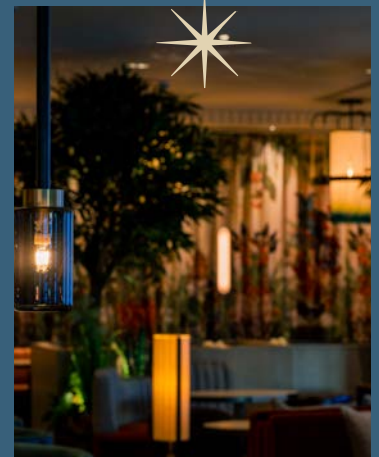


THE
TRAFALGAR
ST. JAMES



CHRISTMAS 2022

'TIS THE SEASON...

Christmas time at Trafalgar St. James needs no introduction. Located at the iconic Trafalgar Square this unique destination is a stylish space, perfect for a tranquil moment to rest and unwind as well as a memorable Christmas occasion.

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A DECEMBER TO REMEMBER AT
TRAFALGAR ST. JAMES...



LET THE FESTIVITIES COMMENCE

Christmas at Trafalgar St. James is the most wonderful time of the year; from Christmas celebrations with work colleagues to quality time with family and friends, it's the ideal place to spend the festive period in London. We can't wait to welcome all our usual guests, new guests and even our four-legged friends who we make feel just as special as the rest of the pack.

We are delighted to offer you a selection of carefully curated menus from our Executive Chef Mattias and inspire you with the ultimate celebration packages from the help of our insightful events team.

Enjoy skyline views of Central London at our iconic Rooftop bar, nestle away in the heart of the hotel in our private subterranean living room Biblio or wine and dine in our spring garden oasis, Rockwell. However you plan to celebrate Christmas this year, all of us at The Trafalgar St. James would like to wish you and your families good health.



Cem Caglar
Hotel Manager



CANAPÉS & BOWL FOOD

Enjoy an evening reception with our fabulous canapés & bowl food menu. Suitable for a minimum of 20 guests.

Nibbles (£5.5)

- Truffle, Pecorino nuts (V)
- Tomato, smoked paprika picos (VG)
- Nocellara olives (VG) (GF)

Canapés (3 for £18)

- Foie gras, brioche, Sauternes gelée
- Cornish white crab, black tapioca crisp, brown crab relish (GF)
- Smoked salmon roll, horseradish crème fraîche, caviar (GF)
- Lobster mousse, cauliflower crisp, caper dust (GF)
- Venison carpaccio, Jerusalem artichoke (GF)
- Smoked leek, watercress arancini, saffron aioli (VG)
- Tartlet, leek, sweet potato flan, poached quail egg, truffle (GF)
- Crispy taco, roast delicata pumpkin cream, toasted pumpkin seeds, vegan parmesan (VG) (GF)

Bowl Food (3 for £36)

- Pigs in blankets, mash, cranberry jus
- Crispy aubergine bao, balsamic soy glaze (VG)
- Saffron risotto, butternut parmantier, pine nut parmesan, truffle (VG) (GF)
- Glazed salmon bao bun, keta caviar
- Smoked cauliflower, "bechamel" gratin, pomegranate (VG) (GF)
- Venison bourguignon, juniper jus, pomme mousseline, button onions (GF)

Dessert Canapés (3 for £18)

- Traditional handmade mince pies (V)
- Lemon meringue, speculoos tart (V)
- Olive oil pistachio cake, lemon, orange curd (V)
- Baileys cheesecake, Valrhona chocolate pearls (V)
- Glazed pineapple, coconut, passion fruit (VG)

FESTIVE SET MENU

Dine in style at Trafalgar St. James over the festive period and enjoy a carefully curated menu by our Executive Chef Mattia. This menu is suitable for groups of any size and caters to fit all. For guests of up to 40, a full pre-order is required 14 days in advance of your booking. For groups of 40 plus, please choose 1 starter, 1 main and 1 dessert to fit all.



Starters

- Jerusalem artichoke soup, truffle toast (VG)
- Citrus cured salmon, focaccia crouton & keta caviar
- Duck confit terrine, spiced plum chutney, toast
- Roast heritage beetroots, goat's cheese mousse, pine nuts, raspberry vinaigrette (V) (GF)

Mains

Accompanied with a chefs selection of seasonal vegetables

- Roast turkey crown, leg, chestnut stuffing, pigs in blankets, roast potatoes, gravy
- Pan fried rainbow trout, crushed new potatoes, rock samphire, beurre blanc (GF)
- Roasted delicata squash, wild mushroom risotto, pine nut "parmesan" (VG) (GF)
- Roasted cauliflower, tahini coconut yogurt, pomegranate molasses, chili (VG) (GF)

Desserts

- Traditional Christmas pudding & brandy sauce (V)
- Chocolate fondant with salted caramel sauce, raspberry (V)
- Vegan cheesecake with blueberry compote, cinnamon tuile, gluten free biscuit crumbs (VG) (GF)
- Sorbet selection (VG) (GF)

£85^{PP}

Vegetarian (V) Vegan (VG) Gluten Free (GF)

TIME FOR A TIPPLE OR TWO...

