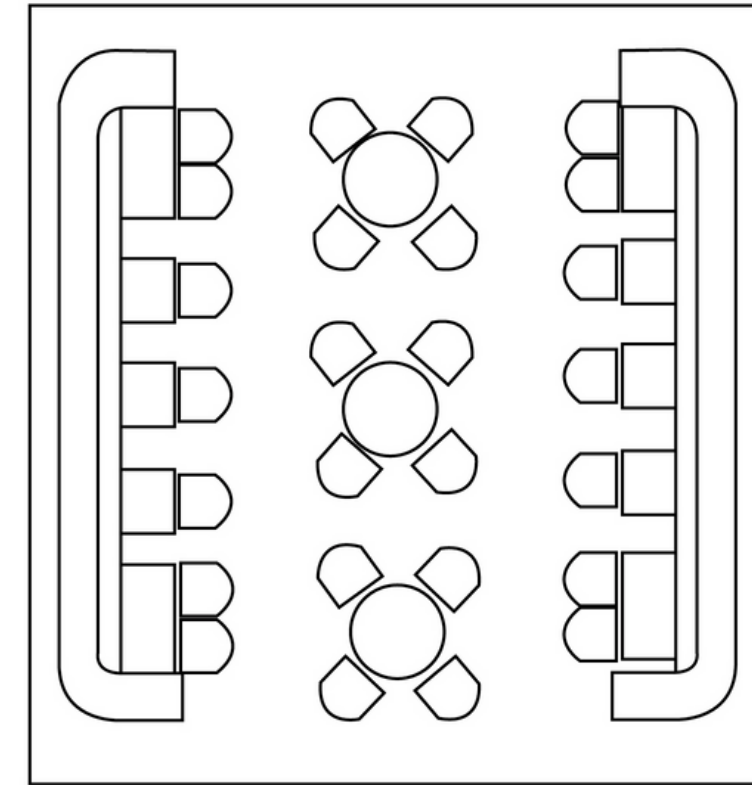


Max seated capacity: 20 guests.



The Gallery

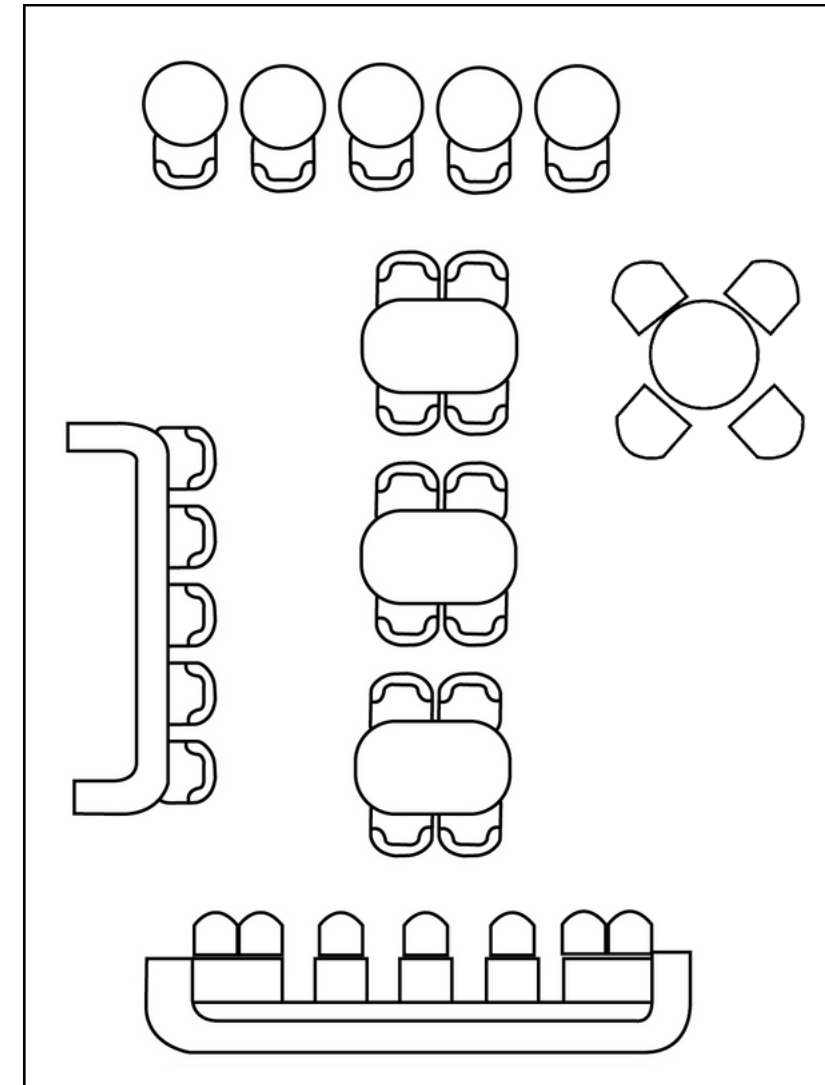
The Stage



Max seated capacity: 44 guests.

