

THE  
**TRAFALGAR**  
ST. JAMES



FESTIVE MOMENTS 2025

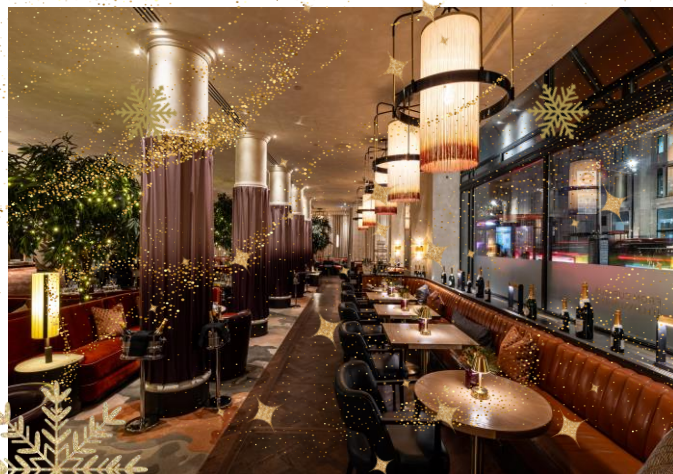


## 'TIS THE SEASON...

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

Get ready to celebrate, because the most wonderful time of the year has arrived!

The festive season at The Trafalgar St. James is a truly magical experience, whether you're toasting with colleagues or making cherished memories with loved ones. It's the perfect place to embrace the holidays in the heart of London.

Our Executive Chef Mattia has crafted a delightful selection of festive menus, and our insightful events team is ready to help you plan the ultimate celebration.

Take in the stunning skyline views of Central London from our iconic Rooftop or enjoy a special meal in the refined elegance of Rockwell Bistro & Wine Bar. However you choose to celebrate, we want to wish you and your loved one's good health and happiness for the season ahead.

We can't wait to welcome you!

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 per bowl)

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

### Canapés (3 for £21pp)

- Chicken parfait, caramelised onion, brioche
- Seabass ceviche cone, cucumber, apple, lime, jalapeño
- Smoked salmon roll, horseradish crème fraîche, keta caviar, dill
- Crispy king prawn dumpling, smoked chilli pepper sauce
- Wagyu beef meatball, roasted shallot, truffle
- Whipped goat's cheese cone, raspberry glazed beetroot (V)
- Arancini, vegan 'nduja, mango aioli (VG)
- Crispy taco, roasted cauliflower cream, toasted pumpkin seeds, vegan parmesan (VG)

### Bowl Food (3 for £39pp)

- Pigs in blankets, mash, cranberry jus
- Boeuf bourguignon, beef lardons, pomme purée, button onions, red wine jus
- Crispy prawn tempura bao bun, yuzu, shiso
- Tempura aubergine bao bun, sweet soy glaze, chives (VG)
- Wild mushroom risotto, stracciatella, truffle (VG)
- "The Cauliflower" Slow roasted cauliflower, caramelised cauliflower cream, pickled cauliflower, shallots (VG)

### Dessert Canapés (3 for £18pp)

- Traditional handmade mince pies (V)
- Sweet ricotta and pistachio cannoli (V)
- Dark chocolate raspberry mousse (VG)
- Praline hazelnut cheesecake (VG)
- Coconut and tropical fruit mousse (VG)

Vegetarian (V)

Vegan (VG)

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering.

All prices are in GBP & are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 13 % will be added to your bill.

## FESTIVE SET MENU

Experience a truly stylish festive meal at The Trafalgar St. James. Our Executive Chef, Mattia, has prepared a magnificent menu to make your celebration unforgettable.

This exclusive menu is designed for groups of 12 or more. To ensure a seamless dining experience, we kindly request a full pre-order at least 14 days before your reservation. For parties of 40 or more, please select a single starter, main course, and dessert for your entire group.



### Starters

- Cured salmon, beetroot confit, citrus gel, keta caviar, sorrel
- Chicken and duck terrine, red onion marmalade
- Jerusalem artichoke velouté, root vegetable crisps, truffle, grilled sourdough (VG)

### Mains

**Accompanied with a chef's selection of seasonal vegetables**

- Roast turkey crown and leg, carrot purée, stuffing, pigs in blankets, gravy
- Seared chalk stream trout, fennel, lemon beurre blanc, samphire
- Gnocchi, wild mushrooms, truffle, extra virgin olive oil (VG)

### Desserts

- Sticky toffee pudding, caramelised banana, miso and toffee sauce (V)
- Chocolate fondant, mixed berries, port sauce (V)
- New York style cheesecake, raspberry and lemon balm (VG)

### To Finish

- Mince pies (V) with tea and coffee

**£65<sub>PP</sub>**

Vegetarian (V)

Vegan (VG)

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## DELUXE FESTIVE SET MENU

Experience a truly magnificent festive meal this season with our celebratory set menu. Designed to impress, this special menu features a selection of refined dishes crafted from the finest seasonal ingredients. Each course is a journey of flavour, promising to delight the senses and create a truly memorable dining experience.

