SANDERSON

DAY DELEGATE MENU SELECTION

We are delighted to present a selection of day delegate menus, created to suit every occasion.

For ease of reference we have created separate categories:

All menus are available for groups of 12 guests and above.

MENU 1

MENU 2

All menus are inclusive of tea and coffee.

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 12.5% will be added to your bill.

The day delegate menus have been created by our Executive Chef Norbert Olah and his team.

SANDERSON

MENU 1

CHILLED SMOKED FISH PLATTER lemon

BRITISH CHARCUTERIE bresaola | fennel salami | coppa (G)

MESCLUN SALAD goat cheese | maple dijon vinaigrette (D)(E)

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ENGLISH BEEF ONGLET red wine jus | fused shallot sauce (D)

SEA BASS creamy sauce | curry cauliflower (D)

HERB ROASTED PARMENTIER POTATOES

TORTELLONI BLACK TRUFFLE BURRATA swiss chard | parmesan emulsion | sugar snap | sweet chilli sauce (G)(D)(E)

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CHEESE SELECTION chutney | crackers (G)(D)

CARVED FRUIT PLATTER

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

SANDERSON

MENU 2

CHILLED SMOKED FISH PLATTER lemon

BRITISH CHARCUTERIE bresaola | fennel salami | coppa (G)

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HERITAGE BEETROOT & FETA SALAD (D)(E)

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MARINATED CHICKEN wild mushroom sauce (D)

ROASTED SALMON sauce vierge | baby spinach

HERB ROASTED NEW POTATOES (D)

MACARONI creamy cheese (G)(D)(E)

TENDER STEM BROCCOLI chilli garlic

CHOCOLATE DELICE pistachio tuille | strawberry (D)(E)

CARVED FRUIT PLATTER

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