



CELEBRATE A



51 BUCKINGHAM GATE ST. JAMES COURT
SUITES AND RESIDENCES LONDON
A TAJ HOTEL

CHRISTMAS



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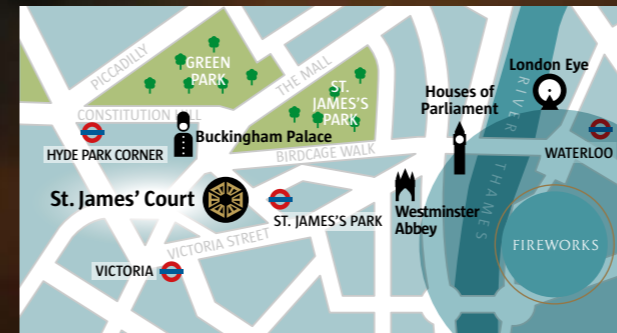
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Please note that no viewing areas
are reserved by the Hotel.

THE HEART OF LONDON

We are just a short stroll to Buckingham Palace as well as moments away from London's famous New Year's Eve firework display on the River Thames. The London Underground tube stations of St James' Park and Victoria are within walking distance, taking you to any area of the City easily and conveniently.



The most wonderful time of the year

Join us for the most wonderful time of the year and experience a truly traditional English Christmas with a proud nod to our Indian heritage too.

Prepare to be treated like royalty as you recline in luxury, just footsteps from Buckingham Palace.

Make this time an unforgettable one with friends and family and the world-famous warmth of our Taj service.

*merry
Christmas*



CHRISTMAS PARTIES

Celebrate in Style this year by allowing us to host your Christmas or New Year's party. Every detail will be organised to perfection, allowing you to relax and enjoy your event with a glass of bubbles and a smile!

Our dedicated event planners and the flexibility of our banqueting suites means that we can create bespoke parties for your requirements and budget.

£80_{pp*} THREE COURSES 20 PEOPLE +

Christmas Celebrations Banquet

Celebrate Christmas with our deluxe three-course dinner package

An elegant and delicious deluxe three-course dinner programme.

INCLUDES

- Three course seated dinner
- One welcome drink
- Half bottle of house wine
- Half bottle of still or sparkling water
- Crackers
- Christmas decorations
- Dance floor

(Classic option available from £65pp)

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8310

Email events.london@tajhotels.com

*Per person. Minimum 20 people.



Menu

TO START

- Salmon Avocado Tartar, Wild Herb Salad, Orange and Olive Dressing
 Pigeon and Foie Gras Terrine, Pear and Vanilla Chutney, Toasted Brioche
 Celeriac and Quince Soup with Truffle Butter Crisp **V**
 Pear Liquor Sorbet

MAIN EVENT

- Traditional Roasted Turkey with Chipolatas, Roasted Potatoes, Winter Vegetables and Cranberry Jus
 Grilled Seabass Fillet with Tarragon Mash Potato, Market Vegetables, Red Wine Sauce
 Gnocchi, Roasted Pumpkin, Light Sage Cream and Parmesan **V**

TO FINISH

- Christmas Pudding with Warm Rémy Martin Anglaise, Cinnamon Ice Cream and Berry Compote
 Vanilla Panna Cotta, Spiced Mandarin Compote, Ginger Brandy Snap
 Bitter Chocolate Mousse, Beets Texture and Raspberry Meringue
 Tea & Coffee served with Mince Pies

V Suitable for vegetarians.
 Menus can be tailored to your requirements. Menu is subject to change.
 Please let us know if you have any preferences.

£35pp* THREE COURSES 10+ PEOPLE +

Christmas Banquets for one and all

Come together for a bigger celebration

If you are a smaller organisation then you don't need to miss out on the fun! Celebrate in a shared festive evening and soak up the seasonal atmosphere with others.

INCLUDES

- Three-course festive buffet menu
- Dance floor
- Crackers
- Christmas decorations
- **Drinks packages available at supplementary charge**

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8310

Email events.london@tajhotels.com

*Per person. Minimum 20 people.



