

EVENTS MENU

BREAKFAST & BRUNCH

CHILDRENS PARTY

AFTERNOON TEA

RECEPTION

LUNCH & DINNER

DELEGATE & WORKING LUNCH

WINE LIST

DRINKS LIST

CADOGAN ROOMS BRUNCH

£55 PER PERSON

FOR THE TABLE

The Cadogan bakery selection of
muffins and pastries (v)

Fresh seasonal fruit and berries (v)

British cold meats and cheese

Freshly brewed filter coffee, tea
and pressed fruit juices

Individual yoghurts (v)

HOT SELECTION

Please select one of the below

Smoked salmon scrambled eggs

Avocado on toast, poach eggs

Eggs

Benedict | Royale | Florentine (v)

Potato rosti, fried duck egg

Smoked haddock, poached egg, hollandaise

Buttermilk pancakes, vanilla cream, maple syrup

Var salmon, citrus, avocado

Roast chicken Caesar salad

COCKTAILS

Brasserie Mary - £15

Mimosa al Garibaldi - £15

also available without alcohol

Kindly select one menu for your party and we will be delighted to cater for any menu or dietary requests.

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of V.A.T.

CONTINENTAL BREAKFAST

£35 PER PERSON

The Cadogan bakery selection of
muffins and pastries (v)

Individual yoghurts (v)

Fresh seasonal fruit and berries (v)

Freshly brewed filter coffee, tea
and pressed fruit juices

CADOGAN ROOMS BREAKFAST

£40 PER PERSON

CONTINENTAL BREAKFAST

PLUS

Please select one of the below

FULL ENGLISH BREAKFAST

Cumberland sausage, streaky bacon, tomato,
portobello mushroom, black pudding

SMOKED SALMON

scrambled eggs

FULL VEGETARIAN (V)

Plant based sausage, vine tomato, mushroom, hash brown,
choice of eggs

EGGS

Benedict | Royale | Florentine (v)

POTATO ROSTI

Fried egg (v)

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CHILDRENS PARTY MENU

£35 PER PERSON

STARTER

Prawn cocktail

Tomato soup (v)

Vegetable sticks (v+)
hummus and cucumber raita

Watermelon and parma ham

MAIN

Cheese burger
with chips and little leaf salad

Schnitzel
fries and salad

Tomato linguini (v)

Fish goujons
chips and peas

DESSERT

Banana split

Chocolate mousse

Fruit fingers, yoghurt dip

Ice cream

Kindly select one menu for your childrens party and we will be delighted to cater for any menu or dietary requests.

CHILDRENS AFTERNOON TEA

£35 PER PERSON

SANDWICHES

Cheddar cheese on tomato bread (v)

Peanut butter & jam on white bread (v)

Smoked ham on granary bread

SWEET

Carrot cake, cream cheese frosting

Caramelised pear frangipane

Meyer lemon and raspberry

SAVOURY

Chicken roll

Mushroom tart

FRUIT & PLAIN SCONES

Freshly baked every day, served with jam
& Rodda's clotted cream

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AFTERNOON TEA

£60 PER PERSON

SANDWICHES

Honey roast ham, caramelised onion, rocket-onion bread

Cucumber & dill cream cheese on granary bread

Egg mayonnaise, paprika & watercress on white bread

Roast beef & horseradish cream cheese watercress on white bread

Smoked salmon, creme fraiche, pickled shallot, capers, dill on pumpernickel

SAVOURY

Chicken and tarragon sausage roll, tarragon mayonnaise

FRUIT & PLAIN SCONES

Freshly baked every day, served with jam

& Rodda's clotted cream

SWEET & CAKES

Raspberry & hibiscus baba

Sunflower & lemon cheesecake

Elderflower & grapefruit tart

Rose & dark chocolate choux

RECEPTION

BOWL FOOD

COLD

Artichoke truffle salad (v)
Beetroot, orange, walnut (v+)
Burrata, tomato, pea (v)
Salmon, fennel, tomato
Lobster cocktail (supplement £5)
Tuna tartar, kimchi, crispy onion
Beef tartare

HOT

Beef bourguignon
Lamb navarin, turnip, leek
Halibut, carrot, shellfish
Octopus, potato, salsa verde
Agnolotti, mushroom, sage (v)
Seasonal risotto (v+)
Potato, parsley, mushroom (v+)

