



OCCASIONS
2021

MENUS



Breakfast



Afternoon Tea



Receptions



Lunch
& Dinner



Kids Parties



Meetings &
Working Lunches

PRIVATE BREAKFAST

- CADOGAN BREAKFAST

The Adam Handling bakery selection of
muffins and pastries

British cold meats and cheese

Individual yoghurts

Fresh seasonal fruit and berries

Freshly brewed filter coffee, tea
and pressed fruit juices

35 per person

- BRITISH CLASSICS

Adam Handling English breakfast

*Cumberland sausage, maple glazed streaky
bacon, tomato, portobello mushroom, black pudding*

Smoked salmon

scrambled eggs

Eggs

Benedict/ Royale / Florentine (v)

Smashed avocado

on toast (v)

40 per person

*Inclusive of Cadogan breakfast and
one British Classic dish for your party*

AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES



Coronation chicken, mango chutney, coriander on campagne bread
Smoked salmon, cream cheese, pickled shallot, dill on granary bread
Honey-glazed ham, treacle red onion, rocket on white bread
Smoked Applewood, tomato compote, spinach on tomato bread
Rich Yolk egg & cress on brioche bun

A SELECTION OF SWEET

Dundee cake
Raspberry custard slice
Coffee cake, mascarpone cream



Plum crumble choux
Fig leaf and blackcurrant tart
Chocolate & mango mousse, passion fruit jelly

RAISIN SCONES & PLAIN SCONES



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

A SELECTION OF SAVOURY

Chicken liver parfait, cherry, toasted brioche
Tunworth cheese & onion tartlet
Ham hock croquette



TRADITIONAL AFTERNOON TEA
55 per person



SNACKS RECEPTION

'EAT WITH YOUR HANDS'

Cheese doughnuts (v)

Goat's cheese tartlets

green beans, shallots (v)

Beef tartare

oyster leaf, seaweed cracker

Marinated Salmon

oyster mayonnaise, white radish

Chicken satay

Salt cod croquette

Asparagus

tofu mayonnaise, sesame (v)

Scotch quail egg

brown sauce

Scallop & mackerel ceviche

*cucumber, avocado **

Warm tartlet of Lincolnshire Poacher

apple (v)

Spinach & parmesan arancini (v)

Lamb kofte

tzatziki

Carrot

mint, hazelnut (v)

Posh potato *

Per person:

4 snacks - 15

5 snacks - 20

6 snacks - 25

*** 5 supplement**

BOWL FOOD

Asparagus

tofu mayonnaise, sesame (v)

Wild garlic risotto

sheep's curd (v)

Heritage tomato

avocado, croutons (v)

Poached salmon

*confit fennel, capers,
preserved lemon butter sauce*

Octopus

sautéed potatoes, salsa verde

Scallop ceviche

avocado, jalapeño

Butter-poached monkfish

baby vegetables

Braised feather blade

*caramelised shallot puree, crispy
artichokes, beef sauce*

Wagyu ragù

Navarin of lamb

Chicken & chorizo casserole

Salt-baked celeriac

yolk, apple, dates

Per person:

3 bowls - 30

4 bowls - 37

5 bowls - 42

SPRING

MARCH - MAY

STARTER

Beetroot-cured salmon

torched cucumber & horseradish

Crab chowder

Rabbit rilette

pickled radishes & bitter leaves

Beef tartare

confit egg yolk, gaufrette potatoes

Wild garlic velouté

potato, crispy onions (v)

Asparagus

crispy egg, lovage (v)

MAIN

Poached cod

sea herbs, clams & crab sauce

Sea trout

courgette, basil, Jersey Royal potatoes

Lamb wellington

mashed potatoes, confit carrot

Roast chicken

asparagus, wild garlic

Broccoli risotto

nettle pesto (v)

AH Mac & Cheese (v)

SWEET

Rhubarb trifle

*Poached rhubarb, pistachio sponge,
saffron cream*

Citrus tart

*Orange & calamansi curd, vanilla cream,
passion fruit sorbet*

Salted chocolate, banana

Chocolate cremeux, caramelised banana

3 COURSES
80 per person

** Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.*

SUMMER

JUNE - AUGUST

STARTER

Tuna kimchi tartare

garden herbs, Gaufrette potatoes

Confit salmon

fennel, lemon

Rabbit terrine

carrot, sorrel

Crispy lamb sweetbread

pickled turnip, mint

Burrata pepperonata (v)

Gazpacho

crispy garlic, torched cucumber (v)

MAIN

Sea bass

crushed potatoes, greens

Monkfish

yellow curry, pickled jalapeños

Beef fillet

broccoli, blue cheese, millionaire chips

Lamb shoulder

peas, lettuce & black radish

Gnocchi

courgette, basil, goat's cheese (v)

Spelt risotto

beer-braised onions, Tunworth cheese (v)