Menu

TO START

- Chicken Liver Parfait, Toasted Brioche and Spiced Apple Chutney
- • •
- Beetroot Marinated Salmon Gravlax, Poppy Seed Cream and Lemon
- • •
- Winter Mushroom Soup, Roasted Pine Nuts, Croutons **V**
- • •
- Baby Spinach, Stilton, Walnuts and Pears Salad **V**

MAIN EVENT

- Traditional Roasted Turkey with Chipolatas
- • •
- Cajun Spiced Salmon with Lemon Butter
- • •
- Traditional Roasted Potatoes **V**
- • •
- Winter Vegetables Panaches **V**
- • •
- Gnocchi, Roasted Pumpkin, Light Sage Cream served with Parmesan **V**

TO FINISH

- Traditional Christmas Pudding with Brandy Anglaise
- • •
- Fresh Cut Fruits
-
- Tea & Coffee served with Mince Pies

V Suitable for vegetarians.
Menus can be tailored to your requirements. Menu is subject to change.
Please let us know if you have any preferences.

eat
and be
merry



FESTIVE DINING

This December, experience the comfort and cosiness of a Winter in London, whilst also being exotic, personal and hip. Our selection of Christmas dining options offer something for everyone. Offering an innovative interpretation on colours, flavours and festive flair.

BISTRO  kona



A Delectable December at Bistro

- Served 1st – 30th December
(excluding Christmas Day)
- 12:30 - 22:00
- Reservations required

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8325

Email bistrosjc.london@tajhotels.com

✔ Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences

£25
TWO COURSES

£30
THREE COURSES

Festive Lunch

Served from 12:30 until 15:00

TO START

Hand Picked Crab and Shrimp, Avocado Aioli and Baby Lamb Lettuce

...

Baked Beetroot and Mesclun Salad, Fresh Goats Cheese, Toasted Pine Nuts ✔

...

Winter Mushroom Soup, Chives Cream and Porcini Powder ✔

MAIN EVENT

Traditional Roasted Turkey with Chipolatas, Roasted Potatoes, Seasonal Vegetables and Cranberry Sauce

...

Salmon Fillet with Crushed New Potatoes, Clementine and Star Anise Beurre Blanc

...

Spinach and Ricotta Ravioli, Pickled Garlic and Spiced Tomato Coulis ✔

TO FINISH

Traditional Steamed Christmas Pudding with Brandy Anglaise and Berry Compote

...

Macerated Cherry Clafoutis with Kirsch Sabayon and Vanilla Ice Cream

...

White Chocolate Nougat Cheesecake with Cognac Ice Cream

...

Tea & Coffee served with Mince Pies



£37.50
THREE COURSES

Festive Dinner

Served from 18:00 until 22:00

TO START

Hand Picked Crab and Shrimp, Avocado Aioli and Baby Lamb Lettuce

...

Duck Liver Parfait, Apple and Rhubarb Chutney, Air Dried Mandarin

...

Baked Beetroot and Mesclun Salad, Fresh Goat Cheese, Toasted Pine Nuts ✔

...

Winter Mushroom Soup, Chives Cream and Porcini Powder ✔

MAIN EVENT

Traditional Roasted Turkey with Chipolatas, Roasted Potatoes, Seasonal Vegetables and Cranberry Sauce

...

Red Wine Venison Stew, Chestnut Mushrooms, Pearl Onions and Gnocchi

...

Salmon Fillet with Crushed New Potatoes, Clementine and Star Anise Beurre Blanc

...

Spinach and Ricotta Ravioli, Pickled Garlic and Spiced Tomato Coulis ✔

TO FINISH

Traditional Steamed Christmas Pudding with Brandy Anglaise and Berry Compote

...

Macerated Cherry Clafoutis with Kirsch Sabayon and Vanilla Ice Cream

...

White Chocolate Nougat Cheesecake with Cognac Ice Cream

...

Tea & Coffee served with Mince Pies



Christmas Day at Bistro

Make it a day to savour

On this special day, let us treat you with the winter season's freshest festive dishes.

