

## EVENTS MENU

BREAKFAST & BRUNCH

CHILDRENS PARTY

AFTERNOON TEA

RECEPTION

LUNCH & DINNER

DELEGATE & WORKING LUNCH

WINE LIST

DRINKS LIST

# CADOGAN ROOMS BRUNCH

£55 PER PERSON

## FOR THE TABLE

The Cadogan bakery selection of  
muffins and pastries (v)

Fresh seasonal fruit and berries (v)

British cold meats and cheese

Freshly brewed filter coffee, tea  
and pressed fruit juices

Individual yoghurts (v)

## HOT SELECTION

*Please select one of the below*

Smoked salmon scrambled eggs

Avocado on toast, poach eggs

Eggs

Benedict | Royale | Florentine (v)

Potato rosti, fried duck egg

Smoked haddock, poached egg, hollandaise

Buttermilk pancakes, vanilla cream, maple syrup

Var salmon, citrus, avocado

Roast chicken Caesar salad

## COCKTAILS

Brasserie Mary - £15

Mimosa al Garibaldi - £15

*also available without alcohol*

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*Kindly select one menu for your party and we will be delighted to cater for any menu or dietary requests.*

*If you have a food allergy or intolerance, please tell us when placing your order.*

*A discretionary service charge of 15% will be added to your bill. All prices are inclusive of V.A.T.*

# CONTINENTAL BREAKFAST

£35 PER PERSON

The Cadogan bakery selection of  
muffins and pastries (v)

Individual yoghurts (v)

Fresh seasonal fruit and berries (v)

Freshly brewed filter coffee, tea  
and pressed fruit juices

# CADOGAN ROOMS BREAKFAST

£40 PER PERSON

## CONTINENTAL BREAKFAST

PLUS

*Please select one of the below*

## FULL ENGLISH BREAKFAST

Cumberland sausage, streaky bacon, tomato,  
portobello mushroom, black pudding

## SMOKED SALMON

scrambled eggs

## FULL VEGETARIAN (V)

Plant based sausage, vine tomato, mushroom, hash brown,  
choice of eggs

## EGGS

Benedict | Royale | Florentine (v)

## POTATO ROSTI

Fried egg (v)

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# CHILDRENS PARTY MENU

£35 PER PERSON

## STARTER

Prawn cocktail

Tomato soup (v)

Vegetable sticks (v+)  
hummus and cucumber raita

Watermelon and parma ham

## MAIN

Cheese burger  
with chips and little leaf salad

Schnitzel  
fries and salad

Tomato linguini (v)

Fish goujons  
chips and peas

## DESSERT

Banana split

Chocolate mousse

Fruit fingers, yoghurt dip

Ice cream

*Kindly select one menu for your childrens party and we will be delighted to cater for any menu or dietary requests.*

# CHILDRENS AFTERNOON TEA

£35 PER PERSON

## SANDWICHES

Cheddar cheese on tomato bread (v)

Peanut butter & jam on white bread (v)

Smoked ham on granary bread

## SWEET

Carrot cake, cream cheese frosting

Caramelised pear frangipane

Meyer lemon and raspberry

## SAVOURY

Chicken roll

Mushroom tart

## FRUIT & PLAIN SCONES

Freshly baked every day, served with jam  
& Rodda's clotted cream

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# AFTERNOON TEA

£60 PER PERSON

## SANDWICHES

Chicken with tarragon mayonnaise on white bread  
Smoked salmon, caper pickled shallot on pumpernickel  
Honey-glazed ham, mustard mayo on campagrain bread  
Cucumber, dill cream cheese on white bread  
Rich yolk egg & cress on brioche bread

## SAVOURY

Chicken Pate en Croute, homemade pickles  
Colston bassett stilton tart, caramelised red onion

## FRUIT & PLAIN SCONES

Freshly baked every day, served with jam  
& Rodda's clotted cream

## SWEET & CAKES

Coffee and mascarpone eclair  
Carrot Cake, cream cheese frosting  
Caramelised pear frangipane  
Meyer lemon and raspberry  
Dark chocolate mousse, tonka cream