3 BOWLS - £30

4 BOWLS - £37

5 BOWLS - £42

per person

RECEPTION

CANAPES

| | |
|-----------------------------------|---|
| Tunworth mousse tart (v) | Comte gougere (v) |
| Chicken satay, peanut dip | Spinach and parmesan arancini (v) |
| Leek and smoked bacon tart | Teriyaki salmon |
| Salt cod croquette, tomato relish | Ponzu tuna, avocado, coriander |
| Beef tartare cornet | Goats cheese tartlet, caramelised onion (v) |
| Lamb kofta, mint yoghurt | Potato truffle foam (v+) |
| Asparagus tartlet (v+) | Grilled octopus romesco sauce |
| Chickpea chip, spiced tomato (v+) | |

| |
|------------------------|
| 3 CANAPES - £15 |
| 4 CANAPES - £20 |
| 5 CANAPES - £25 |
| <i>per person</i> |

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BANQUETING MENU

STARTER

Smoked salmon, crab terrine
cucumber, chive

Lobster, carrot, lemon
(supplement £5)

Burrata
tomato, basil (v)

Classic prawn and
lobster cocktail

Traditional beef tartare
pomme gaufrette

Cheese souffle
green beans, apple (v)

Var salmon
citrus, avocado

Tuna tartare
kimchi, crispy onion

Beetroot
orange, walnut (v+)

Lalee crudo
pomegranate, radish, chive

Shellfish ravioli
celery, bisque

Artichoke truffle salad
Cornish leaves, truffle dressing (v+)

MIDDLE

Potato, lovage, mushroom (v+)

Ballotine of Dover sole
grape, champagne
(supplement £5)

Beetroot, orange, walnut (v+)

Tuna tartare
kimchi, crispy onion

Artichoke truffle salad
Cornish leaves, truffle dressing (v+)

Seasonal risotto (v+)

Agnolotti, mushroom, sage (v)

Octopus, potato, salsa verde

3 COURSE - £85
4 COURSE - £100
ADDITIONAL COURSE - £15

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BANQUETING MENU

MAIN

BBQ lobster
Cafe de Paris, french fries
(supplement £10)

Beef wellington
celeriac truffle, Madeira sauce
(supplement £10)

Ballotine of Dover sole
grape, champagne
(supplement £10)

Beef fillet
broccoli, Cadogan rooms chips

Sea bass
leek, fennel, barigoule

Mushroom risotto
chervil, parmesan (v)

Rack of lamb
potato fondant, green beans

Halibut
shellfish, crab, carrot

Vegetable pithivier
celeriac, truffle (v+)

Roast chicken
garlic mashed potatoes, asparagus

Turbot
cauliflower, champagne, caviar
(supplement £10)

Aubergine parmigiana
tomato, parmesan, basil (v)

DESSERT

Apple tarte tatin
caramel sauce, vanilla ice cream

Chocolate tart and pear
pear sorbet, gru de cacao

Fruit pavlova
meringue, vanilla chantilly

Vanilla Mille Feuille
caramelised puff pastry, vanilla ice cream

Tiramisu

Melba peach
creme fraiche chantilly, peach sorbet

Paris-Brest
hazelnut praline

Carrot cake (v+)

Rum baba
crème chantilly

Lemon tart meringue

Neals Yard British cheese plate
(supplement £5)

Apple Cheesecake

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DAILY DELEGATE

£130 PER DELEGATE

ON ARRIVAL

Selection of pastries

Berry smoothie

Yoghurt pot, fruit compote

MORNING BREAK

Shortbread biscuits

Homemade power bars

COLD & HOT WORKING LUNCH

Soft drink selection

AFTERNOON BREAK

Afternoon tea cakes

Seasonal fruit plate

BEVERAGES

Replenished throughout the meeting

Still & Sparkling Water

Freshly brewed filter coffee, espresso and tea selection

ADD ONS

Seasonal berries - £8 per person

Granola pots - £5 per person

WORKING LUNCH

COLD

£35 PER PERSON

SALADS

Selection of four seasonal salads

SANDWICHES

Selection of seasonal afternoon tea sandwiches

BOARDS

Smoked salmon board

Charcuterie board

BOWL FOOD

Please select one of the below

Artichoke truffle salad (v)

