

Festive Season

at
SOFITEL
LONDON ST JAMES





Season's Greetings

From Festive Afternoon Tea and exclusive spa experiences to exquisite Michelin-star dining and Christmas parties, let us help you make this magical season a memorable one.



Festive Stays

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.



Festive Afternoon Tea

£75 per person

£85 per person with a glass of Moët & Chandon Champagne

£35 per person for children's menu

Available from Friday 10 November 2023, Monday to Sunday,
12pm - 5pm

The Rose Lounge is available for private hire





December Dining at Wild Honey

Join us for lunch or dinner to enjoy our Michelin-starred menu, extensive wine list and warm and welcoming service.

We serve our regular seasonal menu during December.

Special festive menus are available on Christmas Eve, Christmas Day and Boxing Day.

Vegan and children's menus available.



Festive Dining at WildHoney

Christmas Eve (24th December)

5pm - 9.30pm

Three-courses at £95 per person

Christmas Day (25th December)

12pm - 8.30pm

Six-courses at £230 per person, including a glass of
Champagne (£90 for children)

Boxing Day (26th December)

12pm - 5pm

Brunch menu at £95 per person (£45 for children)



Private Dining at WildHoney

For a more exclusive dining option, our Private Dining Room seats up to 16 and provides a spectacular setting for your Christmas party. Enjoy specially curated Michelin-starred menus by Chef Anthony Demetre.

Three-course set menus are available from £75 per person.



Christmas at St James Bar

Take a seat in our chic speakeasy-inspired bar for a festive tittle and choose between our innovative *Taste of the World* menu or time-honoured classic cocktails.

To accompany your drinks, choose from a light menu of bar snacks.

Perfect for celebrations, after-work drinks or an indulgent nightcap.

Available for private hire



New Year's Eve at Wild Honey

Early Dinner

Three-courses, £95 per person

Available from 5pm - 6pm on 31 December 2023

Late Dinner

Six-courses with a glass of Champagne, £275 per person

Available from 6.30pm on 31 December 2023



Christmas Parties

Let us plan your unforgettable Christmas event.

From small gatherings to lavish celebrations, we can host private parties for up to 180 guests standing and 120 seated. Every element of our events can be tailored to your needs and wishes.



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 per person / minimum 30 guests

Enhancements available

Minimum spend applies

Dinner Party Package

Venue hire

Welcome glass of Champagne or Mocktail

Four Canapés

3-Course set festive menu, plus an amuse bouche

1/2 bottle of wine per person

Tea, coffee & petit four

Mineral water

Decorative Christmas tree, festive centrepieces & crackers

Personalised menus and name cards

£180 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.



Reception Party Package

Venue hire

Welcome glass of Champagne or Mocktail

Six Canapés

3-hour beer, wine & soft drinks package

Decorative Christmas tree

£150 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 per person

3-hour beer, wine & soft drinks package £75 per person

3-hour beer, wine, spirit & soft drinks package £105 per person

Food

Additional Canapés £6 per item

Additional Bowl Food £9 per item

Music

DJ from £800

LED Dance Floor £600

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, Caviar and Dill
Salt Baked Celeriac and Comte Roll (V)
Spiced Tofu Roll with Winter Vegetables (V)
Crostini with Parma Ham, Parmesan Cream and Caperberries
Bocconcini Mozzarella, Parma Ham, Basil and Confit Tomato Skewers
Crab and Avocado Tartlet with Chipotle Aioli and Micro Cress
Yellowfin Tuna Tartare with a 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 with Butternut and Raisins (V | GF)
Moroccan Salmon Skewers, Spiced Yoghurt and Coriander Cress
Truffle Gougères (V)
Turkey and Cranberry Wellington with Confit Kumquat

Dessert

Chocolate Salted Caramel Tartlet
Mini Pistachio and Raspberry Choux
Mini Mince Pies
Spéculoos and Vanilla Cheesecake
Passionfruit and Coconut Chia Verrine (Veg | GF)

