



FESTIVE
celebrations

SLOANE
• PLACE •

FESTIVE SEASON

at Sloane Place

Celebrate this year at Sloane Place and let us help you create memories of this magical time together with your loved ones.

With an array of spaces fit for groups between 10 and 100 people and a dedicated events coordinator, we will find the best option to cater to all your needs.



FESTIVE

Restaurant Menu 2022

STARTERS

Pan-seared foie gras
with baked waffle, Bramley apple
compote, blackberries & truffle jus

Oven-baked sweet potato &
Cerney ash salad
with pumpkin seeds, rucola &
honey soy dressing

Yellowfin tuna tataki
with truffle dressing & wakame

MAINS

Slow roasted crispy duck confit
with braised red cabbage, Brussel
sprout leaves & cranberry jus

Pan-roasted stone bass fillet
with oven-roasted butternut
squash, green beans, sage &
Riesling sauce

Wild mushroom risotto
with Brie cheese, shaved
parmesan & rucola

DESSERT

Flourless warm
chocolate brownie
with tonka bean ice cream
& popcorn

Sticky toffee & date pudding
with salted caramel & vanilla
ice cream

Mixed spice crème brûlée
with poached pear compote

Two courses £34.50 per person
Three courses £39.50 per person



This menu will be available at Sloane Place Restaurant
between 21st November - 23rd of December



FESTIVE

Private Dining Menus 2022

THE CLASSIC

Ginger spiced butternut squash soup
with parmesan-sage croutons

—

Oven roasted crispy duck confit
with braised red cabbage, brussels sprouts,
goose fat roast potatoes, cranberry jus

—

Sticky toffee & date pudding
with salted caramel & vanilla ice cream

—

Tea & coffee
with homemade mince pies

—

£60 per person



FESTIVE

Private Dining Menus 2022

THE DELUXE

Ginger & turmeric charred Scottish salmon tataki
with beetroot salad, pistachio sour cream

—

Slow roasted tournedos of Rose County beef
with porcini mushroom crust, braised butternut squash,
tenderstem broccoli & truffle jus

—

Yuzu Cheesecake
with spiced oranges, kiwi compote & lemon thyme

—

Tea & coffee
with homemade mince pies

—

£70 per person



FESTIVE

Private Dining Menus 2022

THE GRAND

Wild seabass ceviche

with chili-lime vinaigrette, crispy squid,
shaved radishes & crushed giant corn

—

Seafood hot pot

with savoy cabbage & coconut broth

—

Slow roasted guinea fowl supreme

with charred duck foie gras, wild mushroom raviolini,
candied carrots & Barolo jus

—

Tonka beans chocolate brownie

with Armagnac prunes & vanilla ice cream

—

Tea & coffee

with homemade mince pies

—

£90 per person



FESTIVE

Private Dining Menus 2022

COLD £12 per item (Minimum 20 guests)

Sloane Place chopped salad with brown shrimps

Turmeric Scottish salmon tartare with beetroot & ginger sour cream

Belgium endive & apple salad, Cerney Ash, honey-mustard dressing

Roasted pumpkin salad with duck confit, baby spinach, walnut dressing

Dressed Devon crab on toasted soda bread with mango-chili relish

Beef tataki, pickled cranberries, watercress, truffle dressing

HOT £12 per item (Minimum 20 guests)

Mini turkey bangers with mashed potatoes & cranberry-shallot gravy

Lemongrass chicken croquettes with black garlic aioli

Seafood wontons in aromatic kaffir-lime & cardamom broth

Truffled wild mushroom risotto, mascarpone & candied chestnuts

Lemon sole fingers & skinny fries

Mini locally sourced beef & Stilton sliders

Pumpkin gnocchi in white wine sauce, preserved lemon & sage

SWEET £10 per item (Minimum 20 guests)

Passionfruit choux with spiced apples

Blood orange crème brulle with braised red plums

Warm flourless chocolate brownies with peanut butter ice cream

Amaretto panna cotta with sour cherry compote & pistachios

Braised pear, blackberry & gingerbread crumble





CONTACT US

We would love to hear from you and have one of our events experts discuss how we can make your vision become reality.

For more information please contact:
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www.sloaneplace.com | [@sloane.place](https://www.instagram.com/sloane.place)