Complete your occasion with a festive tippie or two from our carefully curated festive drinks selection. From Christmas cocktails to tingle your tastebuds to a variety of bubbles to add some sparkle to your night. The full wine and drinks list will be available to view from mid October on our website.

Festive Drinks

Mulled Wine	£10
Egg Nogg	£10
Winter Sangria	£15

Digestif trolley

Finish your meal in style with a unique selection of brandies, whisky and more. At your request, the team will present the trolley and pour at the table for your guests to enjoy and indulge.

Champagne & Sparkling

Laurent-Perrier La Cuvée NV Champagne, France	£95
Laurent-Perrier Cuvée Rosé NV Champagne, France	£135
Laurent-Perrier Blanc de Blancs Brut Nature Champagne, France	£185
Laurent-Perrier Grand Siècle Champagne, France	£350
Krug Grande Cuvée NV Champagne, France	£300
Louis Roederer, Cristal 2013 Champagne, France	£600
Rathfinny Wine Estate, Classic Cuvée Brut 2018 Sussex, England	£75



OUR SPACES



THE ROOFTOP

Situated in the heart of the city and at one of London's most iconic landmarks, The Rooftop is an oasis set high in the sky overlooking Trafalgar Square and London's spectacular skyline. Not only does the Rooftop serve magnificent views across the city, it also hosts ROOM, a spectacular private area within The Rooftop; excellent for hosting intimate dinners with breath-taking views.

The Rooftop Standing Reception | 138
The Rooftop Seated Capacity | 88

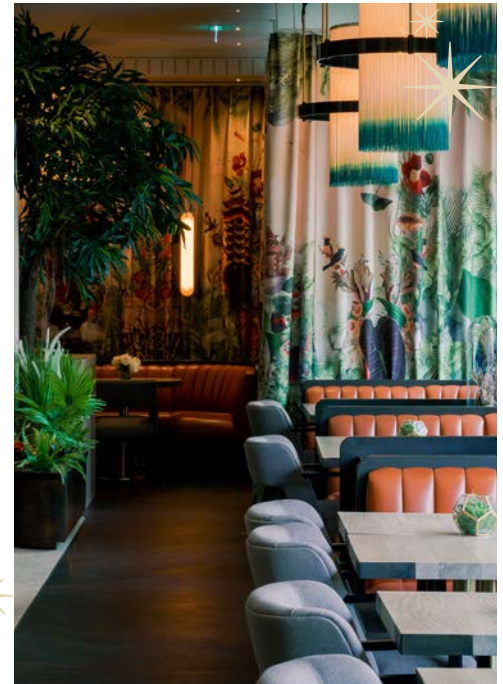
ROOM Standing Capacity | 25
ROOM Seated Capacity | 16



BIBLIO

Nestled in the very heart of the hotel, Biblio is the jewel in the crown of The Trafalgar St. James. This unique space, finished off with a rich décor and an abundance of character, is the ideal location for a relaxing yet atmospheric celebration.

Standing Reception | 80
Seated Capacity | 80



ROCKWELL

For the most premier of occasions, opt for Rockwell; a plant-filled hideaway located on the ground floor of The Trafalgar St. James. Bursting with realms of colour and texture, the space is easily adjustable to suit any occasion, making Rockwell the perfect location for your festive celebrations.

Standing Capacity | 120
Seated Capacity | 90



STAY AT THE TRAFALGAR ST. JAMES

Once your celebrations have drawn a close after an evening of fun and festivities, take the elevator home to one of our opulent guestrooms or suites and enjoy a night of luxury at Trafalgar St James.

From 3 suites and 5 guestroom options all filled with the very finest hand-selected amenities complete with complementary soft drinks and snacks from the minibar, nespresso coffee machine and room service at the touch of a button from our inroom tablet.



SEE YOU SOON

For all party enquiries, please contact our events team.

events@trafalgarstjames.com
+44 (0)20 7870 2900

For all guestroom enquiries, please contact our reservations team.

reservations@trafalgarstjames.com
+44 (0)20 7870 2900

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