



THE SLOANE CLUB

Festive Celebrations

Festive Season at The Sloane Club

Experience the epitome of festive splendour at The Sloane Club. As the holiday season unfolds, our exclusive spaces come alive with enchantment, providing the perfect backdrop for unforgettable parties.

Our dedicated Events Team will ensure every detail is flawlessly executed, from exquisite catering to personalised touches that reflect your unique style. Embrace the spirit of the season and create cherished memories with us at The Sloane Club.



Our Spaces

For unforgettable celebrations

From intimate gatherings in the Private Dining Room at Sloane Place to grand celebrations in The Chelsea, our versatile event spaces are perfect for any Festive celebration.

Whether it's a private dinner with family, a drinks reception with friends or a big corporate get-together, The Sloane Club can host groups from 8 to 100 people with seamless elegance.





FESTIVE CELEBRATIONS

Festive Private Dining Menus

The Classic | £66 per person

Oven-roasted pumpkin & coconut soup
with chili-sage croutons

Teriyaki glazed crispy duck confit
with Jerusalem artichoke risotto, Brussels sprout leaves and pickled cranberries

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

Add tea, coffee and homemade mince pies to your menu for £6 per person

The Deluxe | £75 per person

Turmeric & star-anise cured Scottish salmon
with Devon crabmeat, green apples, pomegranate and wasabi mayonnaise

Grilled Welsh lamb cutlets
with chestnut & mint crust, potato terrine, roasted squash and green beans

Mixed spice rum baba
with ginger ice cream, custard and cranberries

Add tea, coffee and homemade mince pies to your menu for £6 per person

Festive Private Dining Menus

The Grand | £95 per person

Tuna tartare

with English mustard dressing, caramelised Cerney Ash, fried quail's egg, baby mâche

Kaffir-lime sorbet with Oscietra caviar

Beef fillet "Rossini"

with charred duck foie gras, baked forest mushroom tart, tenderstem broccoli and Perigord truffle jus

Roasted hazelnut macaroon

with mulled wine poached pear and oranges

Add tea, coffee and homemade mince pies to your menu for £6 per person



Festive Bowl Food

Cold £12 per item (Minimum 20 guests)

Spiced pineapple salad, aromatic tofu, lambs' lettuce

Tuna tartare with avocado, soft quail's egg, pickled ginger

Caramelised goats' cheese, lentil & apple salad, fig balsamic

Roasted pumpkin salad, duck confit, baby spinach, lemon & tahini dressing

Salad of Devon crab, Brussels sprout leaves, orange, cucumber, mustard

Beef tataki, pickled cranberries, watercress, truffle dressing

Hot £12 per item (Minimum 20 guests)

Hoisin duck bao bun, pickled red cabbage, crispy skin, Japanese mayo

Tamarind glazed crispy chicken with walnuts and pomegranate

Smoked salmon burger, wakame, horseradish remoulade, brioche bun

Truffled wild mushroom risotto, mascarpone & candied chestnuts

Lemon sole fingers & skinny fries

Pumpkin gnocchi in white wine sauce, preserved lemon and sage

Sweet £10 per item (Minimum 20 guests)

Mixed spice choux with poached pear ragout

Sticky toffee & prunes pudding with Brandy Chantilly

Valrhona bitter-sweet chocolate & pistachio bomb with orange ragout

Cinnamon apple & pecan crumble, caramel ice cream

Festive Eton Mess with sour cherries & shaved chocolate



FESTIVE CELEBRATIONS

Thanksgiving Menu

23RD NOVEMBER 2023

Crispy giant corn & mustard crusted Scottish salmon medallion

with green apple, chicory, and green beans salad

Chardonnay Ca' Momi, Napa Valley, California, USA

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Sweet & sour butternut squash soup

with coconut cream

—

Traditional roast Norfolk turkey

with chestnut-sage stuffing, Brussels sprouts, roasted
potatoes, sweet potato mash with marshmallow glazing
and cranberry sauce

Zinfandel Long Barn, Fior di Sole, Napa Valley, California, USA

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Warm pecan pie

with pumpkin ice cream and
Bourbon Whiskey custard

Elysium Black Muscat, Quady, California, USA

—

Tea and Coffee

£95 per person | Add wine pairing for £45



Christmas Day Lunch

25TH DECEMBER 2023

Charred diver scallops & poached native lobster
with aromatic pineapple carpaccio, arugula,
honey-soy dressing

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

—

Turbot & salsify velouté
with lemon meringue and Keta caviar

—

Rose County “Beef Wellington”
with truffled potato purée, caramelised shallot,
Brussels sprout leaves

Barolo, Tenute Neirano, Piedmont, Italy

—

Rich Christmas pudding
with Brandy sauce
Chateau les Mingets, Sauternes, France

—

Tea, coffee and mince pies

£190 per person | Add wine pairing for £40

Get in touch with 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.sloaneclub.co.uk

@thesloaneclub





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