# RECEPTION

## BOWL FOOD

### COLD

Artichoke truffle salad (v)  
Beetroot, orange, walnut (v+)  
Burrata, tomato, pea (v)  
Salmon, fennel, tomato  
Lobster cocktail (supplement £5)  
Tuna tartar, kimchi, crispy onion  
Beef tartare

### HOT

Beef bourguignon  
Lamb navarin, turnip, leek  
Halibut, carrot, shellfish  
Octopus, potato, salsa verde  
Agnolotti, mushroom, sage (v)  
Seasonal risotto (v+)  
Potato, parsley, mushroom (v+)

3 BOWLS - £30

4 BOWLS - £37

5 BOWLS - £42

*per person*

# RECEPTION

## CANAPES

Tunworth mousse tart (v)	Comte gougere (v)
Chicken satay, peanut dip	Spinach and parmesan arancini (v)
Leek and smoked bacon tart	Teriyaki salmon
Salt cod croquette, tomato relish	Ponzu tuna, avocado, coriander
Beef tartare cornet	Goats cheese tartlet, caramelised onion (v)
Lamb kofta, mint yoghurt	Potato truffle foam (v+)
Asparagus tartlet (v+)	Grilled octopus romesco sauce
Chickpea chip, spiced tomato (v+)	

<b>3 CANAPES - £15</b>
<b>4 CANAPES - £20</b>
<b>5 CANAPES - £25</b>
<i>per person</i>

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# BANQUETING MENU

## STARTER

Smoked salmon, crab terrine  
cucumber, chive

Classic prawn and  
lobster cocktail

Var salmon  
citrus, avocado

Lalee crudo  
pomegranate, radish, chive

Lobster, carrot, lemon  
(supplement £5)

Traditional beef tartare  
pomme gaufrette

Tuna tartare  
kimchi, crispy onion

Shellfish ravioli  
celery, bisque

Burrata  
tomato, basil (v)

Cheese souffle  
green beans, apple (v)

Beetroot  
orange, walnut (v+)

Artichoke truffle salad  
Cornish leaves, truffle dressing (v+)

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## MIDDLE

Potato, lovage, mushroom (v+)

Tuna tartare  
kimchi, crispy onion

Agnolotti, mushroom, sage (v)

Ballotine of Dover sole  
grape, champagne  
(supplement £5)

Lalee crudo  
pomegranate, radish, chive

Seasonal risotto (v+)

Beetroot, orange, walnut (v+)

Artichoke truffle salad  
Cornish leaves, truffle dressing (v+)

Octopus, potato, salsa verde

**3 COURSE - £85**  
**4 COURSE - £100**  
**ADDITIONAL COURSE - £15**

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# BANQUETING MENU

## MAIN

BBQ lobster  
Cafe de Paris, french fries  
(supplement £10)

Beef wellington  
celeriac truffle, Madeira sauce  
(supplement £10)

Ballotine of Dover sole  
grape, champagne  
(supplement £10)

Beef fillet  
broccoli, Cadogan rooms chips

Sea bass  
leek, fennel, barigoule

Mushroom risotto  
chervil, parmesan (v)

Rack of lamb  
potato fondant, green beans

Halibut  
shellfish, crab, carrot

Vegetable pithivier  
celeriac, truffle (v+)

Roast chicken  
garlic mashed potatoes, asparagus

Turbot  
cauliflower, champagne, caviar  
(supplement £10)

Aubergine parmigiana  
tomato, parmesan, basil (v)

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## DESSERT

Apple tarte tatin  
caramel sauce, vanilla ice cream

Chocolate tart and pear  
pear sorbet, gru de cacao

Fruit pavlova  
meringue, vanilla chantilly

Vanilla Mille Feuille  
caramelised puff pastry, vanilla ice cream

Fraisier  
strawberry sorbet

Melba peach  
creme fraiche chantilly, peach sorbet

Paris-Brest  
hazelnut praline

Tiramisu

Rum baba  
crème chantilly

Lemon tart meringue

Carrot cake (v+)

Apple Cheesecake

Neals Yard British cheese plate  
(supplement £5)