SWEET

Strawberry, chamomile, tarragon

chamomile sponge, tarragon sorbet

Grilled peach

elderflower, Hoegaarden ice cream

Chocolate, pickled cherry, lemon

Chocolate mousse, pickled cherries

3 COURSES
80 per person

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

AUTUMN

SEPTEMBER - NOVEMBER

STARTER

Shellfish soup
potato dauphines

Torched mackerel
tomato salad, harissa

Duck terrine
spiced pear

Beef carpaccio
horseradish, pickled turnip

Twice baked cheese soufflé
leeks, walnuts (v)

Mother
Celeriac, dates, apple, lime (v)

MAIN

Hake
leek & potato, watercress

Sea bream
mussel & clam chowder

Venison
Jerusalem artichoke, elderberry

Beef wellington
mashed potato, broccoli & kale

Squash risotto
parsley & almonds (v)

Chard leek
wild mushroom & cheese (v)

SWEET

Apple, blackberry, fig
*Pickled apple, Earl Grey tea mousse,
blackberry sorbet*

Pear, elderberry, liquorice
*Caramelised pear, last year's
elderberries, liquorice cake*

Chocolate, chestnut, coffee
*Chocolate mousse, chestnut custard,
coffee cake*

3 COURSES
80 per person

** Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.*

WINTER

DECEMBER - FEBRUARY

STARTER

Yellowfin tuna
jalapeño, avocado

Scallop
cauliflower, lemon & caper

Ham hock
parsnip, black mustard

Venison carpaccio
pickled pear, bitter leaves

Mother (v)
celeriac, apple, date, lime

Jerusalem artichoke velouté (v)

MAIN

Cod
leek fondue, clam & caviar sauce

Plaice
mashed potatoes, mussel broth

Duck breast
salt-baked turnips, pear

Beef feather-blade
shallot & bordelaise sauce

Wild mushroom risotto
crispy garlic (v)

Curried cauliflower
coconut, chilli (v)

SWEET

Warm chocolate tart
maple syrup & toasted barley ice cream

Parsnip, banana, passion fruit
Parsnip cake, banana compote

Sticky toffee, date, tamarind
*Sticky toffee pudding, vanilla ice cream,
date crisp*

3 COURSES
80 per person

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

TASTING MENU

SAMPLE

Snacks

Nitro salmon, pea, dill

Mushroom agnolotti, pickled mustard

Cod, brown shrimp, kohlrabi

Iberico pork cauliflower, kimchi

Strawberries, sweet ricotta, tarragon & black olive

Chocolate, miso, bourbon & rye

130 per person

KIDS MENU

PRIVATE DINING & RESTAURANT

STARTER

Prawn cocktail

Tomato soup

Vegetable sticks

hummus and cucumber raita

Watermelon and Parma ham

MAIN

Roast cod

mash, carrots and peas

Beef sliders

with chips and little leaf salad

Spanish tortilla

with fresh tomato salsa

Tomato linguini

with meatballs

Battered fish

chips and beans

3 COURSES

25 per child

SWEET

Banana split

Chocolate tart

Fruit fingers

Rainbow jelly & ice cream

(sugar free)

*For kids up to 12 years old

KIDS PARTY BUFFET



HOT

Spaghetti & meatballs
Cheese and tomato pizza
Sausage rolls
Nachos
Potato wedges



COLD

Pasta pesto salad
Cheese and pineapple sticks
Vegetable crisps
Cocktail sausages
Honey roast ham



SWEET

Fruit kebabs
& *raspberry sauce*
Rice Krispie treats
Chocolate brownie bites
Rainbow jelly & ice cream
(*sugar free*)

35 per child

*For children up to 12 years old

MEETINGS

DAY DELEGATE RATE

FULL DAY

Fresh bakery selection and fruit on arrival

Mid-morning and afternoon refreshments including
"Adam's mum's" tray bakes

Unlimited tea and coffee

Hot and cold working lunch

Blenheim still and sparkling water

120 per person

WORKING LUNCHES

● COLD

Salads:

Caesar salad

Greek salad

Panzanella salad

Mixed leaves with dressing

Sandwiches:

Beef and horseradish

Smoked salmon and rocket

Pickled cucumber and cream cheese

Chicken, smoked tomato and tarragon

Cold cuts and charcuterie

Smoked fish platter

Desserts:

Seasonal fruit tart

Lemon drizzle cake

Salted caramel Sacher, milk chocolate Chantilly

35 per person

● HOT

Asparagus

tofu mayonnaise, sesame

Wild garlic risotto

sheep's curd

Heritage tomato

avocado, croutons

Wagyu ragù

Navarin of lamb

Chicken & chorizo casserole

Octopus

sautéed potatoes, salsa verde

Scallop ceviche

avocado, jalapeño

Butter-poached monkfish

baby vegetables

45 per person

Inclusive of cold lunch menu and your choice of 2 hot dishes

C O N T A C T

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Adam Handling
CHELSEA

THE CADOGAN
A BELMOND HOTEL
LONDON

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.