Beetroot, orange, walnut (v)

Burrata, tomato, pea (v)

Salmon, fennel, tomato

Tuna tartar, kimchi, crispy onion

Beef tartare

SWEET

Selection of seasonal desserts

HOT

£45 PER PERSON

COLD WORKING LUNCH

PLUS

Please select one of the below

Beef bourguignon

Lamb navarin, turnip, leek

Halibut, carrot, shellfish

Octopus, potato, salsa verde

Agnolotti, mushroom, sage (v)

Seasonal Risotto (v+)

WINE LIST

CHAMPAGNE & SPARKLING

| | |
|---|------|
| Rathfinny Wine Estate Classic Cuvée Brut, East Sussex, England 2017 | £75 |
| Devaux, Cuvee D, Aged 5y, Champagne NV | £100 |
| Lelarge-Pugeot, Blanc de Blancs, Vrigny 1er Cru - NV | £120 |
| Louis Roederer Collection 242, Reims NV | £130 |
| Laurent Perrier, 'Cuvée Rosé' Brut, Tours sur Marne NV | £170 |
| Dom Perignon, Epernay 2012 | £245 |

FREE FLOWING

per person, per hour (minimum 10 people)

Rathfinny Wine Estate Classic Cuvée Brut, East Sussex, England 2017

£55 PER PERSON

'R' de Ruinart, Reims, Champagne, France NV

£85 PER PERSON

Vintages & prices may be subject to change and availability.

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WINE LIST

WHITE

| | |
|---|------|
| Picpoul de Pinet, Tournee du Sud, Languedoc Roussillon, France 2020 | £37 |
| Furmint, Kardos Vineyards Estate Tokaj, Hungary 2020 | £40 |
| Rioja Blanco, Belezos, Bodegas Zugober, Spain 2019 | £48 |
| Macon-Solutre, Domaine du Roc des Boutires, Mâconnais, Burgundy, France 2020 | £70 |
| Pascal Jolivet Sancerre, Loire Valley 2021 | £72 |
| Pinot Grigio, Livio Felluga, Friuli Venezia Giulia, Italy 2020 | £75 |
| Chablis 1er Cru MONTMAINS Domaine Jean Goullay 2020 | £87 |
| Chateauneuf du Pape Blanc "Les Sinards", Famille Perrin, Southern Rhone, France | £115 |
| Puligny Montrachet 1er La Garenne Domaine Faiveley Burgundy, France 2014 | £255 |

RED

| | |
|--|------|
| Garnacha Blend, Gotim Bru, Castell del Remei, Costers del Segre, Catalunya, Spain 2018 | £45 |
| Etna Rosso, Fondo Filara, Cantine Nicosia, Sicily, Italy 2020 | £49 |
| Cabernet Sauvignon Meerlust, Stellenbosch, South Africa 2017 | £68 |
| Maranges, Domaine Bertrand Bachelet, Côte de Beaune, Burgundy, France 2017 | £73 |
| Les Allées de Cantemerle, Haut-Médoc, Bordeaux, France 2015 | £85 |
| Crozes Hermitage 'Dom des Lises' Rouge 2019: Maxime Graillet & Thomas Schimettel 2019 | £95 |
| Barolo "Tortoniano", Michele Chiarlo, Piedmont, Italy 2017 | £130 |
| Chateau Langoa Barton, St-Julien, Bordeaux, France 2006 | £230 |

SWEET

| | |
|---|-----|
| Muscat Orange, 'Essensia' Andrew Quady, Madera, California 2018 (375ml) | £45 |
| Castelnau de Suduiraut, Sauternes, France, 2013 (375ml) | £58 |
| Krohn Colheita, Douro, Portugal, 2005 (750ml) | £75 |

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BEER & CIDER

BEER

| | |
|---|----|
| Lucky Saint. Unfiltered Low Alcohol - Lager (UK) | £5 |
| 1936 Biere. Locher - Lager (Switzerland) | £7 |
| Toast - Planet -Saving Pale Ale (UK) | £7 |
| Cold Spark - Pale Ale (UK) | £7 |
| Faith. Northern Monk Brew Co. - Pale Ale (can) (UK) | £8 |
| Freedom Pils - Pilsner (UK) | £7 |