SERVED 25TH DECEMBER 2017

- 12:30 - 22:00
- **Reservations required**

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8325

Email bistrosjc.london@tajhotels.com

*Per person

Christmas Day Menu

Including a glass of Prosecco

Chef's Amuse Bouche

TO START

Smoked Salmon Bouchon and Crab, Green Apple, Verjus Dressing

Seared Foie Gras with House Made Brioche, Beetroot and Star Anise Chutney, Gingerbread Crumble

Celeriac Parfait, Beet Textures, Truffle Dressing and Cress **V**

Apple Compote with Mulled Wine Sorbet

MAIN EVENT

Traditional Turkey Ballotine, Sage and Chestnut Stuffing, Truffle Mash and Cranberry Jus

Roasted Cod with Cajun Spiced Sweet Potato, Clam & Wine Sauce

Beef Filet with Yorkshire Pudding, Fondant Potatoes, Market Vegetables and Vanilla Jus

Wild Mushroom Risotto, Confit Pears and Stilton **V**

TO FINISH

Traditional Christmas Pudding with Rémy Martin Anlaise, Berry Compote and Cinnamon Ice Cream

Chocolate and Mandarin Mousse with Candied Ginger Ice Cream

Cherry and Kirsch Custard Tart with Vanilla Ice Cream

Tea & Coffee served with Mince Pies

Selection of British Cheeses, Quince Jelly and Crackers (Supplement £5)

V Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



Celebrate New Year's Eve in Style

The most delicious start to 2018

Ring in the new year with family, friends and fantastic cuisine!


After dinner, why not take a short walk to Westminster Bridge and watch 2017 come to a close with the legendary fireworks lighting up the sky?

SERVED 31ST DECEMBER 2017
NEW YEAR'S EVE

- 18:00 – 22:30
- Reservations required

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8325
Email bistrosjc.london@tajhotels.com

 Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences

New Year's Eve Menu Including a glass of Prosecco

Chef's Amuse Bouche


TO START

Lobster and Salmon Persillade, Bergamot Textures

•••

Pressed Rabbit and Foie Gras, Avocado Puree, Figs and Star Anise Chutney

•••

Celeriac and Apple Soup, Calvados Glaze & Tomato Pesto Crisp 

•

Champagne Sorbet and Strawberry Compote

MAIN EVENT

Beef Filet with Creamy Jersey Potato, Spinach and Black Truffle Jus


•••

Braised Turbot, Purple Mash, Wild Asparagus and Caviar Beurre Blanc

•••

Confit of Duck Leg, Chili Garlic Spelt, Stir Fried Kale

•••

Spinach and Ricotta Ravioli, Sage Butter, Wild Mushroom & Rocket Salad 

TO FINISH

Baileys Brioche Pudding, Candied Fruits with White Chocolate Ice Cream

•••

Deconstructed Tiramisu, Coffee Granite and Soil, Almond Fingers

•••


Raspberry & Bitter Chocolate Textures

•

Tea & Coffee served with Champagne Truffles

•

Selection of British Cheese, Quince Jelly and Crackers

 Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



A Delectable December

Throughout December, Kona offers you a festive celebration to remember. Choose from a festive lunch or dinner and let us allow you to party in style

- Served 1st – 30th December *(excluding Christmas Day)*
- Reservations required
- 19:00 - 21:30

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8391
Email kona.london@tajhotels.com

**Per person. Minimum 20 people.*

Festive Menu Including a glass of Prosecco

Chef's Amuse Bouche

TO START

Beetroot Cured Salmon

Nordic Style Cured Salmon finished with Caviar, Grenobloise and Blood Orange Dressing

•••

Duck Confit and Chicken Parfait

Cognac Poached Prunes, Toasted Country Bread

•••

Winter Consommé

Black Truffle, Spinach Ricotta Tortellini

MAIN EVENT

Fillet of Venison

Pan seared Loin of South Downs Roe Deer with Roasted Shallots, Braised Kale, Butternut Ginger Puree

