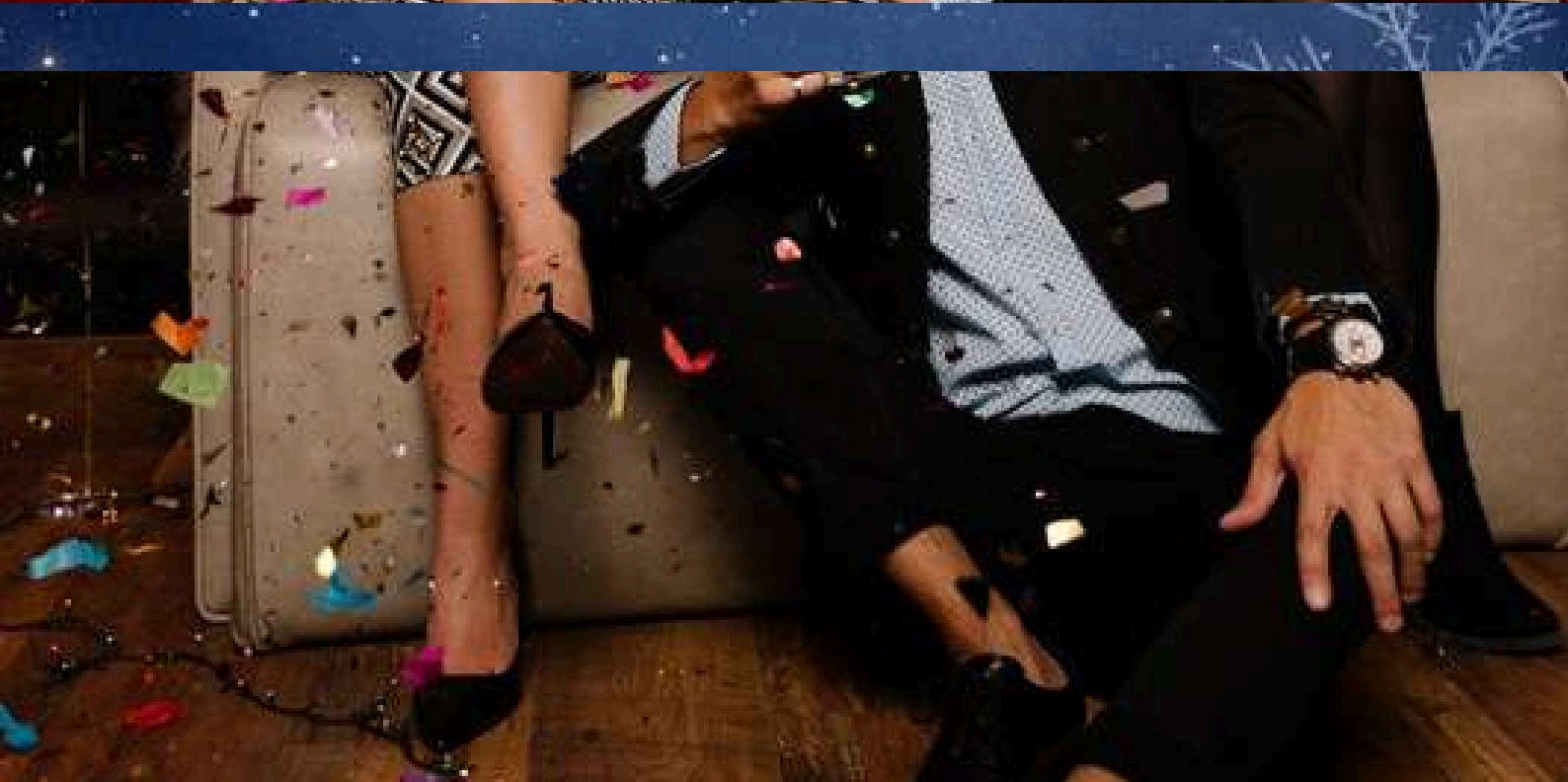
