



THE BOTANIST
ON SLOANE SQUARE



ETM COLLECTION
CHRISTMAS 2024

PACKAGES & PRIVATE EVENTS



YOUR FESTIVE SPACE ✨



A DESTINATION IN ITS OWN RIGHT

The iconic bar and restaurant located on Sloane Square, in the heart of Chelsea, has become a firm favourite for Champagne sipping, masterful mixology and people watching.

A bustling hotspot, seven days a week, the bar also boasts a variety of tailored drinking & dining packages for the ultimate Christmas Party for up to 140 guests.



Dining Room



The Bar

SPACE	👤	🍸	AREA INFO
Dining Room	70	65	Semi-Private
The Lounge	60	36	Semi-Private
Full Venue Hire	170	100	Exclusive Venue Hire & Private Bar



CHRISTMAS DINING

2 COURSES £65 / 3 COURSES £75

Starters

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Rosary Ash goat's cheese mousse, roast pumpkin, balsamic caramelised onion, pumpkin seeds (v)

Creamed cauliflower soup, truffle dressing (pb)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Brussels sprouts, Chantenay carrots & chestnuts, Christmas gravy

Slow cooked British beef short ribs, creamed mashed potatoes, braised red cabbage, red wine jus

Roast Peterhead cod, crushed new potatoes, creamed leeks, preserved lemon

Roast celeriac, Wild mushrooms, celeriac black cabbage, truffle jus (pb)

Desserts

Traditional Christmas pudding, Cognac custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate honeycomb torte, Chantilly cream (pb)

Add a Cheeseboard £15

Black Cow Cheddar, Tunworth, Cropwell Bishop Stilton, chutney, grapes, crispbreads

Mince pies, coffee and tea

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

CHRISTMAS RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £10

Cold Canapés

Beef tartare, sourdough **£8.50**

Cornish cold smoked salmon blinis (v) **£7.50**

Goats cheese and caramelised onion tart (v) **£6.50**

Sun dried tomato, avocado mousse, crispy chickpea (pb) **£6.50**

Parma ham, grissini **£5.50**

Seared tuna, wasabi mayo, sesame **£8.50**

Brixham crab on toast **£8.50**

Warm Canapés

Glazed suffolk pork belly, pickled cucumber **£6.50**

Nduja arancini **£6.50**

Spiced lamb kofte, tzatziki **£7.50**

Mini leek and truffle quiche (v) **£5.50**

Buttermilk fried chicken, satay **£7.50**

Larger Bites

Cheeseburger slider **£10.50**

Roast chicken slider **£8.50**

Lobster and crayfish roll **£12.50**

Merguez sausage roll **£12.50**

Wild mushroom, artichoke & truffle tart (v) **£10.50**

Sweet Canapés

Milk chocolate and sea salt truffles **£5.50**

Strawberries and cream macarons **£6.50**

Lemon meringue tart **£6.50**

Minimum 20 of each canapé

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. Please note this is a sample menu and some changes are possible due to seasonality and market availability.



CLASSIC CANAPÉS PACKAGE

Canapés (6 pieces)

Cornish cold smoked salmon blinis

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Parma ham, grissini

Glazed Suffolk pork belly, pickled cucumber

Nduja arancini (pb)

Mini leek & truffle quiche (v)

Larger Bites (3 pieces)

Cheeseburger slider

Roast chicken slider

Wild mushroom, artichoke & truffle tart (v)

£65

Per person with a minimum of 15

PREMIUM CANAPÉS PACKAGE

Canapés (6 pieces)

Beef tartare, sourdough

Goats cheese and caramelized onion tart (v)

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Seared tuna, wasabi mayo, sesame

Spiced lamb kofte, tzatziki

Mini leek & truffle quiche (v)

Larger Bites (3 pieces)

Roast chicken slider

Lobster & crayfish roll

Merguez sausage roll (pb)

£75

Per person with a minimum of 15



*PACKAGES



BOTTOMLESS DRINKS

CLASSIC

2 hours £90PP
Wine, beer & soft drinks

PREMIUM

2 hours £95PP
Spirits, wine, beer & soft drinks

LUXURY

2 hours £100PP
Champagne reception, spirits, wine, beer & soft drinks*

*One glass per person on arrival.
T&C Price and product may vary at time of pre-order. Bottomless drinks packages are available for groups of 20 or more for standing receptions only.



WINE DURING DINNER

CLASSIC

1 BTL £39 | 3 BTL £110

WHITE: Vermentino, Timo, San Marzano, Salento, Italy
RED: Montepulciano D'Abruzzo, Avegiano, Bove, Italy

PREMIUM

1 BTL £58 | 3 BTL £170

WHITE: Sauvignon Blanc, The Raptor, Marlborough, NZ
RED: Pinot Noir, Old Stage, Monterey, US

CHAMPAGNE RECEPTION

£12PP

Joseph Perrier Champagne

WINTER COCKTAIL RECEPTION

£12PP

Christmas Cosmopolitan & Winter Spice Fizz

DRINKS TOKENS

£8 *(minimum purchase 20)*

Bottled Beer, Glass Classic Wine, Single Spirit & Mixer



*PACKAGES

* BOTTLED BEER & CIDER

HEINEKEN 5% | £5.90

HEINEKEN 0% | £5.20

SOL | £6.20

LUCKY SAINT, Unfiltered | £6.70

OLD MOUT CIDER | £6.90

BOTTLES OF SPIRITS (700 ML)

* WHISKEY

AUCHENTOSHAN THREE WOOD | £230

JOHNNIE WALKER BLACK LABEL | £185

BULLEIT | £185

TOKI | £190

* GIN

AVIATION | £195

CHASE PINK GRAPEFRUIT & POMELO | £210

HENDRICK'S | £190

MIRABEAU ROSÉ | £200

SLINGSBY MARMALADE | £200

ROKU | £190

TANQUERAY | £170



* RUM

HAVANA CLUB 3YR | £145

OLD J SPICED | £170

RON ZACAPA 23YR | £245

* VODKA

CIROC | £190

KETEL ONE | £170

* TEQUILA

CASAMIGOS REPOSADO | £240

CAZCABEL BIANCO | £175

CAZCABEL COFFEE | £175

* T&C Price and product may vary at time of pre-order

ADDRESS

No.7 Sloane Square SW1W 8EE

TUBE STATIONS

Sloane Square

The station is a 2 minute walk

PARKING

156 - 158 Buckingham Palace Road,
London SW1W 9TR.

Free parking available in local
area from 6:30pm Monday to Friday
and from 1:30pm Saturday.

CONTACT

020 7730 0077

etmcollection.com/botanist-sloane-square