CIDER

| | |
|-------------------------------------|----|
| Aspall Draught - Suffolk Cider (UK) | £7 |
| Sassy Cider Brut (France) | £7 |

WHISKEY & BOURBON

SINGLE MALT

GLS | BTL

| | |
|--------------------------------|------------|
| Talisker 10yrs (Island) | £15 £150 |
| Glenfiddich 12yrs (Speyside) | £16 £160 |
| Laphroaig 10yrs (Islay) | £18 £180 |
| Aberfeldy 12yrs (Highland) | £18 £180 |
| Springbank 15yrs (Campbeltown) | £22 £220 |

BLENDED MALT

| | |
|---|------------|
| Johnnie Walker Black Label 12yrs (Scotland) | £15 £150 |
| Monkey Shoulder (Scotland) | £16 £160 |

BOURBON

| | |
|------------------------|------------|
| Woodford Reserve (USA) | £15 £150 |
| Maker's Mark (USA) | £15 £150 |
| Eagle Rare 10yrs(USA) | £17 £170 |
| Maker's 46 (USA) | £17 £170 |

SPIRITS

VODKA

GLS | BTL

| | |
|-----------------------------|------------|
| Ketel One (The Netherlands) | £15 £150 |
| Sipsmith Sipping (UK) | £17 £170 |
| Grey Goose (France) | £17 £170 |
| Beluga Gold Line (Russia) | £36 £360 |

GIN

| | |
|----------------------|------------|
| Bombay Sapphire (UK) | £15 £150 |
| Star of Bombay (UK) | £16 £160 |
| Hendrick's (UK) | £16 £160 |
| Sipsmith VJOP (UK) | £17 £170 |

RUM

| | |
|---|------------|
| Bacardi Superior Carta Blanca (Puerto Rico) | £12 £120 |
| Bacardi Anejo Cuatro 4yrs (Puerto Rico) | £14 £140 |
| Diplomatico Reserva Exclusiva (Venezuela) | £17 £170 |
| Ron Zacapa Centenario Solera 23 (Guatemala) | £23 £230 |

TEQUILA

| | |
|---------------------------|------------|
| Don Julio Blanco (Mexico) | £16 £160 |
| Patrón Silver (Mexico) | £17 £170 |
| Patrón Añejo (Mexico) | £20 £200 |

SOFT DRINKS & JUICES

| | | | |
|------------------------------|------|-----------------|------|
| Coca-Cola | £4.5 | Apple | £5.5 |
| Diet Coke | £4.5 | Cranberry | £5.5 |
| Fever Tree Indian Tonic | £4.5 | Orange | £5.5 |
| Fever Tree Ginger Beer | £4.5 | Tomato | £5.5 |
| Fever Tree Ginger Ale | £4.5 | Pink Grapefruit | £5.5 |
| Fever Tree Lemonade | £4.5 | Carrot | £5.5 |
| | | Pinapple | £5.5 |
| Jun Kombucha Lemon & Ginger | £8 | Ginger | £5.5 |
| Jun Kombucha Hibiscus & Lime | £8 | | |

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CONTACT

+ 44 (0)20 8089 7004

events.cad@belmond.com

The Cadogan Rooms
75 Sloane Street, London
SW1X 9SG

www.cadoganrooms.co.uk

THE CADOGAN

A BELMOND HOTEL
LONDON

(v) Vegetarian (v+) Vegan

WEIGHTS & MEASURES

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

| | | | |
|------------|---------|----------|---------|
| Champagne | 12%-13% | Ricard | 45% |
| White Wine | 11%-14% | Sherry | 16%-18% |
| Red Wine | 12%-15% | Gin | 37%-48% |
| Beers | 3%-6% | Vodka | 37%-40% |
| Vermouth | 14%-18% | Rum | 40%-63% |
| Campari | 25% | Whiskies | 40%-54% |
| Pernod | 40% | Cognac | 35%-53% |

Prices include Value Added Tax.

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Cadogan are served in 50ml, Wines are available in 175ml or 350ml half bottle carafe and Champagne at 150ml as standard. Beer and cider is served as a 330ml serve in a bottle or can.

Smaller measures of wine and spirits are available upon request.