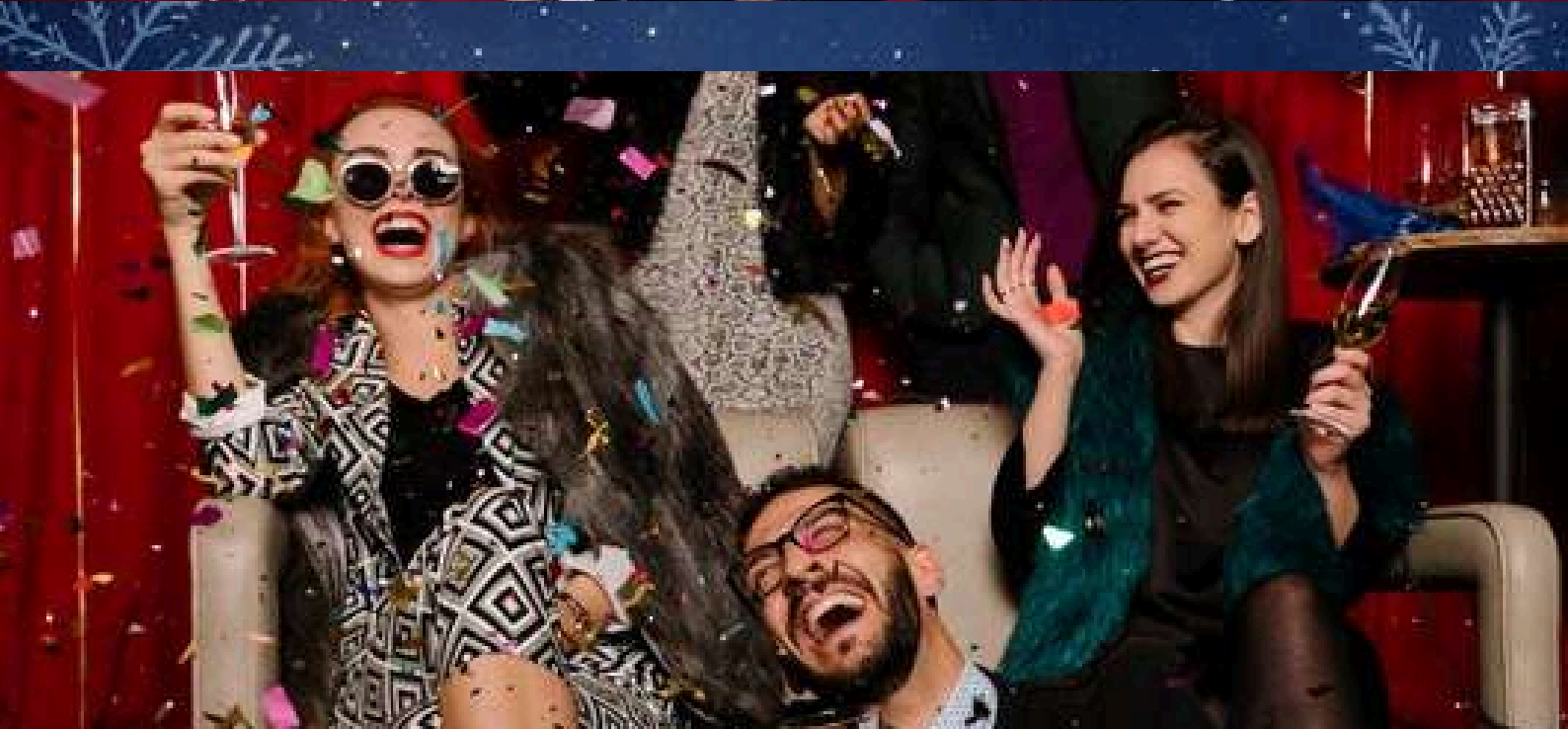