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# DAILY DELEGATE

£130 PER DELEGATE

## ON ARRIVAL

Selection of pastries

Berry smoothie

Yoghurt pot, fruit compote

## MORNING BREAK

Shortbread biscuits

Homemade power bars

## COLD & HOT WORKING LUNCH

Soft drink selection

## AFTERNOON BREAK

Afternoon tea cakes

Seasonal fruit plate

## BEVERAGES

*Replenished throughout the meeting*

Still & Sparkling Water

Freshly brewed filter coffee, espresso and tea selection

## ADD ONS

Seasonal berries - £8 per person

Granola pots - £5 per person

# WORKING LUNCH

## COLD

£35 PER PERSON

### SALADS

Selection of four seasonal salads

### SANDWICHES

Selection of seasonal afternoon tea sandwiches

### BOARDS

Smoked salmon board

Charcuterie board

### BOWL FOOD

*Please select one of the below*

Artichoke truffle salad (v)

Beetroot, orange, walnut (v)

Burrata, tomato, pea (v)

Salmon, fennel, tomato

Tuna tartar, kimchi, crispy onion

Beef tartare

### SWEET

Selection of seasonal desserts

## HOT

£45 PER PERSON

### COLD WORKING LUNCH

#### PLUS

*Please select one of the below*

Beef bourguignon

Lamb navarin, turnip, leek

Halibut, carrot, shellfish

Octopus, potato, salsa verde

Agnolotti, mushroom, sage (v)

Seasonal Risotto (v+)

# WINE LIST

## CHAMPAGNE & SPARKLING

Rathfinny Wine Estate Classic Cuvée Brut, East Sussex, England 2017	£75
'R' de Ruinart, Reims, Champagne, France NV	£110
Louis Roederer Collection 242, Reims NV	£130
Ruinart Blanc de Blancs, Reims, Champagne NV	£140
Ruinart Brut Rosé, Reims NV	£140
Laurent Perrier, 'Cuvée Rosé' Brut, Tours sur Marne NV	£170
Dom Perignon, Epernay 2012	£245

## FREE FLOWING

*per person, per hour (minimum 10 people)*

Rathfinny Wine Estate Classic Cuvée Brut, East Sussex, England 2017

**£55 PER PERSON**

'R' de Ruinart, Reims, Champagne, France NV

**£85 PER PERSON**

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# WINE LIST

## WHITE

Picpoul de Pinet, Tournee du Sud, Languedoc Roussillon, France 2020	£37
Furmint, Kardos Vineyards Estate Tokaj, Hungary 2020	£40
Rioja Blanco, Belezos, Bodegas Zugober, Spain 2019	£48
Macon-Solutre, Domaine du Roc des Boutires, Mâconnais, Burgundy, France	£70
Pascal Jolivet Sancerre, Loire Valley	£72
Pinot Grigio, Livio Felluga, Friuli Venezia Giulia, Italy 2020	£75
Chardonnay Adelsheim, Willamette Valley, Oregon 2018	£80
Chablis 1er Cru MONTMAINS Domaine Jean Goullay 2020	£87
Pernand-Vergelesses, Maison Deux Montille, Côte de Beaune, Burgundy, France 2012	£100
Puligny Montrachet 1er Cru Champ Gain Domaine Faiveley Burgundy, France 2019	£195

## RED

Garnacha Blend, Gotim Bru, Castell del Remei, Costers del Segre, Catalunya, Spain 2018	£45
Etna Rosso, Fondo Filara, Cantine Nicosia, Sicily, Italy 2020	£49
Cabernet Sauvignon Meerlust, Stellenbosch, South Africa 2017	£68
Maranges, Domaine Bertrand Bachelet, Côte de Beaune, Burgundy, France 2017	£73
Les Allées de Cantemerle, Haut-Médoc, Bordeaux, France 2015	£85
Crozes Hermitage 'Dom des Lises' Rouge 2019: Maxime Graillet & Thomas Schimmettel 2019	£95
Barolo "Tortoniano", Michele Chiarlo, Piedmont, Italy 2017	£130
Chateau Langoa Barton, St-Julien, Bordeaux, France 2006	£230

