

# SANDERSON

LONDON

## GROUP PLATED MENU

A choice menu of starters, mains and desserts, priced at **£60 per person**.  
Pre-order is required.

Any amends to final numbers must be made at least 48 hours prior to the event.

Selection of bread and butter served on arrival.

### STARTERS

HAY ROASTED CAULIFLOWER SOUP | crispy cauliflower | chive oil | shaved truffle (D)(V)  
BUTTER LETTUCE | asparagus | dark green lentil | wasabi shallot | raspberry mint dressing (V)  
SCALLOPS | smoked cauliflower purée | dehydrated squid ink | almonds (D)(N)

### MAINS

28 DAYS DRY-AGED RIB EYE STEAK 250g | grilled cherry tomato | portobello | watercress  
BONELESS HALF CHICKEN | marinated with lemon & thyme | lime yoghurt (D)  
NORTH ATLANTIC SALMON | fresh baby spinach | sauce vierge  
RISOTTO | asparagus | peas | baby spinach | parmesan emulsion (D)

### DESSERTS

PAXTON & WHITFIELD CHEESE MONGER SELECTION | Blue Cloud | Baronet Baby | Pecorino Sardo |  
Oglesfield | house chutney | cracker selection (D)(G)(N)  
CHOCOLATE DELICE | served on chocolate soil | raspberry sorbet | golden leaves (D)(N)  
ICE CREAMS AND SORBETS SELECTION (D)

Refreshments include tea and coffee,  
and a homemade petit fours selection.

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

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.