

SANDERSON

LONDON

EVENTS AT SANDERSON GROUP MENU SELECTION

We are delighted to present a selection of menus created by our Executive Chef and his team to suit every occasion.

For ease of reference, we have created separate categories:

UP TO 20 GUESTS:

A choice menu of four starters, four mains and four desserts,
priced at £70 per person.
Pre-ordering is requested.

20 GUESTS & ABOVE:

Please select one menu for the whole party.
(Note: a choice menu is not available even with a pre-order.)

MENU 1 | £50 PER PERSON

MENU 2 | £50 PER PERSON

MENU 3 | £60 PER PERSON

MENU 4 | £60 PER PERSON

MENU 5 | £70 PER PERSON

MENU 6 | £70 PER PERSON

All menus are inclusive of tea, coffee and handmade chocolates.

All menus are subject to seasonality and may change according to market availability.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.

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STARTERS

- CHICKEN TERRINE | pickled walnuts | homemade piccalilli (N)
DUCK RILLETTE | balsamic figs | caramelised pecans | kumquat gel (GN)
GRILLED OCTOPUS | seaweed tartare | black lemon purée
BURRATA | grilled pears | red radish | chicory | molasses (D)

MAINS

- STUFFED CHICKEN | wild mushrooms | truffle dauphinoise | red wine jus (D)
LAMB SHANK | celeriac fondant | baby vegetables (D)
HAKE | shrimp butter | bean cassoulet | samphire (D)
GNOCCHI | wild mushrooms | spinach | porcini cream | parmesan crisp (GD)

DESSERTS

- BLACK FOREST DELICE | tonka ice cream | cherry coulis (DNE)
BRAEBURN APPLE TART | salted caramel sauce | crème fraîche ice cream (DGNE)
ICED NOUGAT | mandarin & thyme sorbet | cranberry coulis | tuile (DNE)
BRITISH ARTISAN CHEESES | crackers | dorset pear membrillo (DG)

Tea | Coffee | Handmade Chocolates

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (E) Contains eggs

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MENU 1 | VEGETARIAN

£50 PER PERSON

BURRATA | grilled pears | red radish | chicory | molasses (D)

GNOCCHI | wild mushrooms | spinach | porcini cream | parmesan crisp (GD)

ICED NOUGAT | mandarin & thyme sorbet | cranberry coulis | tuile (DNE)

Tea | Coffee | Handmade Chocolates

MENU 2

£50 PER PERSON

HERITAGE BEETROOT TEXTURES | sponge | meringue | crisp | gel (GE)

LAMB SHANK | celeriac fondant | baby vegetables (D)

BLACK FOREST DELICE | tonka ice cream | cherry coulis (DNE)

Tea | Coffee | Handmade Chocolates

MENU 3

£60 PER PERSON

CHICKEN TERRINE | pickled walnuts | homemade piccalilli (N)

HAKE | shrimp butter | bean cassoulet | samphire (D)

ICED NOUGAT | mandarin & thyme sorbet | cranberry coulis | tuile

Tea | Coffee | Handmade Chocolates

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MENU 4

£60 PER PERSON

GRILLED OCTOPUS | seaweed tartare | black lemon purée

STUFFED CHICKEN | wild mushrooms | truffle dauphinoise | red wine jus (D)

PEAR CRÈME BRÛLÉE | clotted cream delight | pear & cocoa nib sorbet (DE)

Tea | Coffee | Handmade Chocolates

MENU 5

£70 PER PERSON

DUCK RILLETTE | balsamic figs | caramelised pecans | kumquat gel (GN)

SEA BREAM | caramelised cauliflower purée | gnocchi (DG)

BRAEBURN APPLE TART | salted caramel sauce | crème fraîche ice cream (DGNE)

Tea | Coffee | Handmade Chocolates

MENU 6

£70 PER PERSON

SEARED SCALLOPS | cucumber jelly | pico de gallo | chorizo dust

BEEF FILLET | heritage carrots | truffle dauphinoise (D)

BRITISH ARTISAN CHEESES | crackers | dorset pear membrillo (DG)

Tea | Coffee | Handmade Chocolates

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