

SANDERSON

LONDON

EVENTS AT SANDERSON GROUP MENU SELECTION

The following events menu selection has been created
by our Executive Chef and his team.

We are delighted to present a selection of menus to suit every occasion
and, 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.
Unfortunately, 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 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

PORK BELLY TERRINE | prunes | apple mint jelly | crackling

TERIYAKI BEEF | bok choy | peanuts | alfalfa (GN)

GRILLED MACKEREL | peperonata | teardrop peppers

BURRATA | heritage tomatoes | charred sourdough (DG)

MAINS

STUFFED CHICKEN | kale | bbq sweetcorn | crispy chicken skin

RIBEYE | chimichurri | roast garlic | rocket

HAKE | asparagus | carrot | ginger | crispy lotus root (D)

LINGUINE | cherry tomatoes | chilli | bocconcini | basil cress (DGVE)

DESSERTS

RHUBARB TART | cardamom | pistachio ice cream (DGNE)

CHOCOLATE FONDANT | lavender | apricot ice cream (DGE)

TROPICAL FRUIT DELICE | coconut crisp | papaya sorbet (DGE)

BRITISH ARTISAN CHEESES | cracker | 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 | heritage tomatoes | charred sourdough (DG)

LINGUINE | cherry tomatoes | chilli | bocconcini | basil cress (DGVE)

TROPICAL FRUIT DELICE | coconut crisp | papaya sorbet (DGE)

Tea | Coffee | Handmade Chocolates

MENU 2

£50 PER PERSON

WHITE ASPARAGUS | endive | orange | pheasant egg (E)

LAMB BREAST | zhoug | charred onion | aubergine caviar

RHUBARB TART | cardamom | pistachio ice cream (DGNE)

Tea | Coffee | Handmade Chocolates

MENU 3

£60 PER PERSON

PORK BELLY TERRINE | prunes | apple mint jelly | crackling

HAKE | asparagus | carrot | ginger | crispy lotus root (D)

TROPICAL FRUIT DELICE | coconut crisp | papaya sorbet (DGE)

Tea | Coffee | Handmade Chocolates

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

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MENU 4

£60 PER PERSON

GRILLED MACKEREL | peperonata | teardrop peppers

STUFFED CHICKEN | kale | bbq sweetcorn | crispy chicken skin

RASPBERRY TEXTURES | sponge | meringue | macaroon | sorbet (DGNE)

Tea | Coffee | Handmade Chocolates

MENU 5

£70 PER PERSON

TERIYAKI BEEF | bok choy | peanuts | alfalfa (GN)

BBQ MONKFISH | chermoula | som tam | blueberry chutney (DN)

CHOCOLATE FONDANT | lavender | apricot ice cream (DGE)

Tea | Coffee | Handmade Chocolates

MENU 6

£70 PER PERSON

SOFT SHELL CRAB | curried batter | fennel salad | yuzu

RIBEYE | chimichurri | roast garlic | rocket

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

Tea | Coffee | Handmade Chocolates

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