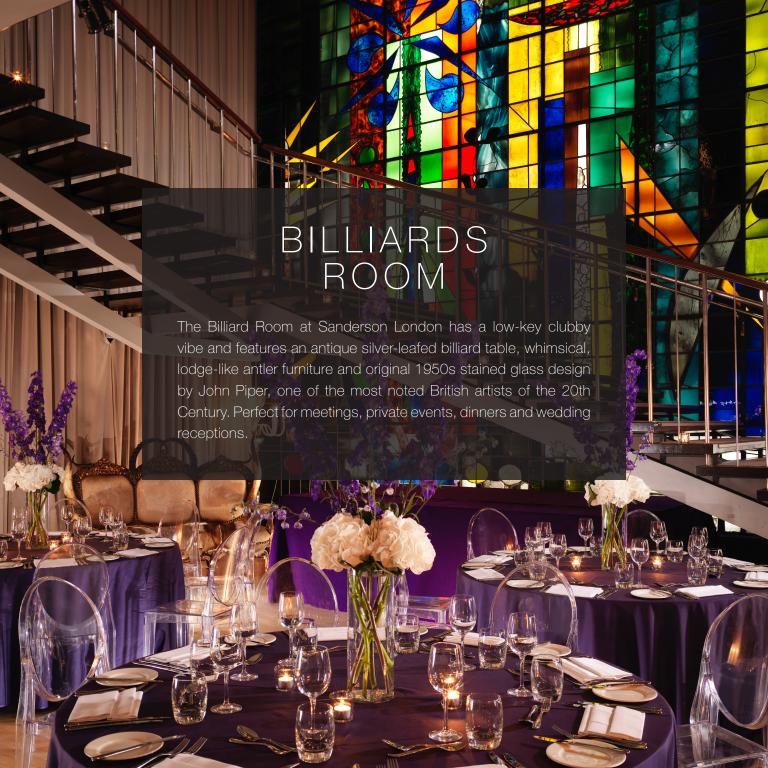
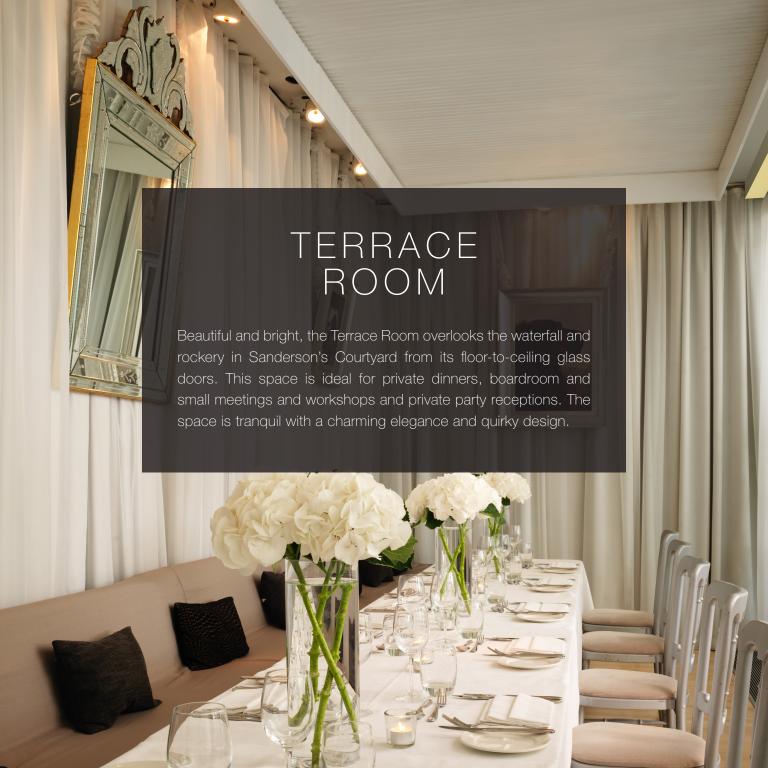


