



SANDERSON
LONDON

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.





BILLIARDS ROOM

The Billiard Room at Sanderson London has a low-key clubby vibe and features an antique silver-leafed billiard table, whimsical, lodge-like antler furniture and original 1950s stained glass design by John Piper, one of the most noted British artists of the 20th Century. Perfect for meetings, private events, dinners and wedding receptions.



TERRACE ROOM

Beautiful and bright, the Terrace Room overlooks the waterfall and rockery in Sanderson's Courtyard from its floor-to-ceiling glass doors. This space is ideal for private dinners, boardroom and small meetings and workshops and private party receptions. The space is tranquil with a charming elegance and quirky design.

The image shows the interior of a bar named 'Purple Bar'. The ceiling is a deep purple with a tufted, quilted texture. The walls are covered in shimmering, iridescent material that reflects light in shades of blue and purple. In the background, a long bar is visible with a variety of bottles and glasses. The foreground features several small, round, dark tables with high, curved metal frames. Two of these tables are in focus, each with a purple upholstered chair. The floor is dark and reflective, mirroring the tables and chairs. The overall atmosphere is elegant and theatrical, with a strong emphasis on the color purple and its various shades.

PURPLE BAR

With its symphony of purples, lavenders and violets, Purple Bar is a chic and intimate lounge that has become one of London's hottest gathering places. Draped in violet silk opera curtains, the wildly theatrical Purple Bar feels straight from the pages of 'Alice in Wonderland' – a quality that makes it the perfect setting for drinks, conversation and people-watching.



THE GALLERY

Our biggest blank canvas, this exclusive and unique space creates a peaceful, dreamy and almost cloud-like ambience for an array of events such as meetings, launches, private dinners & celebrations, fashion shows and receptions for up to 100 guests.

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.londonenquiries@morgansoriginals.com

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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



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