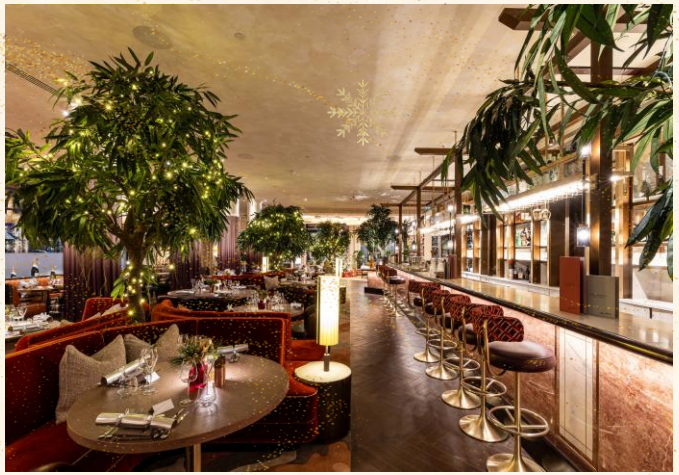
FESTIVE MOMENTS
AT
THE TRAFALGAR ST. JAMES



‘TIS THE SEASON...

Christmas time at The Trafalgar St. James needs no introduction. Overlooking 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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CELEBRATE THE SEASON IN STYLE

Celebrate the season from one of London's most iconic addresses.

At The Trafalgar St. James, festive occasions are reimagined through contemporary dining, thoughtful service and a vibrant central London setting. From intimate lunches and festive drinks to exclusive celebrations, every experience is designed to bring people together in style.

At Rockwell Bistro & Wine Bar, seasonal menus by Executive Chef Mattia showcase the best of the season, while our events team ensures seamless planning from start to finish.

We look forward to welcoming you this Christmas. Cheers to good food, great company and memorable moments.

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, focaccia crisp, caramelised onion
- Prawn and crayfish cocktail, charcoal cone, caviar
- Smoked salmon roll, horseradish crème fraîche, keta caviar, dill
- Crispy king prawn, fermented chilli pepper sauce
- Wagyu beef croquette, roasted shallot, truffle
- Whipped goat's cheese cone, raspberry glazed beetroot (V)
- Arancini, vegan 'nduja and mango aioli (VG)
- Tortilla crisp, roasted cauliflower cream, toasted pumpkin seeds, vegan parmesan (VG)

Bowl Food (3 for £39pp)

- Pigs in blankets, mash, cranberry jus
- Seafood salad, new potatoes, confit tomatoes, Kalamata olives, capers
- Boeuf bourguignon, beef lardons, pomme purée, button onions, red wine jus
- Soy-glazed tempura aubergine, Christmas slaw, black garlic aioli (VG)
- Wild mushroom risotto, stracciatella, truffle (VG)
- "Vegan roasted meatballs, rich San Marzano tomato sauce, basil, crispy chilli oil (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

Celebrate the season with exceptional dining at The Trafalgar St. James. Executive Chef Mattia has curated a festive menu showcasing seasonal flavours, designed to make every gathering memorable.

Available for groups of 12 guests or more, this menu is ideal for corporate celebrations and festive occasions. Pre-orders are required at least 14 days prior to your event. For parties of 40 guests or more, we kindly ask that one starter, main course, and dessert be selected for the entire group.

Starters

- Cured chalk stream trout gravlax with roasted celeriac purée, citrus, crispy shallots
- Duck and orange terrine with pickled fennel, mustard seeds, red onion, grilled focaccia
- Heritage beetroots carpaccio with feta cream, crispy capers, candied walnuts, raspberry vinaigrette, winter leaves (VG)

Mains

- Roast turkey stuffed with veal pancetta, chestnut and cranberry, slow-roasted parsnip purée, gravy
- Pan-seared red mullet, lemon beurre blanc with datterino tomatoes, samphire
- Slow-cooked Trenchmore Wagyu beef short rib bourguignon, beef lardons, oyster mushrooms, button onions, pomme purée, red wine jus **£12 supplement**
- Gnocchi, wild mushrooms, truffle, herb oil (V)