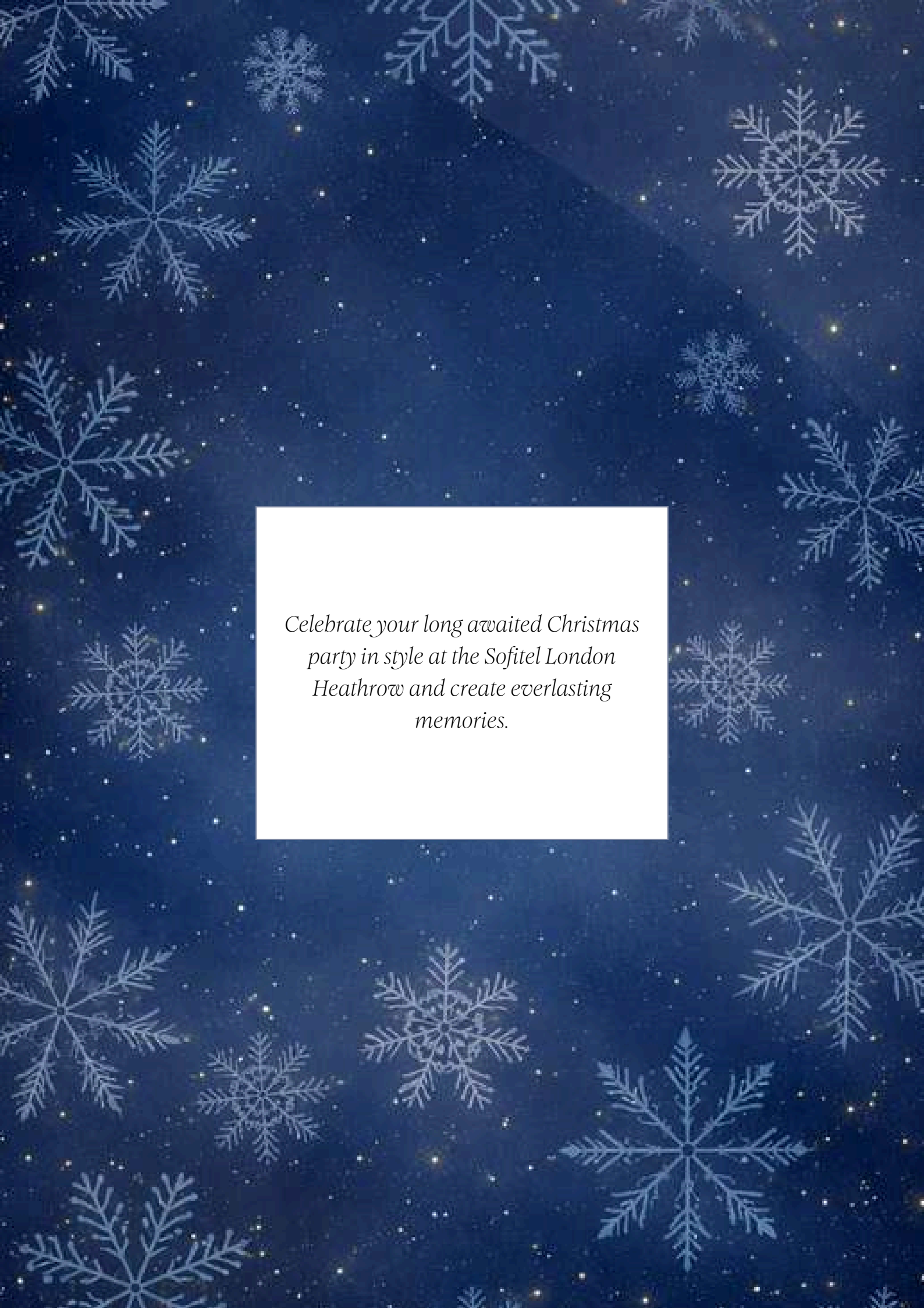
The background of the entire page is a dark blue, starry night sky. Scattered across this background are numerous light blue, stylized snowflakes of various sizes and orientations. The snowflakes have a delicate, crystalline structure with multiple points and branches. The overall effect is a serene and festive winter theme.