•••

Herb Crusted Cod

Placed on House Made Linguini Shellfish & Saffron Nage

•••

Sweet Potato Gnocchi

Roquette Pesto, Field Mushrooms and Chili Oil

TO FINISH

Steamed Plum Pudding

Served traditionally with Brandy Sauce and Hedgerow Compote

•••

Three Chocolate Tasters

Milk Chocolate Panna Cotta, White Chocolate Cheesecake, Dark Chocolate Sphere with Brownie and Marshmallow

•••

Selection of British Cheese

Celtic Promise, Somerset Camembert, Cerney, Wookey Hole, Cropwell Bishop with accompaniments

PETIT FOURS

Hand Finished Mince Pies with Brandy Butter

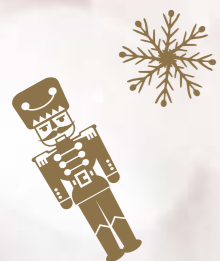
Served with our Selection of freshly brewed Illy Coffee, Heritage Teas & Tisanes

Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



£90^{pp*}

FIVE COURSES



Christmas Dinner

A feast of festive treats await you at Kona on Christmas Day.

SERVED 25TH DECEMBER 2017

- 19:00 - 21:30
- Reservations required

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8391
Email kona.london@tajhotels.com

*Per person

Christmas Day Menu

Including a glass of Prosecco

TO START

Chef's Amuse Bouche

TO FOLLOW

Beetroot Cured Salmon

Nordic Style Cured Salmon finished with Caviar, Grenobloise and Blood Orange Dressing

...

Wild Field Mushroom Cream

Duxelle and Rosemary Espuma Maldon Sea Salt Tuile

MIDDLE EVENT

King Scallops

Jerusalem Artichoke, Chorizo Lardon Yuzu Foam

...

Grilled Winter Vegetable

Braised William Pears Goat Curd and Beets Texture

MAIN EVENT

Roasted Duck Breast

Celeriac Apple Puree Wilted Gem and Spelt

...

Sweet Potato Gnocchi

Black Trumpet, Crispy Sage finished with a Parmesan Foam and Chili Oil

TO REFRESH

Cranberry Toadstool

Celeriac Apple Puree Wilted Gem and Spelt

TO FINISH

Three Chocolate Tasters

Milk Chocolate Panna Cotta, White Chocolate Cheesecake, Dark Chocolate Sphere with Brownie and Marshmallow

PETIT FOURS

Hand Finished Mince Pies with Brandy Butter

Served with our Selection of freshly brewed Illy Coffee, Heritage Teas & Tisanes

Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



£100_{pp}*

FIVE COURSES



New Year's Eve

Say goodbye to another year and welcome 2018, and the start of a New Year with us!

SERVED 31ST DECEMBER 2017

- 19:00 - 22:30
- Reservations required

TO BOOK OR FOR MORE INFORMATION

Telephone +44 20 7963 8391
Email kona.london@tajhotels.com

*Per person

New Year's Eve Menu

Including a glass of Prosecco

TO START

Chef's Amuse Bouche

TO FOLLOW

Kings Scallops

Jerusalem Artichoke, Chorizo Lardon and Yuzu Foam

•••

Grilled Winter Vegetable

Braised William Pears, Goat Coard and Beets Texture

MIDDLE EVENT

Pan Seared Turbot

Fresh Linguini, Samphire & Caviar Champagne Cream

•••

House Made Ravioli

Wild Mushroom, Ricotta Stuffing & Braised Baby Leeks

MAIN EVENT

Casterbridge Beef Fillet

Sweetbread, Pressed Potato, Swiss Chard & Madeira Jus

•••

Black Garlic Risotto

Green Asparagus, Comte Shaving, Tomato Pesto & Balsamic Glaze

TO REFRESH

Pink Champagne Sorbet with Pink Peppercorn Foam

TO FINISH

Chocolate Gold Bar

Salted Caramel Ice Cream & Candied Hazelnuts

PETIT FOURS

Baileys Truffles

Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



Christmas

AFTERNOON TEA

A truly magical and memorable experience awaits you when you choose to take Afternoon Tea with us in December. It's a wonderful English tradition and made that little bit more special during the festive season.