Desserts

- Sticky toffee pudding madeleines, caramelised banana, roasted sesame and toffee sauce (V)
- Chocolate fondant, mixed berries, port sauce (V)
- Pumpkin spice panna cotta, mandarin, dark rum caramel sauce (VG)
- **Add vanilla ice-cream £3**

Sides & Additional Items

- Christmas vegetables (V) £7 each
- Tea and Coffee £5.00 pp
- Mince Pie (v) £2.50 pp

2 Courses £34PP

3 Courses £42PP

Vegetarian (V) Vegan (VG)

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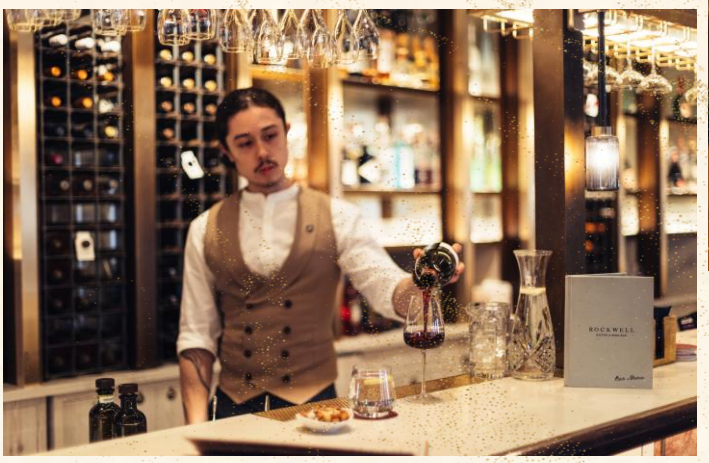
FESTIVE SIPS

Every great celebration deserves exceptional drinks. Discover our collection of seasonal cocktails, fine wines, and Champagne, selected to elevate every festive occasion.

Our events team can create bespoke drinks packages to suit your gathering.

For more information, please contact:

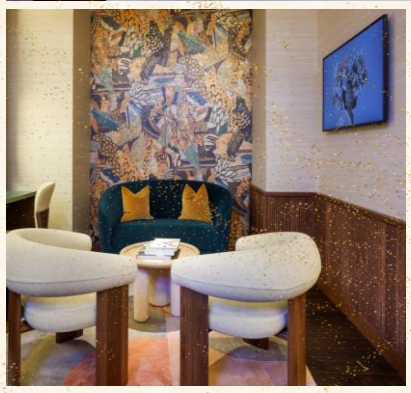
events@trafalgarstjames.com



STAY AT THE TRAFALGAR ST. JAMES

End the evening in comfort with an overnight stay at The Trafalgar St. James. After the celebrations, retreat to one of our stylish guestrooms or suites and unwind in the heart of London.

Enjoy thoughtful touches including complimentary minibar soft drinks and snacks, a 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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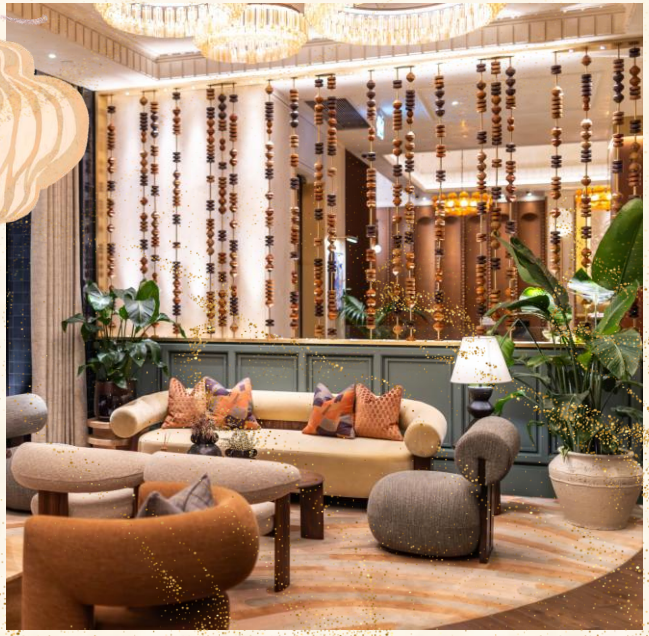
The Trafalgar St. James,
2 Spring Gardens,
London,
SW1A 2TS