

FESTIVE EVENTS MENU

25TH NOVEMBER - 31ST DECEMBER 2022

BREAKFAST & BRUNCH
CHILDRENS PARTY
AFTERNOON TEA
RECEPTION
LUNCH & DINNER
DELEGATE & WORKING LUNCH
WINE LIST
DRINKS LIST

*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.*

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

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)

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.

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

*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.*

AFTERNOON TEA

£60 PER PERSON

SANDWICHES

Honey roast ham, caramelised onion, rocket-onion bread

Cucumber & dill cream cheese on granary bread

Egg mayonnaise, paprika & watercress on white bread

Roast beef & horseradish cream cheese watercress on white bread

Smoked salmon, creme fraiche, pickled shallot, capers, dill on pumpernickel

SAVOURY

Chicken and tarragon sausage roll, tarragon mayonnaise

FRUIT & PLAIN SCONES

Freshly baked every day, served with jam

& Rodda's clotted cream

SWEET & CAKES

Raspberry & hibiscus baba

Sunflower & lemon cheesecake

Elderflower & grapefruit tart

Rose & dark chocolate choux

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+)
Chickpea chip, spiced tomato (v+)	Grilled octopus romesco sauce

FESTIVE

- Pigs in blankets
- Jerusalem artichoke tart (v+)
- Spiced cauliflower veloute (v+)

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

BANQUETING MENU

STARTER

Smoked salmon, crab terrine
cucumber, chive

Lobster, carrot, lemon
(supplement £5)

Burrata
pumpkin (v)

Classic prawn and
lobster cocktail

Traditional beef tartare
pomme gaufrette

Cheese souffle
green beans, apple (v)

Var salmon
citrus, avocado

Tuna tartare
kimchi, crispy onion

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

Shellfish ravioli
celery, bisque

FESTIVE

Langoustine, cauliflower
spiced bisque

Chestnut, pumpkin,
tortellini (v)

MIDDLE

Potato, lovage, mushroom (v+)

Ballotine of Dover sole
grape, champagne

Beetroot, orange, walnut (v+)

Tuna tartare
kimchi, crispy onion

(supplement £5)

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

Seasonal risotto (v+)

Agnolotti, mushroom, sage (v)

Truffle linguine (v)

Octopus, potato, salsa verde

3 COURSE - £85

4 COURSE - £100

ADDITIONAL COURSE - £15

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.

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

FESTIVE

Traditional roast turkey
all the trimmings, gravy

Turbot
cauliflower, champagne, caviar
(supplement £10)

Vegetable pithivier
celeriac, truffle (v+)

Truffle linguine (v)

DESSERT

Apple tarte tatin
caramel sauce, vanilla ice cream

Chocolate tart and pear
pear sorbet, gru de cacao

Rum baba
crème chantilly

Vanilla Mille Feuille
caramelised puff pastry, vanilla ice cream

Tiramisu

Apple Cheesecake

Paris-Brest
hazelnut praline

Carrot cake (v+)

FESTIVE

Christmas pudding
brandy sauce

Lemon tart meringue

Neals Yard British cheese plate
(supplement £5)

The LaLee sherry trifle

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.

DAILY DELEGATE

£130 PER DELEGATE

ON ARRIVAL

Selection of patries

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
Devaux, Cuvee D, Aged 5y, Champagne NV	£100
Lelarge-Pugeot, Blanc de Blancs, Vrigny 1er Cru - NV	£120
Louis Roederer Collection 242, Reims NV	£130
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

Vintages & prices may be subject to change and availability.

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

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 2020	£70
Pascal Jolivet Sancerre, Loire Valley 2021	£72
Pinot Grigio, Livio Felluga, Friuli Venezia Giulia, Italy 2020	£75
Chablis 1er Cru MONTMAINS Domaine Jean Goullay 2020	£87
Chateauneuf du Pape Blanc "Les Sinards", Famille Perrin, Southern Rhone, France	£115
Puligny Montrachet 1er La Garenne Domaine Faiveley Burgundy, France 2014	£255

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 Schimettel 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

Vintages & prices may be subject to change and availability.

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

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		

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

CONTACT

+ 44 (0)20 8089 7004

events.cad@belmond.com

The Cadogan Rooms
75 Sloane Street, London
SW1X 9SG

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.