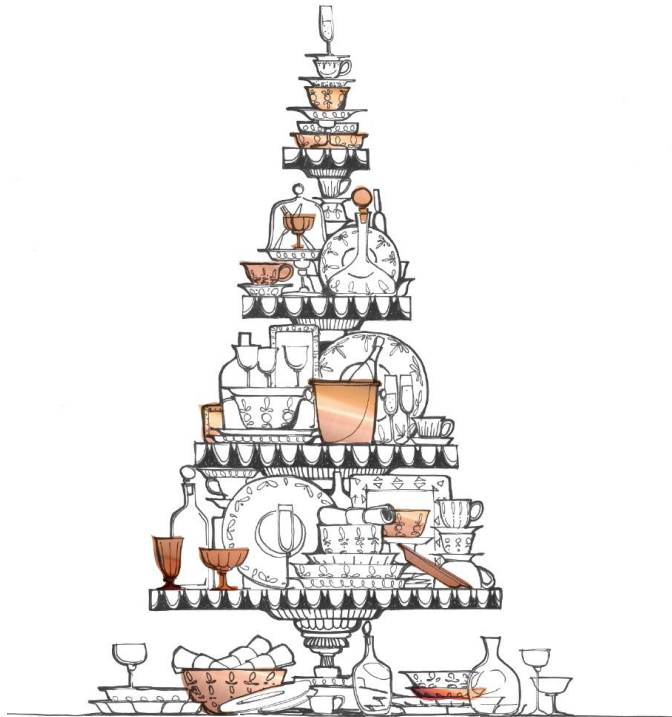


Celebration

*Festive Season 2016
at
Sofitel London St James*





YOUR CHRISTMAS AT SOFITEL LONDON ST JAMES

The stunning Sofitel London St James is located in the former home of Cox's and King's bank in the very heart of London. This sympathetically renovated building is English heritage grade II listed and now houses one of London's most unique five-star hotels – combining traditional British design with a contemporary style that is unmistakably French.

To cater for all manner of functions from discreet celebrations to lavish banquets, Sofitel London St James provides meeting and banqueting facilities for up to 180 guests and a boardroom with its own private dining room accommodating up to 12 people.

Dedicated to your event, the Inspired Christmas Planner is here to help you plan your event in the smallest details to ensure you enjoy a seamless service and a stress-free experience.

BANQUETING PACKAGES

Savour an infinite palette of delights during your party in one of our 12 Magnifique banqueting suites. Choose from our selection of festive packages, available from 14th November 2016 to 15th January 2017.



BRONZE

Starting from £70 per person

Includes half a bottle of wine per person
Lemon and mint water
Christmas novelties
Choose from our 3-course festive menu, seated festive buffet
or standing cocktail and canapé reception

SILVER

Starting from £85 per person

Includes 2 glasses of house champagne per person with canapés (4 per person)
Half a bottle of wine per person
Lemon and mint water
Christmas novelties
Coffee and assortment of macaroons
Choose from our 3-course festive menu or seated festive buffet

GOLD

Starting from £90 per person

Includes 2 glasses of house champagne per person with canapés (6 per person)
Half a bottle of wine per person
Lemon and mint water
Christmas novelties
Coffee and assortment of macaroons
Choose from our 3-course festive menu or seated festive buffet

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.



FESTIVE MENU

Butternut squash soup, smoked corn-fed chicken quenelles and ginger bread crumble

Smoked salmon roulade, clementine supreme, watercress salad, oyster vinaigrette

Rabbit and foie gras pâté en croute, Cumberland sauce*

Beetroot tian, spinach and shallot confit, pine nuts, raspberry vinaigrette

Roasted turkey breast with the traditional trimmings, Port wine sauce

Pan seared cod fillet, seafood cassoulet with sautéed samphires, clam beurre blanc

Roasted beef fillet, buttered porcini and Savoy cabbage, winter vegetable gratin, Perigourdine Sauce*

Pumpkin and saffron tortellini with sautéed Chinese artichoke and pea shoot salad, sage butter

St James bûche de Noël

Christmas pudding with brandy sauce

Black forest and mixed berry gâteau

Roasted winter fruit fudge, caramelised pecan crumble, mascarpone quenelle

Coffee and mignardises

*Your choice of one starter, one main and one dessert for your party
Not included in the Bronze offer. Supplement of £5 per portion applies.



