

New Years Eve

1st SITTING

Only available on the 31st of December

£80 PER PERSON | 18:00 - 20:45

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

BERGAMOT AMUSE BOUCHE (VE)
caper berry, martini, Bergamot

MARINATED SICILIAN RED PRAWNS & CHILLED BISQUE
orange & lemon, rye crumb, fennel pollen, dill oil, watercress

MELI MELO OF WINTER LITTLE VEGETABLE (VE)
heirloom baby beetroots, roast salsify, Jerusalem artichoke cream,
majoram vinaigrette

SURF 'N' TURF OF GLAZED OX CHEEK & ORKNEY SCALLOP
smoked cauliflower purée, winter leaves, balsamic

BAKED TUNWORTH
cinnamon & rosemary butter brioche, port roasted pear, pickles

MONT BLANC
meringue, chestnut & Armagnac, vanilla cream, chocolate sauce

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.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

SANDERSON
LONDON

New Years Eve

2nd SITTING

Only available on the 31st

£130 PER PERSON | 20:45 onwards

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

BERGAMOT AMUSE BOUCHE (VE)

caper berry, martini, Bergamot

MARINATED SICILIAN RED PRAWNS & CHILLED BISQUE

orange & lemon, rye crumb, fennel pollen, dill oil, watercress

SEARED HALF SQUAB PIGEON

caramelized artichoke, red grolot, stuffed leg, truffle sauce

MELI MELO OF WINTER LITTLE VEGETABLE (VE)

heirloom baby beetroots, roast salify, Jerusalem artichoke cream, majoram vinaigrette

SURF 'N' TURF OF GLAZED OX CHEEK & ORKNEY SCALLOP

smoked cauliflower puree, winter leaves, balsamic

CHEESE PLATE

membrillo quince & crackers

MONT BLANC

meringue, chestnut & armagnac, vanilla cream, hot chocolate sauce

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SANDERSON
LONDON

New Years Eve

VEGAN TASTING MENU

Only available on the 31st

£75 PER PERSON | 18:00 onwards

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

BERGAMOT AMUSE BOUCHE

caper berry, martini, Bergamot

MARINATED BEETROOT CARPACCIO

orange & lemon, rye crumb, fennel pollen, dill oil, watercress

MELI MELO OF WINTER LITTLE VEGETABLES

Heirloom baby beetroots, roast Jerusalem artichokes, marjoram

WILD MUSHROOM WELLINGTON

smoked cauliflower puree, winter leaves, balsamic

BAKED VEGAN SHAMEMBERT

Rosemary focaccia, port roasted pear, pickles

MONT BLANC

meringue, chestnut & armagnac, vanilla cream, hot chocolate sauce

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