



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, with a bar boasting a variety of tailored drinking & dining packages for the ultimate Christmas Party for up to 140 guests.









YOUR FESTIVE SPACE

SPACE	1	菁	AREA INFO
Dining Room	75	65	Semi-Private
The Lounge	50	N/A	Semi-Private
Full Venue Hire	140	75	Exclusive Venue Hire & Private Bar







THE BOTANIST

ON SLOANE SQUARE

3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59

CHRISTMAS SET MENU



Smoked Mackerel Rillette

Horseradish crème fraiche, pickled cucumber

Goats Cheese & Fig Tart

Candied pecans (v)

Spiced Butternut Squash Soup Toasted seeds (pb, gf)

Pulled Ham Hock

Mulled wine spiced pear chutney, toasted sourdough



Roast Norfolk Turkey
Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy

Slow Cooked British Beef Cheek
Celeriac mash, mulled wine braised red cabbage, red wine jus (gf)

Peterhead Cod

Pumpkin seed crust, roasted roots, butter sauce

Wild Mushroom & Truffle Linguine

Pine nuts & rocket (pb)

DESSERTS

Christmas Pudding
Cognac custard (v)

Dark Chocolate Biscoff Swiss Roll Poached pear, Chantilly cream (pb)

Mince Pie Bakewell Tart (v)

Vanilla ice cream

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

All pb dishes are made with plant based alternatives

(v) vegetarian | (pb) plant based | (gf) gluten free Please note that we do not accept cash, only credit and debit cards, thank you.

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thebotanistonsloanesquare.com



CHRISTMAS RECEPTIONS



CLASSIC CANAPES & LARGE BITES £65



CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (halal)
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (gf on preorder)
Sun Dried tomato palmier, Superstraccia (pb,df)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (pb)
Buttermilk chicken slider, gochujang ketchup, slaw



PREMIUM CANAPES & LARGE BITES £75

CANAPÈ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo (gf,df)
Porcini mushroom arancini, aioli (v)
Smoked aubergine miso mousse, pani puri (pb.gf,df)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (pb)
Buttermilk chicken slider, gochujang ketchup, slaw



BOWL FOOD - 3 FOR £30



Seabass & salmon ceviche, mango, black corn tortilla (gf,df)
King prawn, spinach & coconut green curry, basmati rice (df)
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash (df,gf)
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto (pb,gf,df)
Tofu poke bowl, avocado, edamame, sushi rice (pb,gf,df)







4 HOURS UNLIMITED BEER, WINE, SINGLE SPIRITS & MIXERS AND SOFT DRINKS AT £75 PER PERSON

House spirit 25ml + any mixer (ex Red Bull)

Johnny Walker Black whisky

Bombay Samphire gin

Dutch Barn Vodka

Bacardi rum

Birra Moretti bottles Lucky Saint 0% Guinness 0.0

Joie de Vigne, Marsanne/ Rolle, Languedoc, France
Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy
Monastrell, Esteban Martin, Jumilla, Spain

Any soft drinks (excluding Red Bull)





WINE DURING DINNER

CLASSIC

10 Bottles £335

WHITE: Marsanne/Vermentino, Joie de Vigne, Languedoc, France RED: Monastrell, Esteban Martin, Jumilla, Spain

PRFMIUM

10 Bottles £420

WHITE: Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

PROSECCO RECEPTION (1 glass per person) £12.50

CHAMPAGNE RECEPTION (1 glass per person) £17

Drink Token £8.50

Bottled Beer, Glass House Wine, Single Spirit & Mixer, soft drink
WHITE: Joie de Vigne, Marsanne/ Rolle, Languedoc, France
ROSÉ: Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy
RED: Monastrell, Esteban Martin, Jumilla, Spain
BEER: Moretti bottle, Lucky Saint 0%

SPIRITS: 25ml: House Pour Vodka, Gin, Whiskey, Rum
MIXERS: Any mixer except Red Bull
All soft drinks