Served Monday to Thursday
12:30 – 17:00

Served Friday to Sunday
12:30 - 18:00

(Reservation required)

Telephone +44 20 7963 8391
Email kona.london@tajhotels.com

TO BOOK OR FOR
MORE INFORMATION



£27.50pp*

Menu

ASSORTED FINGER SANDWICHES

English Cucumber and Minted Cream
Cheese in Beetroot Bread

Smoked Salmon, Roquette and
Horseradish Cream

Smoked Duck and Cranberry Jam

Truffle Egg Mayo and Watercress

SCONES

Queen's Recipe Drop Scones, Plain,
Chocolate Chips and Sultana Cornish
Clotted Cream and Strawberry Preserve

CAKES AND PASTRIES

Chocolate Christmas Log

Marshmallow Snowman

Chestnut and Hazelnut Macaroon

Pink Champagne and Cranberry Jelly

Mini Mince Pie

Suitable for vegetarians. Menus can be tailored to your requirements. Menu is subject to change. Please let us know if you have any preferences.



ENGLISH CLASSICS
Reinvented



Alice in Wonderland

AFTERNOON TEA

Follow Alice down the rabbit hole and enjoy an Afternoon Tea in Wonderland!

Fantastical, elegant and fun - this very special themed afternoon tea will have you grinning like a Cheshire Cat.

The Tea Party in Wonderland features an eclectic menu of cakes and pastries inspired by characters and quirks from Alice's Adventures in Wonderland



£40^{pp*}

Menu

QUEEN'S RECIPE DROP SCONES

Plain Chocolate Chip and Golden
Sultana Scones with Cornish Clotted Cream
and Strawberry Preserve

CAKES AND PASTRIES

Drink Me
Strawberry Potion

Pocket Watch
Bubble Gum Macaroon

Caterpillar's Mushroom
Raspberry Marshmallow

Queen of Hearts
Mango Tart

Dodo's
Watermelon Jelly

Tea Cup
White Chocolate Mousse

FINGER SANDWICHES

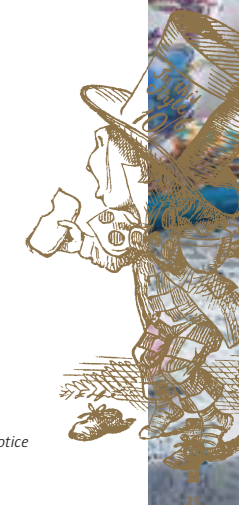
Alice
English Cucumber and Cream Cheese
on Beetroot Bread

Bird in the Tree
Chicken and Sultana on Carrot Bread

Fish Footman
Tuna Mayonnaise on White Bread

Lory
Cornish Yarg and Tomato
with Redcurrant Jelly

Group bookings 4+: 50% deposit 48 hour Cancellation notice
Group bookings 30: +50% deposit Non refundable





Sherlock Holmes

AFTERNOON TEA

Our new Afternoon Tea, Sherlock Holmes Afternoon Tea showcases a mystifying selection of culinary rarities, inspired by the puzzling narrative and Sherlock's intriguing attributes.



£40^{pp*}

Menu

SCONES

Plain Chocolate Chip and Raisin Scones with Cornish Clotted Cream and Strawberry Preserve

CAKES AND PASTRIES

221 B Macaroon
Flavoured with 25 Year Old Scotch

Moriarty's Bomb
Coffee and Baileys Cheesecake

Watson's Moustache
Stout Cupcake

Queen of Hearts
Mango Tart

Mrs Hudson's Pudding
Sticky Date Pudding

Sherlock Holmes Smoky Cigar
Smoked Caramel Mousse

FINGER SANDWICHES

Hound of Baskerville
Roasted Beef and English Mustard

Yorkshire Favourite's Son
Yorkshire Ham, Cheddar and Branston Pickle

The Five Orange Pips
Smoked Salmon and Orange flavoured Horseradish

Study in Scarlet
English Cucumber and Minted Cream Cheese

Baker Street Pie
Chicken Breast in an Ale Gravy topped with Shortcrust Pastry

Group bookings 4+: 50% deposit 48 hour Cancellation notice
Group bookings 30+: 50% deposit Non refundable

THE HAMPTONS BAR



CHAMPAGNE
FLIGHT
£25 PP

Your Christmas celebrations would not be complete without a visit to our Hamptons Bar. With an extensive selection of wines, cocktails, spirits and beers, an air of sophistication awaits you as you join us to raise a toast or two to the festive season and the new year ahead!

