



# Christmas

AT THE SLOANE

## Contact Us

We are very excited to be finally welcoming back Christmas Party Season! Here at The Sloane we have two fantastic properties that can cater for all your festive needs!

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:  
[events@sloaneclub.co.uk](mailto:events@sloaneclub.co.uk)

[www.sloaneclub.co.uk](http://www.sloaneclub.co.uk)  
[@thesloaneclub](https://www.instagram.com/thesloaneclub)

[www.sloaneplace.com](http://www.sloaneplace.com)  
[@sloane.place](https://www.instagram.com/sloane.place)

# Christmas

## at The Hideaway

Celebrate this year at The Hideaway at Sloane Place.

We have a fabulous selection of festive canapé and bowl food menus curated by our executive chef Bernhard Mayer as well as festive cocktails designed by our master mixologists and not to mention the perfect space to host it all for up to 60 guests.

**It's time to get  
excited for the  
festive season 2021!**



# Christmas Bowls

## at The Hideaway

£9 per bowl | Minimum parties of 30 guests

### COLD

Sloane Club chopped salad with brown shrimps

Turmeric Scottish salmon tartar with beetroot and ginger sour cream

Belgium endive, caramelised Cerney Ash, pecans, orange dressing

Thai glass noodle & vegetable salad with lemongrass chicken

Dressed Devon crab, avocado mango & chili in brioche rolls

Coronation turkey salad, pickled root vegetables and cranberries

### HOT

Mini turkey bangers with mashed potatoes and cranberry-shallot gravy

Oriental chicken wontons in coconut-lemongrass sauce

Tiger prawn and vegetable tempura with sweet chili sauce

Truffled wild mushroom risotto, mascarpone & candied chestnuts

Lemon sole fingers & skinny chips

Spiced lamb burgers with paprika and cucumber-mint relish

Pumpkin gnocchi in white wine-parmesan sauce and sage

### SWEET

Grand Marnier and orange posset with ginger Chantilly

Gingerbread crème brulle with spiced plums

Warm flourless chocolate brownies with peanut butter ice cream

Pecan pies with amaretto Chantilly

Braised apple, blackberry and Stollen crumble

# Christmas

## at The Sloane Club

Spoil yourself this holiday season with a first-class private dining experience at The Sloane Club.

Indulge in an exquisite three course menu or a delectable bowl food selection all designed by Chef Bernhard. With private dining rooms for up to 66 guests, don't miss out, book now!



# Christmas Menu

## at The Sloane Club

*Available from 29 November to 23 December*

### **MENU 1**

Ginger spiced butternut squash soup with brioche croutons

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Traditional roasted Norfolk turkey with stuffing, roasted potatoes Brussels sprouts, sweet carrots and cranberry sauce

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Rich Christmas pudding with brandy sauce

*Coffee, tea and homemade mince pies*

**£57 per person**

### **MENU 2**

Star-anise cured Scottish salmon with beetroot-apple salad, Tiger prawn tempura and spiced mustard dressing

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Slow roasted guinea fowl supreme with porcini mushroom-walnut melt, Caramelised root vegetable confetti and truffle jus

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Sticky toffee & date pudding with banana sorbet and caramel sauce

*Coffee, tea and homemade mince pies*

**£67 per person**

### **MENU 3**

Dressed Devon crab with compressed cucumber and mango-chili salad

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Pan-seared stone bass fillet, spinach wontons, runner beans and lobster nage

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Slow roasted Rose County beef medallions with charred duck foie gras,

Wild mushroom raviolini, candied carrots and Barolo jus

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Valrhona chocolate fondant with Armagnac prunes and vanilla ice cream

*Coffee, tea and homemade mince pies*

**£85 per person**

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