This exquisite menu is the perfect centrepiece for an unforgettable occasion filled with festive cheer.



### Starters

- Cured seabass, cucumber cannelloni, shiso
- Duck liver parfait, celery and apple salad, Sauternes jelly
- Chickpea pancake, avocado purée, slow cooked cherry tomatoes, Jerusalem artichoke crisp (VG)

### Mains

**Accompanied with a chef's selection of seasonal vegetables**

- Crispy confit Gressingham duck leg, lentil purée, plum jus
- Roasted halibut, caramelised cauliflower, mussels, Champagne sauce
- Redefine "flank steak", slow roasted onion cream, baby carrot, jus (VG)

### Desserts

- Tiramisu- choux, tiramisu stuffed profiterole, chocolate hazelnut sauce (V)
- Apple tarte tatin, port sauce, clotted cream (V)
- Chocolate orange cake, apple and beetroot granita (VG)

### To Finish

- Mince pies (V) with tea and coffee
- Mulled wine

**£112<sup>PP</sup>**

Vegetarian (V)

Vegan (VG)

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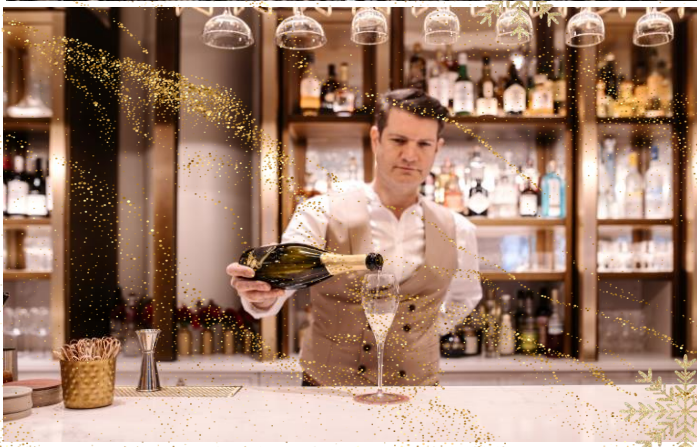
## FESTIVE SIPS

No celebration is complete without the perfect drink in hand. At The Trafalgar St. James, we invite you to explore our exquisite drinks menu, featuring handcrafted cocktails, fine wines and sparkling Champagne.

Our team is dedicated to creating a memorable experience, with bespoke pairings and packages tailored to your event.

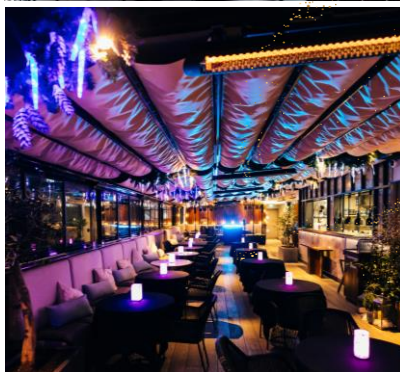
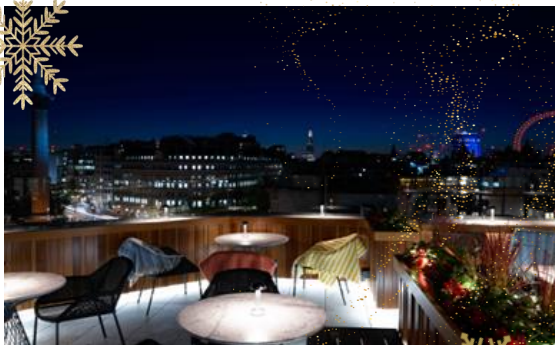
Get in touch to discuss your celebration in more detail:

[events@trafalgarstjames.com](mailto:events@trafalgarstjames.com)





## 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**

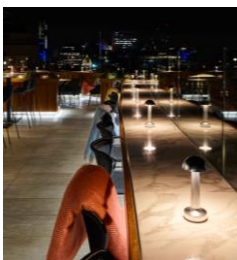


### ROCKWELL BISTRO & WINE BAR

For the most premier of occasions, opt for Rockwell; located on the ground floor of The Trafalgar St. James. Bursting with style and elegance, the space is perfect to suit any occasion, making Rockwell the perfect location for your festive celebrations.

**Standing Capacity | 100**

**Seated Capacity | 72**



### 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**







## 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.

Offering a range of bedroom options, all filled with the very finest hand-selected amenities complete with complimentary 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](mailto:events@trafalgarstjames.com)  
+44 (0)20 7870 2900

For all guestroom enquiries, please contact our reservations team.

[reservations@trafalgarstjames.com](mailto:reservations@trafalgarstjames.com)  
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