We can offer semi private areas so that you can immerse yourself in your own space, perfect for a work or social occasion.

Experience our wonderful Champagne flight offer which includes three glasses of Laurent Perrier's finest, perfectly paired with canapes for £25 per person (max 12 people)

Ideal for your pre-dinner drinks.

- 12:00 - 23:00

BOOK NOW

Telephone T: +44 20 79638373

Email hamptonssjc.london@tajhotels.com

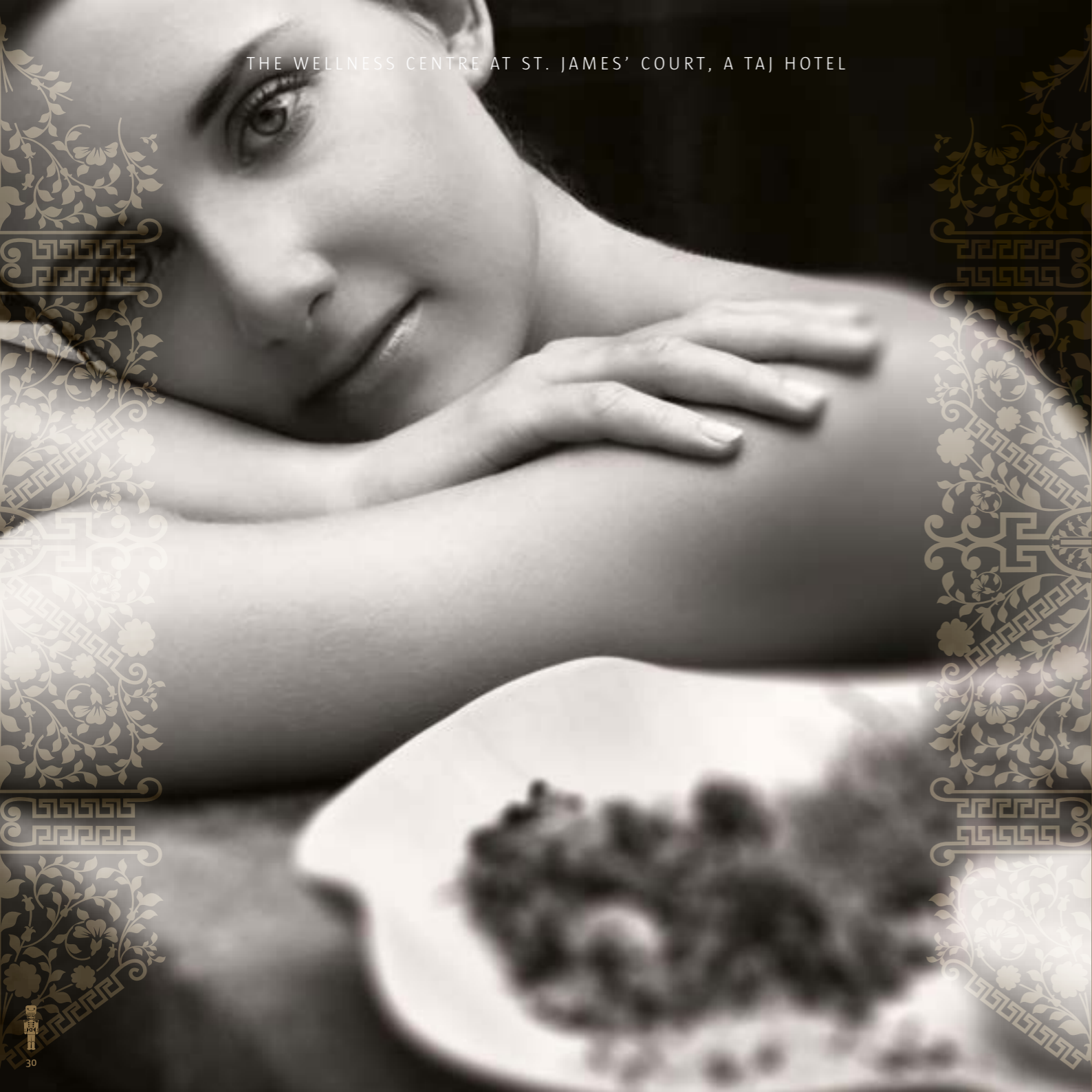
Reservations required



ST. JAMES' COURT
LONDON
A TAJ HOTEL



THE WELLNESS CENTRE AT ST. JAMES' COURT, A TAJ HOTEL



La Sultane de Saba[®]
PARIS



RELAX AND BE REVIVED AT THE WELLNESS CENTRE

Give in to an enchanting experience and pamper yourself with the finest of treatments designed to restore you to a state of equilibrium, relaxation and well-being.

NEW TREATMENT

Carrot Facial | 60 Minutes | £130

**WITH ORGANIC SUGAR CANE & CARROT ROOT PLUS HANDS
AND FEET HONEY MASK AND APPLICATION OF PURE SHEA BUTTER
WITH MINERAL GOLD**

A genuine beautifying treatment, this new facial restores radiance and vitality. It will illuminate the skin and conceal imperfections. Rich in vitamins C and E, the carrot will restore vitality and radiance. A true booster treatment for glowing flawless complexions enhancing the skin texture and tone.

FOR RESERVATIONS OR OTHER ENQUIRIES

Tel. +44 20 7963 8307 Email. wellness.london@tajhotels.com

STAY IN THE HEART OF ROYAL LONDON

St. James' Court,
A Taj Hotel

The perfect place to stay and celebrate winter festivities in central London. Moments from Buckingham Palace and ideally located for a Christmas Eve dash to London's famous department stores or an evening stroll to Westminster Abbey for Midnight Mass.

