

GRAND CAFÉ

VILLANDRY

Villandry St James's, 12 Waterloo Place, SW1Y 4AU · +44 (0)20 7930 3305
Twitter: @villandry _ UK Facebook: Villandry-Grand-Cafe

PRIVATE DINING AT VILLANDRY ST. JAMES'S

Villandry St James's occupies a notable, architecturally interesting 1913 Edwardian baroque building. This sumptuous space is suitable as a party venue for up to 170 for dining and 350 for drinks and canapé reception.

There are two beautiful private dining rooms for hire with an exclusive bar for their use. The smaller room can seat 12 people comfortably, the larger up to 42. Both private dining rooms are equipped with the latest audio-visual technology. We can accommodate a variety of functions from wine tastings to business presentations to sporting events, for small or large bookings.

For parties of 10 guests or more we recommend our set menus. We usually request food choices a minimum of 72 hours prior to the event. Please note our menus change seasonally. A bespoke menu is available on request.

We are happy to accommodate specific dietary requirements.

If you require any assistance with selecting your wines our Sommelier is more than happy to advise based on your menu choices.



Small Private Dining Room at St James's - Seats up to 12



Exclusive bar available on the Mezzanine at St James's



Large Private Dining Room at St James's
Capacity: 50 people for drinks and canapés
For dining, 26 on one long table



Large Private Dining Room at St James's
Capacity: 50 people for drinks and canapés
For 42 diners, we set up 6 tables of 7 people



Café: up to 150 guests standing capacity.



Café: up to 70 guests seated capacity.



Restaurant: up to 100 guests standing capacity.



Restaurant: up to 100 guests seated capacity.

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CORPORATE BREAKFAST

Minimum order for 10 people

A choice of bespoke breakfast menus are available to suit the requirements of your corporate event.

£12 per person — Breakfast

Coffee & tea
Freshly squeezed orange juice
Mini pastries - croissant & pain au chocolat
Mini blueberry muffin
Mini smoked salmon brioche & cream cheese
Fruit skewers

£16 per person — Breakfast

Coffee & tea
Freshly squeezed orange juice
Mini croissants, pain au chocolat & blueberry muffins
Mini smoked salmon and cream cheese brioche
Fruit skewers
Ham & Emmental cheese
Selection of bread, butter and jam selection

£20 per person — Breakfast

Coffee & tea
Freshly squeezed orange juice
Granola & yoghurt
Mini croissants, pain au chocolat & blueberry muffins
Scrambled eggs with smoked salmon or bacon

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Menu d'hôte £35

all mains served with a side of new potatoes & French beans

Seasonal Soup

Mixed Endives Salad ^{v n}

with Roquefort, pear, caramelised pecans

Severn & Wye Smoked Salmon

with lemon

Lamb Breast

with aubergeine purée, yoghurt, kale & watercress

Grilled Sea Bass

with tapenade of onion, black olives & anchovy, served with crushed new potatoes

Mixed Artichokes ^v

with wild mushrooms in a chestnut velouté & hazelnuts

Warm Chocolate Fondant

with vanilla ice cream

Glazed Pineapple

with a mango madeleine & coconut Chantilly cream

Plum Sponge

with crème anglaise

Coffee or tea

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Menu d'hôte £45

all mains served with a side of new potatoes & French beans

Mixed Beetroot & Goats Curd Salad ^{v n}
with hazelnuts

Tataki Tuna
with pickled daikon

Fillet of Beef Carpaccio & Grana Padano

28 days dry-aged Rare Breed 10oz Sirloin Steak
woodland mushrooms, creamed spinach & domino potatoes (supplement for Beef Fillet - £5)
all steaks cooked med rare

Lemon Sole
with a rhubarb Noilly Prat sauce

Mixed Artichokes ^v
with wild mushrooms in a chestnut veloute and hazelnuts

Warm Chocolate Fondant
with hazelnut praline ice cream

Blackberry Crème Brûlée

Plum Sponge
with crème anglaise

Trio of Sorbets

Artisan Cheese Plate

Coffee or tea & petits fours

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Menu d'hôte £55

all mains served with a side of new potatoes & French beans

Crab & Avocado
with an apple & tomato gel

Château Villandry salad ^v

Crunchy Duck Salad
with pomegranate molasses, orange, pomelo & quince

Two-way Lamb
with Jerusalem artichoke, watercress & lamb jus

Grilled Halibut
with ajiiso dressing & broccolini

Mixed Artichokes ^v
with wild mushrooms in a chestnut veloute and hazelnuts

Beef Fillet
with roasted shallots, port jus and Domino potatoes
all steaks cooked med rare