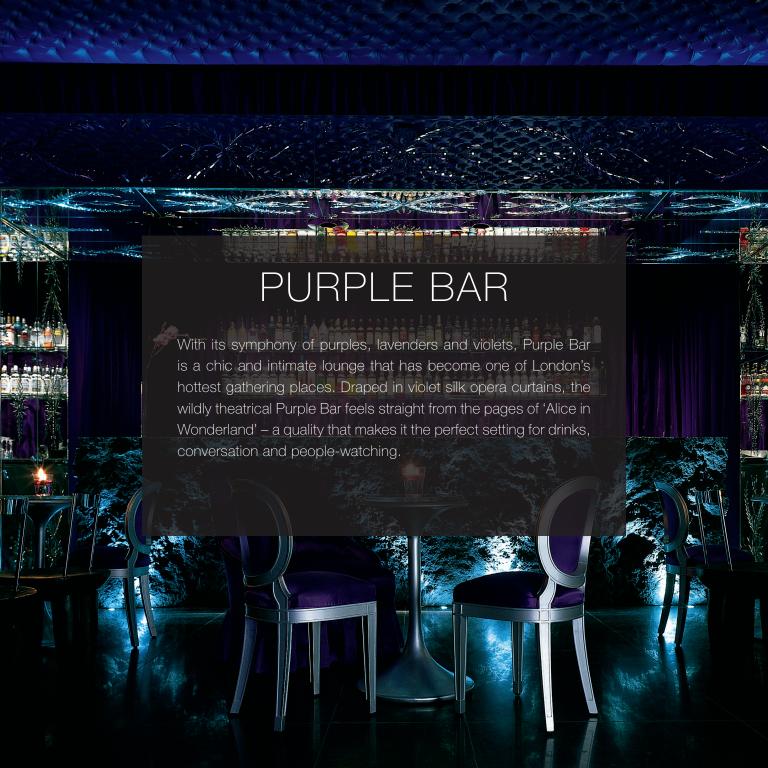
SANDERSON

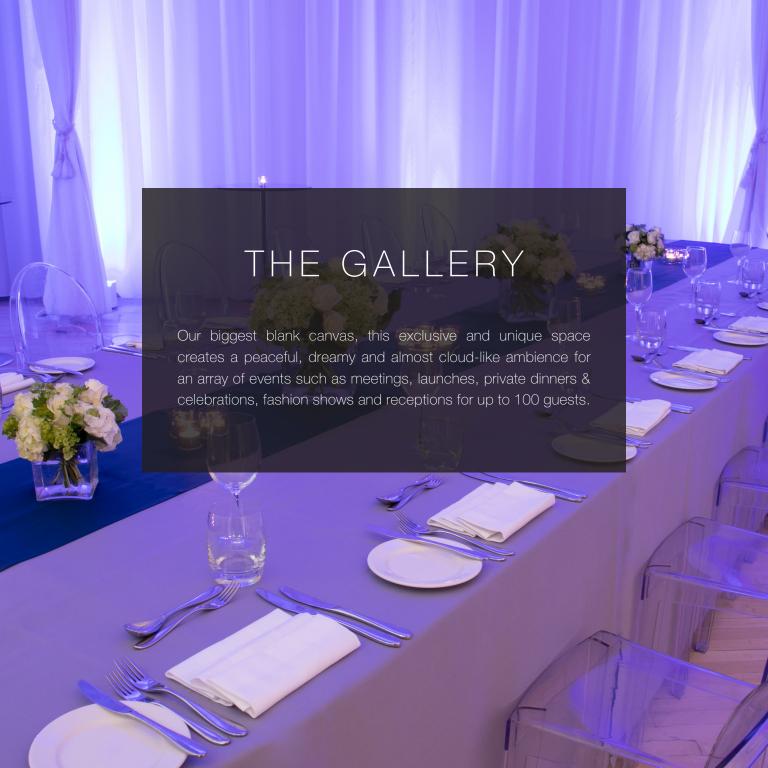
The festive season is upon us and it's time to raise a glass to the good times ahead. Whether you'd like to gather your family, friends, or colleagues for a delicious seasonal feast, host an intimate gathering within the Terrace Room, or throw the most decadent of parties in The Gallery, we have the space for you.













FESTIVE RECEPTION

£100 per person

Welcome Cocktail

3 Hours Unlimited Drinks (Prosecco, Wine, Beer and Soft Drinks)

10 Canapes Per Person

Room Decorations

Mood Lighting

Background Music

Dedicated Event Planner

Service Charge

VAT

Please note minimum group size may apply, our Events team can provide further information



FESTIVE CANAPÉ MENU

MEAT

Homemade sausage roll, whole grain mustard truffle tarragon

Foie gras, red onion jams and toasted brioche

FISH

Spiced salmon bon bon Crab cake, dill mayonnaise

VEGAN

Black forest gazpacho
Brie and cranberry pastry bites

VEGETARIAN

Wild mushroom Arancini, garlic aioli

DESSERT

Pink Champagne white chocolate truffle balls.

Mini lemon pie tarts

Coconut ice marshmallow

Boozy caramel mini shakes

Warm Mince Pies



FESTIVE BANQUET

£145 per adult

2 x Welcome Cocktails or 2 x Glasses of Prosecco

Half a bottle of red or white wine

1 bottle of still or sparkling water

3 x course seated lunch or dinner

Table centre decorations & tea lights

Christmas novelties

Mood Lighting

Background Music

Dedicated Event Planner

Service Charge

VAT

Please note minimum group size may apply, our Events team can provide further information

An unlimited 3 hour drinks package of house wines, beer, water and soft drinks is available for a ± 40 supplement per person.



FESTIVE BANQUET MENU

PLEASE SELECT ONE DISH PER COURSE TO BE SERVED FOR THE WHOLE GROUP
A SELECTION MENU IS AVAILABLE WITH A £10 SUPPLEMENT PER PERSON
PRE-ORDER IS ESSENTIAL

STARTERS

ARTICHOKE RAVIOLI | sundried tomato | thyme cream (v)

DECONSTRUCTED PRAWN COCKTAIL | rich Marie Rose sauce | snow caviar

PUMPKIN PURÉE SOUP | toasted pumpkin seeds | aged parmesan | truffle flan

MAINS

BAKED & BASTED ORGANIC TURKEY | seasonal stuffing with winter foraged honeyed vegetables confit chateau potatoes | creamed Brussel sprouts | cumberland chipolata | traditional pan gravy

AGED SCOTTISH BEEF FILLET | crispy oxtail | dauphinoise potato | salt baked parsnip | baby carrot onion purée

CRAB CRUSTED COD | pomme purée | red wine salsify | asparagus | crispy parsnip | basil Hollandaise

BAKED PUMPKIN | parsnips | Jerusalem artichokes on a bed of sea kale | spinach | chestnut cream leeks with a celeriac cream (v)

DESSERTS

SPICED POACHED WILLIAM PEAR | Calvados infused butterscotch sauce

CRANBERRY & CINNAMON CHEESECAKE | wild berry compote

FESTIVE CHRISTMAS PUDDING | brandy Analgise sauce | chocolate chip ice cream

BOOKINGS

event. lond on enquiries @morgan soriginals. com

+44 (0)20 7300 5542

sandersonlondon.com

FOR YOUR INFORMATION

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.

Please note menus are subject to change