With London's legendary New Year's Eve fireworks just a short walk away. St. James' Court, A Taj Hotel, with its elegant and spacious rooms is the perfect choice for the festive season.

BOOK NOW

Telephone +44 20 7834 6655

Email booksjc.london@tajhotels.com



ST. JAMES' COURT
LONDON
A TAJ HOTEL

CHRISTMAS STAY SPECIAL OFFER

Weeknights
Inc. Breakfast and VAT

£250

Weekends
Inc. Breakfast and VAT

from £195

Terms and conditions: Subject to availability,
two rooms per day allowed each night.

OFFER ONLY
AVAILABLE
1ST - 30TH DEC



CHRISTMAS STAY SPECIAL OFFER

Room rate
Inc. Breakfast and VAT

from £450

Per night

OFFER ONLY
AVAILABLE
1ST - 30TH DEC

Terms and conditions:
Subject to availability. Please contact
reservations for other suite categories.

Taj 51 Buckingham Gate Suites and Residences

Whether arranging to see Santa Claus in Westfield Shopping Centre or getting all the presents on the list! Taj 51 Buckingham Gate Suites and Residences will seamlessly arrange every detail.

Private dining in-suite can be arranged with your own personal chef preparing a stunning candlelit meal.

Join the festivities with a short stroll to Embankment where London's legendary New Year's Eve fireworks take place.

BOOK NOW

Telephone +44 20 7963 8448

Email booktaj51.london@tajhotels.com



51 BUCKINGHAM GATE
SUITES AND RESIDENCES
LONDON



51 BUCKINGHAM GATE
SUITES AND RESIDENCES
LONDON



ST. JAMES' COURT
LONDON
A TAJ HOTEL

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54 Buckingham Gate, London, SW1E 6AF

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A **TATA** Enterprise