Blackberry Crème Brûlée

Warm Chocolate Fondant
with hazelnut praline ice cream

Rhubarb Cheesecake

Trio of Sorbets

Artisan Cheese Plate

Coffee or tea & Petits Fours



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VILLANDRY CANAPÉ LIST

A minimum order of 8 individual canapes is required and a total minimum order of 25 canapés.

Vegetarian

6 Mini spinach & cheese rolls £4.90
Chicory boat with Roquefort and walnuts £3.00
Crostini of spiced aubergine caponata & olives £2.80
Mini onion tarte-tatin £2.80
Beetroot muffin cup with cucumber, dill and sour cream £2.80
Roasted vegetable & goats cheese tartlet £2.80
Mini falafel & spiced yoghurt £2.80
Crispy mozzarella and pesto £2.80
Vegetarian mini pizza £2.80
Rosso Napoli croquettes £2.80

Non-Vegetarian

Smoked salmon blini with crème fraîche £3.00
King prawn skewer with spicy salsa £3.00
Mini crab tartlet £3.00
Salmon tartare on crostini £3.00
Roast beef mini rolls with horseradish & watercress £3.00
Rump of lamb with a basil, pine nut & breadcrumb crust £3.00
Mini hamburger, cheese & salsa £3.00
Saffron & lemon chicken & olives on skewer £2.80
Confit duck cucumber and caramelised onion tartlet £2.80
Mini Cumberland sausages £2.80

Mini Sweet Canapés £2.80

Lemon tart
Pavlova
Chocolate brownie
Strawberry tartlet
Raspberry tartlet
Mixed berry tartlet
Salted caramel tart

Please note that while we make every effort to supply your canapés as ordered, some ingredients may become unavailable at the time of cooking. Due to local sourcing and seasonality if any ingredient becomes unavailable we will substitute with the closest match.

VILLANDRY WINE TASTINGS

An informal, engaging addition to any personal, corporate event or team building event. We cater for everyone from a beginner to more serious wine enthusiasts and those who would like to explore unusual wines from exciting new wave wine makers.

Our sommelier will create a fun, relaxed environment whereby she will take you and your guests on an informative wine journey. The wine tasting will take place at the beginning of the event, in one of our beautiful private rooms, followed by a seated or standing dinner to allow you to mingle and converse with your guests. Our sommelier and knowledgeable staff will be on hand for the duration of the meal should you have further queries.

Some of our topics include:

- Chocolate and wine tasting
- Food and wine pairing tasting
- Cheese and wine tasting
- Blind tasting
- New world vs old world
- Classic vs innovative

We are also happy to tailor a tasting to any ideas you may have and work with you around your budget.

Wine tasting cost:

From £35.00 per person ranging up to £65.00 for premium wines

Menu price:

From £45.00 per person up to £65.00 for the premium menu. We will pair the tasting with a four course set menu to enhance the wines. Alternatively, for an informal, fluid setting, we can offer canapes, buffet or cheese and charcuterie stations.

Terms and conditions apply.

VILLANDRY DAY DELEGATE PACKAGE

£65.00 per person

Includes:

- Exclusive use of private room from 8am to 5pm
- Refreshments on arrival; tea/coffee, juice, pastries, muffins, fruit skewers
- Mid-morning break with biscuits
- 3 course seated lunch OR Informal buffet style with platters to share; (Sandwich platters, French cheese board, Mediterranean mezze platter, charcuterie platter)
- Mid-afternoon refreshments with homemade cookies
- Mineral water

Additional features in the room:

- Plasma Screen
- Flipchart & paper (additional charge £15.00)
- Conference phone
- Wifi
- Breakout area for drinks on the mezzanine after your event finishes

Terms and conditions apply.

