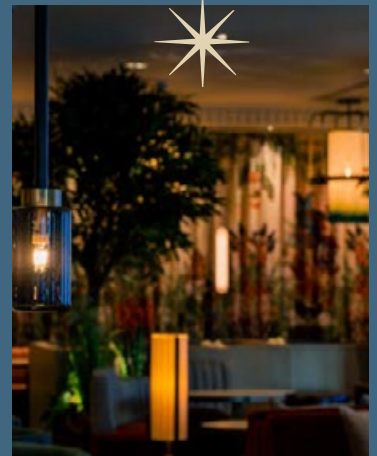


THE
TRAFALGAR
ST. JAMES



CHRISTMAS 2023

'TIS THE SEASON...

Christmas time at The 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
THE TRAFALGAR ST. JAMES...



LET THE FESTIVITIES COMMENCE

Christmas at The 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 guests and forge beautiful friendships.

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

Enjoy skyline views of Central London from our iconic Rooftop bar or wine and dine in our botanical 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
General Manager





CANAPÉS & BOWL FOOD

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

Nibbles (£6)

- Truffle, Pecorino nuts (V)
- Winter vegetable crisps (VG)
- Nocellara olives (VG)

Canapés (3 for £21)

- Duck mousse, brioche, sweet wine gelée
- Cornish white crab, black tapioca crisp, brown crab relish
- Smoked salmon roll, horseradish crème fraîche, keta caviar, dill
- King prawn mousse, piquillo pepper, caper dust
- Rare beef carpaccio, Jerusalem artichoke, truffle
- Tartlet, leek, sweet potato flan, poached quail egg, truffle (V)
- Wild mushroom, mascarpone and herbs arancini, truffle aioli (VG)
- Crispy taco, roast cauliflower cream, toasted pumpkin seeds, vegan parmesan (VG)

Bowl Food (3 for £39)

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

Dessert Canapés (3 for £18)

- Traditional handmade mince pies (V)
- Clementine meringue tartelette (V)
- Baileys cheesecake, Valrhona chocolate pearls (V)
- Vegan chocolate raspberry mousse (VG)
- Glazed pineapple, coconut, passion fruit and mango (VG)

Vegetarian (V)

Vegan (VG)

FESTIVE SET MENU

Dine in style at The 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

- Beetroot cured salmon, citrus, dressing, keta caviar
- Duck confit terrine, spiced plum chutney, focaccia
- Jerusalem artichoke and parsnip soup, truffle, grilled sourdough (VG)

Mains

Accompanied with a chef's selection of seasonal vegetables

- Roast turkey crown and leg, cranberry and chestnut stuffing, pigs in blankets, gravy
- Pan fried chalk stream trout, pomme purée, rock samphire, beurre blanc,
- Roasted delicata squash, wild mushroom risotto, crispy sage (VG)

Desserts

- Traditional Christmas pudding, brandy sauce (V)
- Chocolate fondant, salted caramel sauce, raspberries (V)
- Vegan chocolate cherry tart, red berry sorbet (VG)

£95^{PP}

DELUXE SET MENU

For those wanting to indulge this festive season, our deluxe menu will not disappoint. With delectable options that will entice your palate, our carefully curated dishes are truly exquisite.

Starters

- Cured seabass, berry vinaigrette, dill and herb oil
- Venison carpaccio, blueberry and cabernet gel, mizuna, pine nuts, Pecorino
- Dressed heritage beetroots, bull's blood leaves, candy pecan, vegan cream cheese (VG)

Mains

Accompanied with a chef's selection of seasonal vegetables

- Roast guinea fowl stuffed supreme, mushroom ragout, poultry jus, baby carrots, truffle
- Poached lobster tail, fondant potatoes, crustacean sauce, tempura samphire, crispy capers
- Vegan 'redefine steak', confit potatoes, tenderstem purée and florets, pink peppercorn jus (VG)

Desserts

- Treacle tart, whipped cream, candied orange (V)
- Black forest gateau, morello cherries, cherry cream (V)
- Yuzu and mango sorbet, raspberry, lychee, candied peel (VG)

Sharing dessert £15pp*

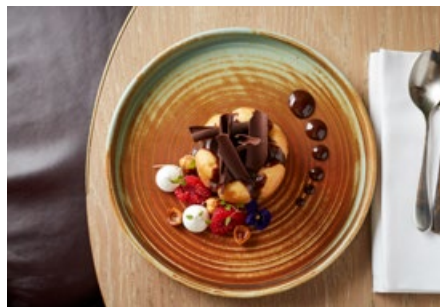
- Whole panettone, custard, chocolate custard, whipped vanilla cream (V)

£155^{PP}

*Additional charge applies.

Vegetarian (V)

Vegan (VG)



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.

Festive Drinks

Mulled Wine	£14
Egg Nogg	£14
Winter Sangria	£16

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
Dom Pérignon Brut, 2013 Champagne, France	£420
Louis Roederer, Cristal 2013 Champagne, France	£650
Rathfinny Wine Estate, Classic Cuvée Brut 2018 Sussex, England	£90



OUR SPACES



THE ROOFTOP

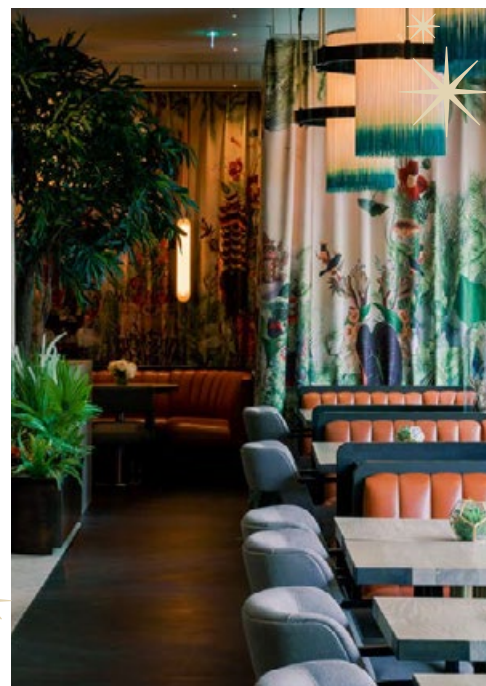
Situated in the heart of the city and at one of London's most iconic landmarks, The Rooftop is an oasis set high in the sky overlooking Trafalgar Square and London's spectacular skyline.

The Rooftop Standing Reception | 180
The Rooftop Seated Capacity | 88

ROOM

ROOM, is a spectacular private area within The Rooftop; excellent for hosting intimate dinners with breath-taking views.

ROOM Standing Capacity | 25
ROOM Seated Capacity | 16



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.

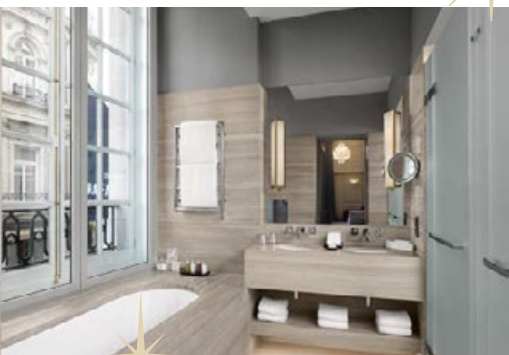
Standing Capacity | 120
Seated Capacity | 90



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 The Trafalgar St. James.

From 15 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.



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
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