Adjacent to The Gallery, The Stage offers a similar semi-private setting. Enclosed with demi walls for added exclusivity, The Stage can seat 40 guests in its original layout. The space benefits from ample natural light, creating a warm and inviting ambience. The Stage combines the perfect blend of atmosphere, cuisine, and service, ensuring an unforgettable dining experience at Wild Honey St James.

Just a step away from Michelin-star venue is our Bistrot at Wild Honey space which is also available for semi-private hire. The room can accommodate up to 47 seated guests in its original layout, depending on the inclusion of a drinks reception. Easily accessible and illuminated by natural light, our room provides a warm and inviting setting. We offer various options to create a perfect semi-private dining experience tailored to your specific needs.

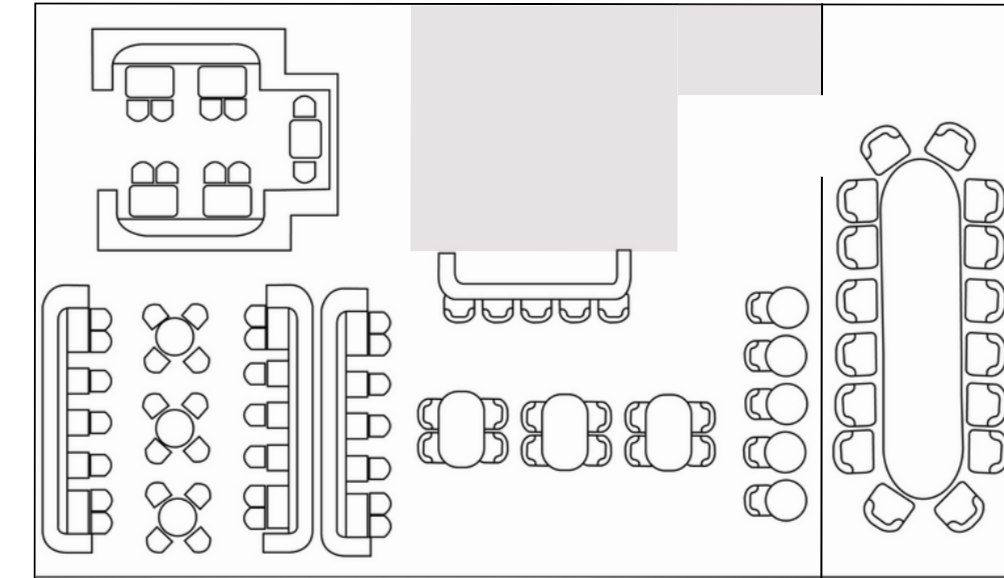
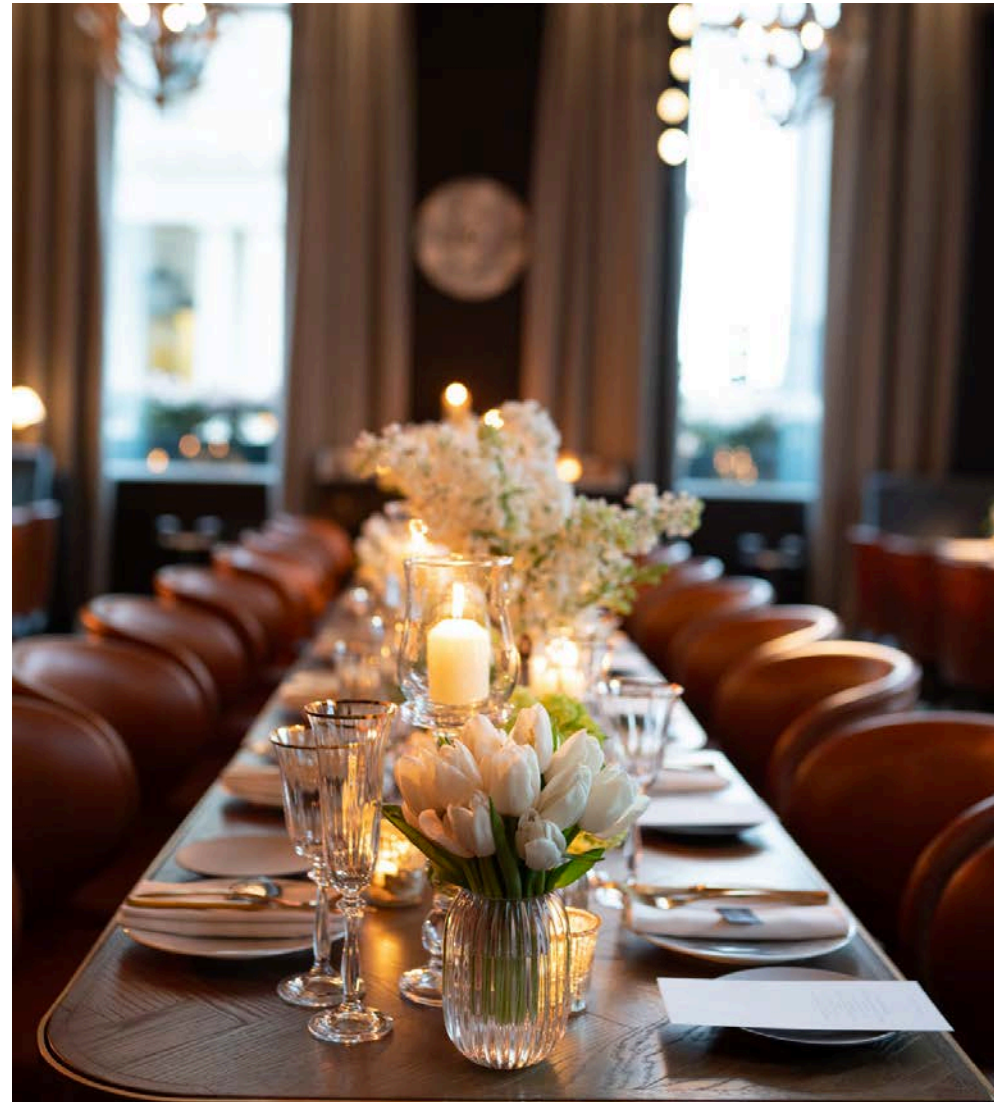