Festive Bowl Food

Cold

Burrata with Heritage Beetroot, Candied Walnuts with a Sherry Vinegar Dressing
(V | GF)

Salad of Radicchio, Fennel, Activated Almonds with Pomegranate Dressing (V |
GF)

Salmon Tartare with Cucumber, Spinach, Farro and Wasabi Mayonnaise (V)

Coronation Chicken with Baby Gem, Almonds, Mango and Chili Salsa (GF)

Nori Bowl with Sesame Tofu, Green Beans, Buckwheat Noodles and Tahini
Dressing (V)

Crayfish, Vermicelli, Grapefruit, Mint, Avocado, Ginger, Kale (GF)

Spicy Beef, Beansprouts with Vietnamese Dressing (GF)

Hot

Pumpkin-Sage Ravioli with Hazelnuts and Swiss Chard (V)

Crispy Chilli Duck with Coconut-Lime Sticky Rice, Scallion-Coriander glaze (GF)

Risotto of Black Cabbage with Lentils and Truffle Oil (V | GF)

Turkey roulade with Cranberry compote, Shaven Brussel sprout, bacon risotto and
fried sage (GF)

Braised Beef Cheeks with Smoked Mash, Wild Mushrooms and Confit Carrot (GF)

Hot Smoked Salmon with Potato Salad and Crispy Bacon (GF)

Coconut Curry with Peppered Prawns and Mango (GF)

Dessert

spéculoos and Vanilla Cheesecake

Fig and Mascarpone Tart

Tainori Crèmeux

Gingerbread Treacle Tart

Passionfruit and Coconut Chia Verrine (V | GF)

Pain d'épices Crème Brulée (GF)

Three-Course Festive Set Menu

Starters

Smoked Salmon Roulade with a Compressed Cucumber, Radish, Lemon Gel, Caviar and Wild Rocket (GF)

Burrata with 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 with Watercress and hazelnut and Pickled Wild Mushrooms

Terrine- Corn-Fed Chicken and Confit Garlic with Toasted Brioche, Apple and Golden Raisin Compote

Cornish Crab with Granny Smith Apple, Cucumber, Avocado and Chive Oil (GF)

Linguine Pasta with Seared King Scallop and Champagne Velouté Dill (supp. £6.00)

Mains

Wild Mushroom Wellington with Kale, Baby Veg and Tomato-Basil Compote (V)

Confit Duck with Red Cabbage, Roasted Quince, Baked Celeriac and kale. Served with a Juniper berry jus (GF)

Butternut Squash Risotto with Marinated Feta, Roasted Pine Nuts, Sage and Pumpkin Seed Dressing (V | GF)

Roasted Rack of Kentish Lamb with Dauphinoise Potato, Caramelized Shallot Purée and Baby Artichoke (GF)

Roasted Norfolk Turkey with Apricot-Chestnut Stuffing, Roasted Root Vegetables and Cranberry Jus (GF)

Line-Caught Seabass with Crushed Garden Peas, Seared Hand Dived Scallops, Fondant Potato and Cauliflower Cream (GF)

Braised Angus Beef with Smoked Pomme Purée, Confit Carrot, Wild Mushrooms and 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 spéculoos, Amaretto Syllabub

Coconut Panna Cotta with Black Berry Sorbet (Veg | GF)





Festive Season Pampering

To prepare yourself for the festive season, our team at Sofitel SPA has put together luxurious packages that will leave you relaxed and ready to make the most of your Christmas parties.

Platinum HydraFacial - 60 minutes

Detoxify your face by draining, cleansing, exfoliating, extracting and hydrating the skin with a Booster of your choice and LED Light Therapy.

£170

Su-Man Ultimate Glow Facial - 70 minutes

Bring out your skin's ultimate glow with this high performance facial.

£200



Gift Vouchers

From fine dining experiences and 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

www.sofitelstjames.com





Contacts

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