

SANDERSON

LONDON

EVENTS AT SANDERSON AUTUMN & WINTER CANAPÉ MENU

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 canapés to suit every occasion and for your ease of reference we have placed the selection in categories:

STATIC CANAPÉ

COLD CANAPÉ

HOT CANAPÉ

DESSERT CANAPÉ

All canapés are priced at £3.50 per item or you can choose from our packages below:

£20 PER PERSON | 6 CANAPÉS

£38 PER PERSON | 12 CANAPÉS

£53 PER PERSON | 18 CANAPÉS

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.

SANDERSON

LONDON

EVENTS AT SANDERSON AUTUMN & WINTER CANAPÉ MENU

STATIC CANAPÉS

Served in individual bamboo cups

Truffle & pecorino | dry-roasted | nut mix (NV)
almonds | cashews | macadamias | pecans

Espelette | dry-roasted | nut mix (NV)
almonds | cashews | macadamias | pecans

Chilli mix (NV)
wasabi peas | soft corn | giant corn | rice crackers

Marinated olives | peppers | onions | spices (V)
green & purple olives | chilli | garlic | cumin

HOT

Fish 'n' chips | tartare sauce (DGE)

Prawn 'sausage' roll | nori | seaweed salt (DGE)

Swordfish | teriyaki | soy | ginger

Cheeseburger slider | pickle | lettuce | tomato (DGE)

Chicken satay | peanut cream (N)

Lamb kofta | cumin | tahini yoghurt (DN)

Crispy pig's head | burnt apple purée (GE)

Gruyère | potato | soufflé tart (DGEV)

Creamed spinach | parmesan | bouchée (DGV)

Crispy gnocchi | mushroom | truffle oil (DGNV)

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

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.

SANDERSON

LONDON

EVENTS AT SANDERSON AUTUMN & WINTER CANAPÉ MENU

COLD

Crab tart | spiced avocado (DG)
Tuna | seared | wasabi emulsion | caviar (GE)
Smoked salmon | horseradish butter | beetroot (DG)
Duck liver parfait | burnt mango | brioche (DG)
Steak tartare | marmite egg yolk | watercress (GE)
Chicken terrine | cranberry gel | puffed wild rice
Ham hock | nduja emulsion | chopped crackling (E)
Feta | watermelon | olive | mint (DV)
Cornet | goats cheese | black olive | basil (DGV)
Parmesan shortbread | truffle cream cheese | shiso (DGV)

DESSERT

Choux croquant | cinnamon | orange (DGNE)
Macaroon | blackberry | clove (DNE)
Drizzle cake | lemon (DGE)
Treacle tart | clotted cream (DGNE)
Custard doughnuts | vanilla sugar (GV)
Chocolate brownie | cheesecake | pistachio (DGV)

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

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.