## SWEET

Muscat Orange, 'Essensia' Andrew Quady, Madera, California 2018 (375ml)	£45
Castelnau de Suduiraut, Sauternes, France, 2013 (375ml)	£58
Krohn Colheita, Douro, Portugal, 2005 (750ml)	£75

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## BEER & CIDER

### BEER

Lucky Saint. Unfiltered Low Alcohol - Lager (UK)	£5
1936 Biere. Locher - Lager (Switzerland)	£7
Toast - Planet -Saving Pale Ale (UK)	£7
Cold Spark - Pale Ale (UK)	£7
Faith. Northern Monk Brew Co. - Pale Ale (can) (UK)	£8
Freedom Pils - Pilsner (UK)	£7

### CIDER

Aspall Draught - Suffolk Cider (UK)	£7
Sassy Cider Brut (France)	£7

## WHISKEY & BOURBON

### SINGLE MALT

GLS | BTL

Talisker 10yrs (Island)	£15   £150
Glenfiddich 12yrs (Speyside)	£16   £160
Laphroaig 10yrs (Islay)	£18   £180
Aberfeldy 12yrs (Highland)	£18   £180
Springbank 15yrs (Campbeltown)	£22   £220

### BLENDED MALT

Johnnie Walker Black Label 12yrs (Scotland)	£15   £150
Monkey Shoulder (Scotland)	£16   £160

### BOURBON

Woodford Reserve (USA)	£15   £150
Maker's Mark (USA)	£15   £150
Eagle Rare 10yrs(USA)	£17   £170
Maker's 46 (USA)	£17   £170

## SPIRITS

### VODKA

GLS | BTL

Ketel One (The Netherlands)	£15   £150
Sipsmith Sipping (UK)	£17   £170
Grey Goose (France)	£17   £170
Beluga Gold Line (Russia)	£36   £360

### GIN

Bombay Sapphire (UK)	£15   £150
Star of Bombay (UK)	£16   £160
Hendrick's (UK)	£16   £160
Sipsmith VJOP (UK)	£17   £170

### RUM

Bacardi Superior Carta Blanca (Puerto Rico)	£12   £120
Bacardi Anejo Cuatro 4yrs (Puerto Rico)	£14   £140
Diplomatico Reserva Exclusiva (Venezuela)	£17   £170
Ron Zacapa Centenario Solera 23 (Guatemala)	£23   £230

### TEQUILA

Don Julio Blanco (Mexico)	£16   £160
Patrón Silver (Mexico)	£17   £170
Patrón Añejo (Mexico)	£20   £200

## SOFT DRINKS & JUICES

Coca-Cola	£4.5	Apple	£5.5
Diet Coke	£4.5	Cranberry	£5.5
Fever Tree Indian Tonic	£4.5	Orange	£5.5
Fever Tree Ginger Beer	£4.5	Tomato	£5.5
Fever Tree Ginger Ale	£4.5	Pink Grapefruit	£5.5
Fever Tree Lemonade	£4.5	Carrot	£5.5
		Pinapple	£5.5
Jun Kombucha Lemon & Ginger	£8	Ginger	£5.5
Jun Kombucha Hibiscus & Lime	£8		

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## CONTACT

+ 44 (0)20 8089 7004

events.cad@belmond.com

The Cadogan Rooms  
75 Sloane Street, London  
SW1X 9SG

[www.cadoganrooms.co.uk](http://www.cadoganrooms.co.uk)

## THE CADOGAN

A BELMOND HOTEL  
LONDON

(v) Vegetarian (v+) Vegan

## WEIGHTS & MEASURES

*For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:*

Champagne	12%-13%	Ricard	45%
White Wine	11%-14%	Sherry	16%-18%
Red Wine	12%-15%	Gin	37%-48%
Beers	3%-6%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

*Prices include Value Added Tax.*

*In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Cadogan are served in 50ml, Wines are available in 175ml or 350ml half bottle carafe and Champagne at 150ml as standard. Beer and cider is served as a 330ml serve in a bottle or can.*

*Smaller measures of wine and spirits are available upon request.*