

SANDERSON

LONDON

EVENTS AT SANDERSON AUTUMN & WINTER GROUP MENU SELECTION

The following menu selection has been created especially for events at Sanderson by our Executive Chef Barry Tonks and his team.

We are delighted to present a selection of menus to suit every occasion and for your ease of reference we have placed the selection in categories:

ALL GROUPS OF UP TO 20 GUESTS:

A choice menu of four starters, four mains and four desserts,
priced at £70 per person.

Pre-ordering is recommended but is not essential.

ALL GROUPS OF 20 GUESTS & ABOVE:

We would kindly ask you to pick one menu for the whole party.

Unfortunately, we can not offer a choice menu for parties over 20 guests 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 can 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

PRESSED CONFIT CHICKEN | truffle emulsion | pickles | hazelnuts (NE)

CRAB | spiced avocado | yuzu gel | black radish | lemon oil

TENDER STEM BROCCOLI | bbq | tempura | caesar dressing (GVE)

BURRATA | pear | endive | candied pecan nuts | extra virgin fig leaf olive oil (DNV)

MAINS

CHICKEN | miso-glazed parsnips | sprout tops | cranberry gel (D)

BEEF FILLET | braised oxtail in red wine | heritage carrots | mushroom ketchup (D)

STONE BASS | jerusalem artichoke purée | roasted cep | gnocchi (DGE)

FRICASSEE OF WILD MUSHROOMS | gnocchi | spinach | aged parmesan (DGVE)

DESSERTS

CARROT ARCTIC ROLL | cheesecake | candied walnuts | coriander (DGVE)

COCONUT PARFAIT | burnt mango purée | pineapple | lime (V)

CHOCOLATE GANACHE TART | malt ice cream | guinness gel (DGNVE)

BRITISH ARTISANAL SEASONAL CHEESES colsten bassett | quicke's cheddar | baron bigod (D)

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

TENDER STEM BROCCOLI | bbq | tempura | caesar dressing (GVE)

FRICASSEE OF WILD MUSHROOMS | gnocchi | spinach | aged parmesan (DGVE)

SAME DESSERT AS CHOSEN PARTY MENU

Tea | Coffee | Handmade Chocolates

MENU 2

£50 PER PERSON

BURRATA | pear | endive | candied pecan nuts | extra virgin fig leave oil (DNV)

LAMB BREAST | sautéed kale with anchovies | fennel seeds | kumquat marmalade (D)

CARROT ARCTIC ROLL | cheesecake | candied walnuts | coriander (DGVE)

Tea | Coffee | Handmade Chocolates

MENU 3

£60 PER PERSON

CRISPY PIG'S HEAD | bbq apple purée | nduja emulsion | pecorino (DGE)

COD | kohlrabi | saffron | sea herbs | parsley oil (D)

COCONUT PARFAIT | burnt mango purée | pineapple | lime (V)

Tea | Coffee | Handmade Chocolates

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MENU 4

£60 PER PERSON

GRILLED OCTOPUS | squid ink polenta | roast lemon purée | sea herbs (D)

CHICKEN | miso-glazed parsnips | sprout tops | cranberry gel (D)

HAZELNUT FINANCIER | granny smith sorbet | blackberry | mint (DGNVE)

Tea | Coffee | Handmade Chocolates

MENU 5

£70 PER PERSON

PRESS CONFIT CHICKEN | truffle emulsion | pickles | hazelnuts (NE)

STONE BASS | jerusalem artichoke purée | roasted cep | gnocchi (DGE)

BRITISH ARTISAN SEASONAL CHEESES | coldten basset | quicke's cheddar | baron bigod (D)

Tea | Coffee | Handmade Chocolates

MENU 6

£70 PER PERSON

CRAB | spiced avocado | yuzu gel | black radish | lemon oil

BEEF FILLET | braised oxtail in red wine | heritage carrots | mushroom ketchup (D)

CHOCOLATE GANACHE TART | malt ice cream | guinness gel (DGNVE)

Tea | Coffee | Handmade Chocolates

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