WATERLOO PLACE

Location

12 Waterloo Place

London SW1Y 4AU

+44 (0) 20 7930 3305

Underground

Leicester Square, 6 minute walk

Piccadilly Circus, 2 minute walk

Charing Cross, 7 minute walk

For further details on hosting your party at Villandry contact your events team:

Call

020 7930 3305

Email

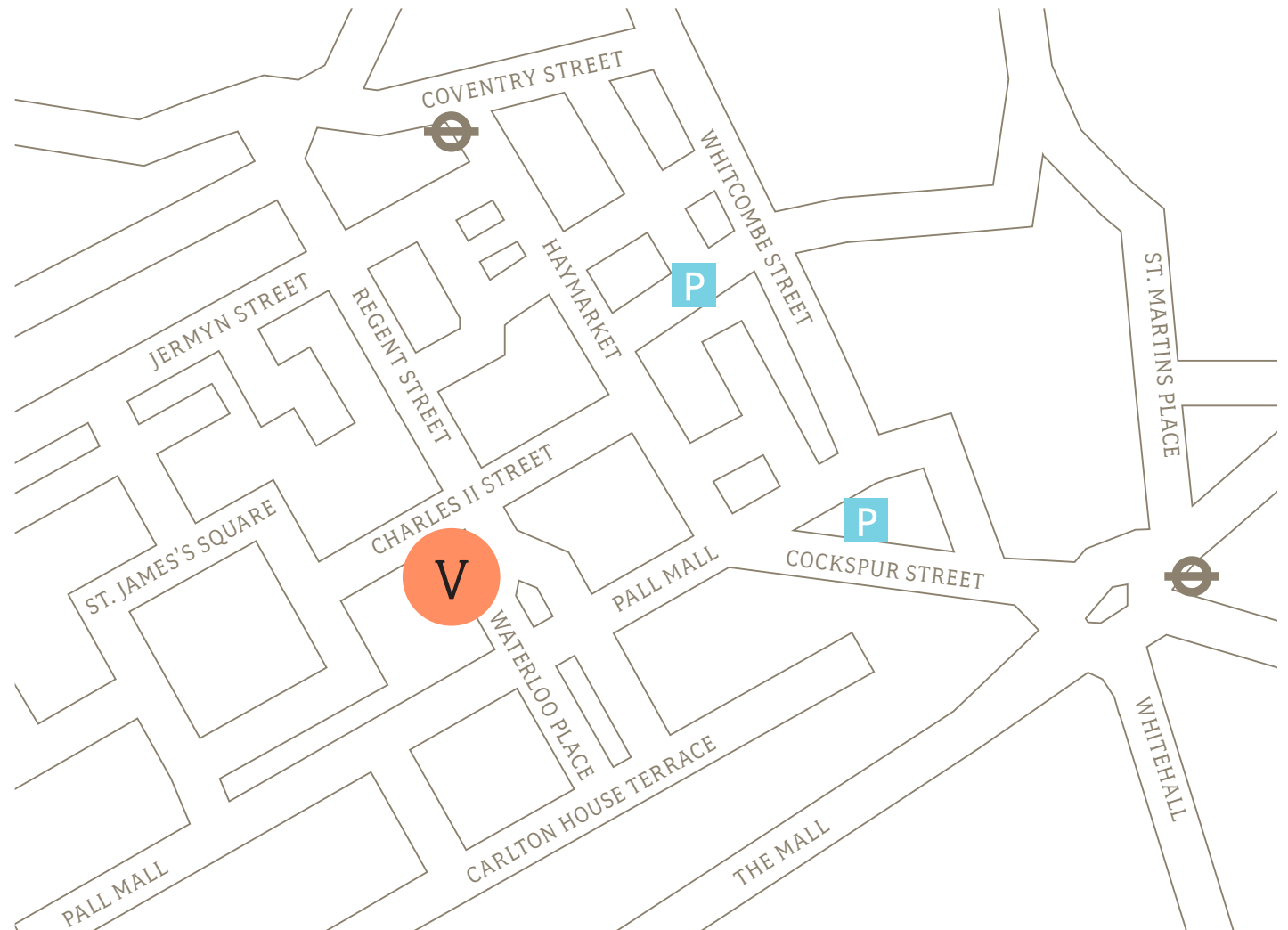
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Website

www.villandry.com

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[@villandry_UK](https://twitter.com/villandry_UK)





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