Max seated capacity: 47 guests.

Bistrot at Wild Honey



Exclusive Hire



Max capacity: 150 guests.

For larger gatherings, we highly recommend the exclusive hire of Wild Honey St James. The entire restaurant can be fully privatised, accommodating 70 to 150 guests, depending on the inclusion of a drinks reception. Easily accessible and illuminated by natural light, our venue provides a warm and inviting setting.



Menu Packages



3 Course Set Menu £98 per person

4 Course Set Menu £145 per person

First and second course starter, J
main and dessert course

5 Course Set Menu £175 per person

First and second course starter, main, J
cheese and dessert course

Additional Upgrades Available Upon Request

- **Cheese Course:** Enjoy a selection of British and French cheeses from La Fromagerie for £24 per person.
- **Tea/Coffee Service:** Includes our classic canelé at £9 per person.
- **Wine Pairing:** Expert selections by sommelier Joao Castro starting from £95 per person.
- **Dinner Drinks Package:** Starting from £45 per person, includes: 1 glass of champagne 2 glasses of house wine Unlimited water service.
- **Dessert Wine:** 1 glass per person for £11.

Menus

Sample Starter Course

Classic duck and pork terrine 'en croûte' with figs and hazelnuts

French white asparagus, maitake mushroom, kumquat, miso hollandaise

Hand rolled ricotta gnudi, winter vegetables, Parmesan velouté

Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque

Isle of Orkney hand-dived scallop, fricassée of spring peas and broad beans, miso sabayon

Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish

Sample Main Course

Slow cooked short rib of beef, wild mushrooms, autumn vegetables, red wine reduction

Denbighshire rack and shoulder of lamb, slow roasted Lombardy Breme onion 'La Dolcissima' green beans

Saddle of Aynhoe Park venison (Brett Graham), Violino pumpkin, Medjool dates, walnuts and Armagnac

Roast French chicken 'Les Landes', new season morels, Jura 'vin jaune' sauce

Grilled squab pigeon, choux farci, toasted grains and seeds, preserved crab apple

Shetland Isle halibut, mussels, Manitou potatoes, young leeks, white miso

Cornish monkfish, English Ormskirk leeks and mussels, parsley juice

Sample Dessert Course

English custard tart, golden sultanas, pine nuts, salted butter

Traditional choux Paris Brest, praline crème patissiere

Congolese cru Virunga 70% chocolate nemesis, Chantilly cream

Muscovado sugar tart, crème fraiche

Wild strawberry pavlova, vanilla crème pâtissière

Alphonso mango sorbet, coconut cream, Breton biscuit

Please note that the menus provided are samples and are subject to change. We offer a refined set menu thoughtfully tailored to accommodate the dietary requirements of the group. For our vegan and vegetarian guests, we are pleased to offer a separate, dedicated set menu to ensure their dietary preferences are met. However, we regret to inform you that we are unable to cater to Kosher or Halal dietary requests. Additionally, while we make every effort to accommodate guests with food allergies, we cannot guarantee the absence of cross-contamination or trace amounts of allergens in our dishes.

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Drinks Reception



Beer, Wine, Soft Drinks

- 1 hour £35.00 pp
- 2 hours £60.00 pp
- 3 hours £85.00 pp
- 5 hours £115.00 pp

Spirits, Beer, Wine, Soft Drinks

- 1 hour £60.00 pp
- 2 hours £95.00 pp
- 3 hours £125.00 pp
- 5 hours £195.00 pp

Champagne, Spirits, Beer, Wine, Soft Drinks

- 1 hour £80.00 pp

Unlimited Cocktails

- 1 hour £55.00 pp
- 2 hours £80.00 pp
- 3 hours £100.00 pp
- 5 hours £130.00 pp

We look forward to providing you with an exceptional experience.

Contact our team of experts:

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