

A woman in a white button-down shirt is smiling and holding a silver tray of appetizers. The background is a dimly lit event space with other guests and greenery.

ELEGANT RECEPTIONS

INSPIRATIONAL EVENTING

THE
TRAFALGAR
ST. JAMES

www.trafalgarstjames.com



CANAPÉ MENU

NIBBLES

- Smoked Almonds £5
- Nocellara del Belice Olives £5
- Oven-Roasted Spiced Nuts £5
- Crudités & Hummus £7

SLIDERS & STEAMED BUNS

- CHOOSE 3 FOR £10
- British Beef Slider, Cheddar, Pickles
- Lamb Slider, Cheddar, Pickles
- Falafel & Quinoa Slider, Tahini (v)
- Chicken Karaage Bun, Sriracha
- Shiitake Bun, Bean Sprout, Hoisin (v)

“Humor keeps us alive. Humor and food. Don’t forget food. You can go a week without laughing.”
Joss Whedon

CANAPÉS

CHOOSE 5 FOR £18 | 8 FOR £24

- | | |
|--|---|
| Hummus, Pomegranate, Charcoal Sesame Cone (vg) | Rare Beef Teriyaki, Lemongrass |
| “Babaganoush” Style Cone, Confit Tomato, Cumin (vg) | Honey Roast Ham, Gherkin, Vienna Bread |
| Mushroom & Truffle Arancini (v) | Foie Gras, Toasted Brioche, Chutney |
| Smoked Salmon, Dill, Crème Fraîche, Caviar | Salted Caramel Lollipop |
| Rare Seared Tuna, Sesame, Wasabi, Coriander | Mini Raspberry Éclair |
| Seabass Ceviche, Lime, Chilli, Coriander Shooter | Mango & Passion Fruit Panna Cotta Shooter |
| Cornish Crab, Mayonnaise, Apple Coleslaw, Vienna Bread | Chocolate, Cherry & Almond Cake |
| Lemon & Herb Chicken Skewers | Tiramisu Amaretto |

(v) - vegetarian | (vg) - vegan

BOWL FOOD

CHOOSE 3 FOR £24 | 5 FOR £35

Quinoa, Raw Vegetables, Pomegranate, Molasses (vg)

Burrata, Heirloom Tomato, Pesto (v)

Risotto, Seasonable Vegetables, Parmesan Foam (v)

Mediterranean Bayaldi, Herb Crumb (vg)

Lamb Rump, Aubergine, Cumin & Rosemary Jus

Chicken Breast 'Caesar', Anchovies, Parmesan

Slow-Cooked Beef Shortrib, Creamy Potatoes

Chicken Curry, Coconut Rice

Rare Tuna 'Niçoise'

Roast Salmon, Crushed New Potatoes, Herb Salas

Cod, Ratatouille, Pesto

Blackberry Eton Mess (v)

Pineapple Carpaccio (vg)

Sticky Toffee, Caramel Sauce, Clotted Cream (v)

"One does not leave a convivial party before closing time."

Winston Churchill

(v) - vegetarian | (vg) - vegan





COCKTAILS

LIGHT & REFRESHING

Not Nelson's Mojito - 14
Gin, Fresh Lime, Mint, Elderflower Cordial, Soda Water

Grapefruit Spritz - 15
Aperol, Grapefruit Juice, Prosecco, Soda

Garibaldi - 14
Campari, Orange Juice, Soda

Bramble - 15
Gin, Lemon Juice, Blackberry Crème de Mûre

French 75 - 16
Gin, Lemon Juice, Champagne

RICH & FULL BODIED

Espresso Martini - 14
Vodka, Espresso Liqueur, Vanilla Syrup, Espresso

HMS Victory - 15
Bourbon, Sugar, Coffee Bitter, Orange Zest

Negroni - 15
Gin, Sweet Vermouth, Campari

Keeping Up With Olive - 14
Gin, Rosemary & Black Olive Tonic, Lemon Peel

SOFTS

Spring Gardens - 10
Seedlip, Tonic Water, Fresh Mint

Everything But - 10
Grape Juice, Cucumber Water, Lemon Juice, Grapefruit Juice,
Lemongrass Syrup

Maximum Choice of 3 different options
- Bottled beer available on request -

CHAMPAGNE & SPARKLING

| | |
|--|-----|
| Prosecco, Extra Dry Spumante Botter, Italy | 55 |
| Taittinger Brut Réserve, France | 110 |
| Moët & Chandon Brut Impérial, France | 115 |
| Veuve Cliquot Brut Yellow Label, France | 120 |
| Pol Roger Brut Réserve, France | 125 |
| Cuvée No 741, Extra Brut, Jacquesson, France | 135 |
| Artéis Brut, France, 2007 | 140 |
| Taittinger Brut Réserve, France (MAGNUM) | 190 |
| Taittinger Comtes De Champagne, France, 2006 | 300 |
| Krug Grande Cuvée Brut, France | 325 |

"I only drink champagne on two occasions, when I am in love and when I am not.."

Coco Chanel

ROSÉ CHAMPAGNE

| | |
|--|-----|
| Taittinger Brut Réserve, France | 140 |
| Veuve Cliquot Brut Yellow Label, France | 150 |
| Artéis Brut, France | 150 |
| Taittinger Brut Réserve, France (MAGNUM) | 250 |
| Krug, France | 425 |





ROSÉ

| | |
|---|-----|
| Lagrima Rosada, Bodegas Ochoa, Navarra, Spain, 2018 | 42 |
| Miraval, Côtes de Provence, France, 2016 | 60 |
| Miraval Rosé, Provence, France, 2016 (MAGNUM) | 120 |

WHITE

| | |
|--|-----|
| Sauvignon Blanc RNW, Rikus Neethling, Western Cape, South Africa, 2018 | 30 |
| Aura Blanc, Chardonnay Blend, Fontaine du Close, Rhone, France | 43 |
| Vermentino di Sardegna, Villa Solaid, Sardinia, Italy, 2017 | 45 |
| Riesling, Becker, Alsace, France, 2015 | 45 |
| Rioja Blanco, Barrel Fermented, Baigorri, Spain, 2015 | 54 |
| Sancerre Les Chailloux, Domaine Claude Riffault, France, 2017 | 62 |
| Chablis, Domaine d'Elise, Burgundy, France, 2016 | 63 |
| Chenin Blanc, Goss Creek, California, USA, 2017 | 65 |
| Condrieu, 'Les Vallins', Domaine Blanc, Northern Rhône, France, 2015 | 95 |
| Puligny-Montrachet, Domaine Pernot-Belicard, Burgundy, France, 2013 | 102 |

RED

| | |
|--|-----|
| Merlot Reserve, Cape Leopard, Vondeling, Paarl, South Africa, 2017 | 33 |
| Pinot Noir, Gracebridge, Brownstone Winery, California, USA, 2013 | 39 |
| Malbec, Gran Mascota, Mendoza, Argentina, 2014 | 45 |
| Cabernet Sauvignon, Zapallares Gran Reserva, Central Valley, Chile, 2016 | 55 |
| Château de Bellevue, Lussac-St-Émilion, Bordeaux, France, 2014 | 57 |
| Shiraz, Eldertown Wines, Barossa Valley, Australia, 2014 | 60 |
| Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France, 2012 | 110 |