FESTIVE BUFFET

Pumpkin soup, clementine and nutmeg reduction
Assortment of charcuterie and homemade winter terrine
Truffle rabbit pâté en croûte, Cumberland chutney

Essex seafood pie

Duck confit salad with roasted beetroot, endive, dried apricots, crumble of Stilton cheese,
blood orange vinaigrette

Smoked haddock salad, caramelised squash, watercress and baby spinach, saffron yogurt vinaigrette

Roasted turkey breast and leg ballotine with the traditional trimmings

Salmon coulibiac filled with sautéed spinach and mushroom risotto, marinère sauce

Brussels sprouts, Chinese artichoke, smoked duck breast lardons

Baked sweet potato tarte Tatin, hazelnut crust and cranberries

Selection of British and French cheese

St James bûche de Noël

Christmas pudding with Brandy sauce

Coffee and mignardises



COCKTAIL PARTY

COLD CANAPÉS

Pressed roma tomatoes and buffalo mozzarella with basil leaves
Smoked salmon roll filled with horseradish cream on toasted rye bread
Seared beef fillet, whole grain mustard cream on toast
Foie gras terrine and bigarreau cherry on ginger bread
Shrimp cocktail with horseradish
Mini cabbage garnished with Cornish crab salad
Ginger marinated tuna loin on crunchy toast
Bruschetta of Gorgonzola and grilled peppers

HOT CANAPÉS

Chicken skewer, peanut satay sauce
Fish and chips, tartar sauce
Assortment of vegetables tempura, sweet chili sauce
Crispy tiger prawn in wonton wrap with basil
Wild mushroom mini tart
Vegetable samosa with coriander
Bayonne ham and Ossau Iraty croque monsieur
Grilled lamb chops with mint sauce
Mas cured ham and Spanish style cheese fritters

SWEET CANAPÉS

Mini New York cheesecake
Almond financier
Chocolate and coffee opera cake
Vanilla and caramel croque en bouche
Coffee éclair
Strawberries and pistachio tartlet

Your choice of 6 canapés



STATIONS

Roasted sirloin of Scottish beef, horseradish cream, gravy
and Yorkshire pudding £12

Sushi, maki and sashimi with wasabi, pickled ginger and soy sauce £10

Roasted free range turkey breast with all the trimmings, cranberry sauce £10

Smoked and marinated fish display with oysters, breads and condiments £8

Penne carbonara, beef lasagna, seafood saffron risotto £7

Assortment of French and British cheeses, condiments £7

French pastry display, assortment of traditional desserts £6

St James bûche de Noël and Christmas pudding with
brandy sauce £5

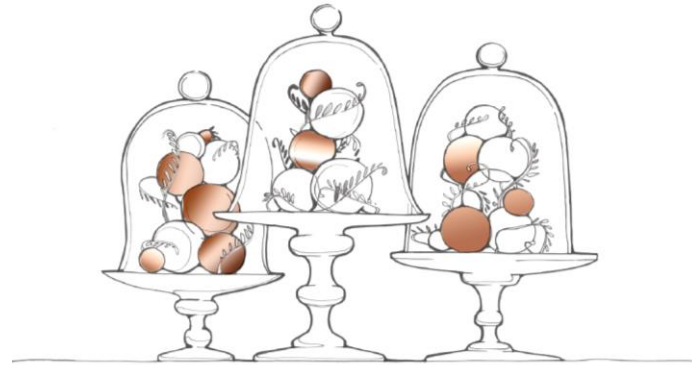
Salad leaves with assortment of toppings and dressings £4

Seasonal vegetable station, chestnuts, Brussels sprouts,
mushrooms, potatoes £4

Your choice of stations
Price per person

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

TO RESERVE YOUR EVENT PLEASE CONTACT OUR
INSPIRED CHRISTMAS PLANNER
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