S O F I T E L  
L O N D O N H E A T H R O W

Christmas  
Brochure

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*Celebrate your long awaited Christmas party in style at the Sofitel London Heathrow and create everlasting memories.*



# *Vivre Festive Menu*

2 COURSE £32.50

3 COURSE £38.50

MAX GROUP BOOKING 20PAX

## **Smoked Salmon Mille-Feuille**

*Layers of smoked salmon, kimchi, and seaweed, avocado, and pickled cucumber, served with a gochujang dressing*

*or*

## **Mosaic of leek**

*Pickled beetroot tartar, watercress, black berries, toasted hazelnuts, chive oil*

## **Traditional turkey roast**

*Pork & sage stuffing, braised red cabbage, potato fondant  
Roasted carrots & parsnips, traditional gravy & cranberry sauce*

*or*

## **Vegan Parsnip & Squash Wellington**

*Roasted Brussels sprouts, carrots and parsnips with mushroom jus*

## **Hazelnut Panna Cotta**

*Griottine cherries, hazelnut sponge, mulled wine gel*

*or*

*Selection of British cheese +£4.50  
Crackers, quince jelly, truffle honey*



# *Festive Afternoon Tea*

**AVAILABLE DAILY 12PM - 4PM**

**£50 EXCLUDES ALCOHOLIC BEVERAGES**

*Traditional and Cranberry scones  
Served with Cornish clotted cream and homemade strawberry jam*

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*Lemon & Ginger Log  
Caramelia Cube Reindeer  
Mince Pie Tart  
Festive Cranberry & Pistachio*

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*Selection of finest Jing teas and infusions  
Decaffeinated teas and a wide range of coffees are also available*

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*Roast turkey, Dijonnaise & cress on malted grain bread  
Somerset Brie, cranberry sauce on white bread  
Honey glazed ham, cheese & piccalilli on rye & caraway bread  
Smoked salmon & lemon cream cheese on beetroot & dill bread*





# Plated Dinner Menu

## STARTERS

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### **Scottish Oak Smoked Salmon**

*Layers of smoked salmon, kimchi, avocado, and pickled cucumber, served with a gochujang dressing*

### **Chicken Liver Terrine**

*Smooth chicken liver terrine paired with toasted fruit bread and a rich onion jam*

### **Thai Butternut Squash Soup**

*Silky butternut squash infused with Thai aromatics, finished with pumpkin seeds and lime leaf oil*

## MAINS

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### **Roast Turkey Ballotine**

*Apricot and sage-stuffed turkey ballotine served with glazed parsnips, star anise-spiced carrots, pigs in blankets, château potatoes, and cranberry jus*

### **Cranberry, Pistachio & Brie-Stuffed Chicken Breast**

*Oven-roasted chicken with a festive stuffing, accompanied by potato fondant and tarragon sauce.*

### **Pan-Fried Seabass**

*Seabass fillet on smoked red pepper sauce, basil mash, and burnt cauliflower purée*

### **Wild mushroom and mascarpone cheese risotto , truffle oil**

## DESSERT

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### **Connoisseur Christmas Pudding**

*Classic brandy-infused pudding with vanilla custard and a crisp brandy snap*

### **Festive Cranberry & Vanilla Cheesecake**

*Creamy vanilla cheesecake with cranberry gel, white chocolate whipped ganache, and milk crumble.*

### **Chocolate & Orange Tart**

*Rich chocolate cremieux and orange confit with chocolate soil and candied orange*



