



ST JAMES'S

CAFÉ

Christmas menu

Two courses £25

Three courses £28

Starters

ROASTED PARSNIP AND
CARAMELISED ONION SOUP (VG)
Parsnip and thyme crisps

HAM HOCK CROQUETTES
Spiced piccalilli and lamb's lettuce salad

CRAYFISH AND PRAWN,
HORSERADISH CREAM
Baby gem, cucumber and red onion

Mains

TURKEY ROULADE, APRICOT
AND SAGE STUFFING
Roasted root vegetables, pigs in blankets, roasted
King Edwards, Brussel sprouts and cranberry gravy

WILD MUSHROOM GNOCCHI (V)
Sautéed wild mushrooms, curly kale, red onion,
Gran Moravia cheese

PAN FRIED SEABREAM
Garlic roasted tender stem broccoli, braised fennel,
caper, lemon and parsley butter

Desserts

GINGERBREAD CHEESECAKE (V)
Sticky toffee sponge, vanilla cheesecake, salted
caramel sauce and crystallised ginger

CHRISTMAS PUDDING (V)
Brandy sauce, dried cranberries

BLACKBERRY, APPLE AND
CIDER DRIZZLE CAKE (VG)
Vegan sponge, coconut dairy free ice-cream

Extras All prices are per person

PROSECCO GLASS £6.50
Served upon arrival and before being seated

BELLINI GLASS £7
Served upon arrival and before being seated

COFFEE / TEA & PETIT FOURS £3.50

HALF BOTTLE OF WINE FROM £9.50

CHRISTMAS COCKTAILS £8
Gingerbread Old fashioned
Passion fruit and vanilla punch



ST JAMES PARK, LONDON, SW1A 2BJ / 020 7925 2985

(V) = Vegetarian / (VG) = Vegan

We use a wide range of ingredients in our kitchens, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

TERMS AND CONDITIONS

Dinner bookable for private hire only 40-60 guests from 5-11pm
Lunch bookable from 8 to 16 people, venue remains open to public
£10 non-refundable deposit per head to secure booking
Food to be pre-ordered and prepaid in full one week in advance

COMPLIMENTARY GLASS OF PROSECCO per person for bookings made before 31st October