# *Festive Canapés*

## **Cold canapés**

*Duck rillettes | grain mustard cream cheese | red onion marmalade*

*Chicken liver parfait | toasted brioche | apple compote*

*Beetroot cured salmon | pumpernickel | orange gel*

*Smoked mackerel pate | blinis | tobiko caviar*

*Prawn cocktail | avocado | Marie rose*

*Pickled Beetroot | herb goats cheese | rocket cress*

*Aubergine caviar | oven dried tomato | pesto cone*

*Baked brie tart | red onion jam | candied orange*

## **Hot canapés**

*Lemon sole goujons | tartar sauce*

*Smoked Scotch egg | watercress emulsion*

*Prawn gyoza | sweet chili sauce*

*Chestnut brie cheese quiche | Cranberry jam*

*Smoked Haddock croquettes | mint pea puree*

*Duck breast | honey thyme glaze | celeriac puree*

*Pigs in blanket | smoked apple & chili compote*

*Steamed vegetable gyoza | honey kimchee sauce*

**5 CANAPE CHOICES  
£24 PER PERSON**

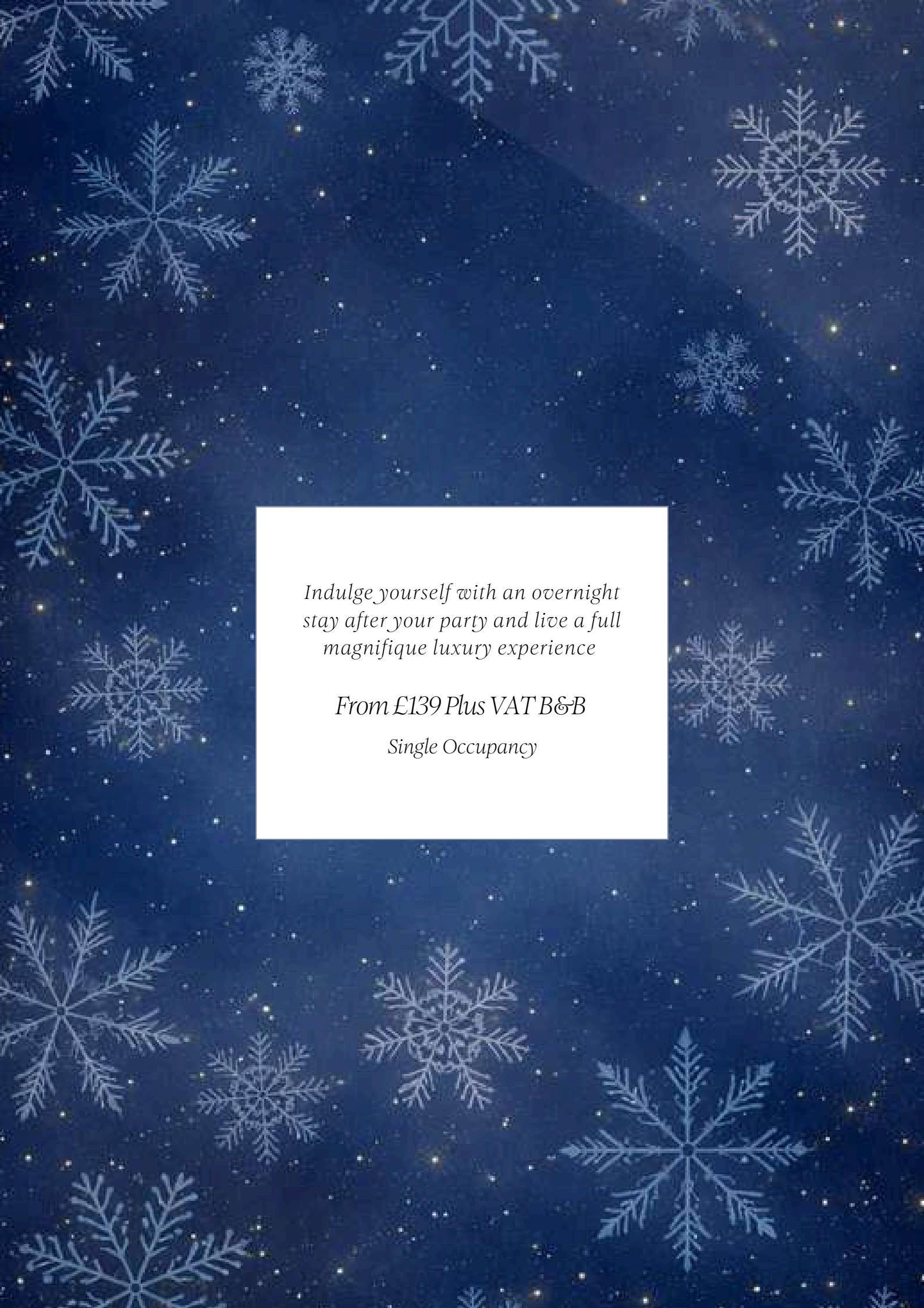
**3 CANAPE CHOICES  
£13 PER PERSON**

**ADDITIONAL CANAPES £3.80 PER PIECE**

**MINIMUM ORDER 20 EACH**

**ALL MENUS ARE SUBJECT TO VAT AT THE PREVAILING RATE**





*Indulge yourself with an overnight  
stay after your party and live a full  
magnifique luxury experience*

*From £139 Plus VAT B&B*

*Single Occupancy*






## CHRISTMAS PARTY PACKAGE IN ARORA BALLROOM

**STARTING FROM £78  
INC VAT, PER PERSON**

### **INCLUSION:**

*Glass of Prosecco or mulled wine on arrival  
3 course menu with mince pies  
Half bottle of house wine and water  
Christmas Novelties  
Minimum numbers of 200 guest*



Sofitel London Heathrow  
Heathrow Terminal 5, London  
TW6 2GD

**ENQUIRE TODAY**

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