

AUTUMN & WINTER MENU

SADL ERSW ELLS Events

WELCOME

Crafted in house, the Sadler's Wells Autumn & Winter menu reflects the same quality and diversity that we enjoy on the stage.

Like the architecture of the Sadler's Wells buildings, our menus marry the traditional with the contemporary; recreating well-loved dishes and flavours with a contemporary twist. We offer a wide range of options to cater to all diners, including plant-based and vegetarian dishes as well as gluten-free options.

All our menus use ingredients that are seasonally produced and sustainably packaged.

Our Events Team is on hand to tailor menu selections and create a bespoke package for your event.
Please speak to us about any specific dietary requirements or preferences.

Menu prices exclude VAT.

Please note that Sadler's Wells cannot guarantee the absence of traces of nuts or other allergens, as dishes containing these may be prepared in our kitchen. Vegetarian (V) and plant-based (PB) options noted on the menu, Allergens noted on the menu – celery (Ce), gluten (Gl), crustaceans (Cr), eggs (Eg), fish (Fi), lupin (Lu), milk (Mi), mollusc (Mo), mustard (Mu), nuts (Nu), peanuts (Pn), sesame (Se), soya (So), sulphur dioxide (Su).



SADLERSWELLS Events

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HOT DRINKS & BAKERY

Minimum numbers 10

We are proud to serve Union Hand-Roasted coffee & Birchall teas in our venues.

Tea & Coffee

Organic coffee & tea selection	£3.65
With biscuits (Gl, Mi, Nu) (V)	£4.50
With pastries (Gl, Mi) (V)	£5.50
Continuous coffee & tea selection	£10.95

Homemade goodies

£3.40 per item

Fruit scones, preserve & clotted cream (Gl, Eg, Mi, V)
Banana & pecan loaf (Gl, Eg, Mi, Nu, V)
Vegan chocolate cake (Gl, So, PB)
Strawberry & clotted cream cake (Gl, Eg, Mi, Su, V)
Gluten-free lemon & pistachio cake (Eg, Nu)
Mini carrot cake (Gl, Eg)
Mini brownie (Gl, So, Eg, Mi)
Homemade cookies

£4.00 per item

Raspberry & pistachio tart (Eg, Mi, Nu, V)
Dark chocolate brownies (Gl, Eg, Mi, V)
Blueberry frangipane tart (Gl, Eg, Mi, Nu, V)











BREAKFAST

Minimum numbers 10

Healthy options

Yoghurt, berry & granola pot (Mi)	£3.10
Overnight oats	£3.10
Chia seed porridge with tropical fruit	£3.10
Seasonal fruit bowl *(10 pieces)*	£18.00
Seasonal fruit platter with coconut yoghurt dip *(for 10)*	£25.00

Breakfast baps

£5.50 per item

Baked eggs with chives (Gl, Eg, V)
Tomato, mushroom & spinach (PB)
HG Walter Cumberland sausage, spiced tomato chutney (Gl, Mu, Su)
HG Walter smoked bacon (Gl, Su)

Belgian Waffles

£8.00 per item

Sweet:

Berries & Greek yoghurt (Mi, Eg, Gl)
Nutella & crème chantilly (Mi, Eg, Gl, Nu)
Seasonal fruit compote, crème chantilly (Mi, Eg, Gl)
Caramelised banana, macadamia nut brittle, crème chantilly (Mi, Eg, Gl)

Savoury:

Mexican waffle with chorizo, poached egg & avocado (Mi, Eg, Gl)
Smoked salmon with poached or scrambled eggs (Mi, Eg, Gl)
Eggs Benedict (Mi, Eg, Gl, Su)
Fried egg, bacon & maple syrup (Mi, Eg, Gl, Su)

Breakfast croissants

£5.50 per item

HG Walter smoked bacon & egg (Gl, Eg, Mi)
Egg & sun-blush tomato (Gl, Eg, V)
Scrambled tofu-filled croissants (Gl, So, PB)
Smoked salmon, dill pickled cucumber (Gl, Eg, Fi, Mi, Su)






WORKING LUNCH & FINGER FOOD

Minimum numbers 15

Working lunch

£18.50 per person

1.5 rounds per person

Chef's selection of in-house seasonal sandwiches
Vegetable crisps
Seasonal bowl of fruit

Deluxe working lunch

£22.50 per person

1.5 rounds per person

Chef's selection of sandwiches, focaccias, flavoured breads & wraps
Vegetable crisps
Seasonal bowl of fruit
Chef's sweet treat of the day

Working lunch with finger food

£30 per person

Chef's selection of sandwiches, focaccias & wraps
Choice of three savoury & one sweet finger food item

Finger food

£4.25 per item

Hot

Cheeseburger sliders, spicy tomato relish, dill pickles (Gl, Eg, Mi, Su)
Texan pulled pork sliders, smashed avocado, pink onions (Gl, Eg, Mi, Su)
Buttermilk Korean chicken slider with kimchi slaw & Kewpie mayo (Gl, Eg, Mi, Mu)
Pork & chorizo sausage rolls (Gl, Eg, Su)
Vegan sausage rolls (Gl, PB)
BBQ jackfruit spring rolls (Gl, PB)
Tempeh goujons, marmite batter, wakame mayo (So, PB)
Cauliflower poppers, chipotle dip (PB)
Punjabi samosa, mango chutney (Gl, Mu, Su)

Cold

Ratatouille crostini, vegan feta crumble (Gl, PB)
Beetroot hummus, flatbreads (Gl, PB)
Squash and feta tart (Gl, Eg, Mi)
Moroccan-style asparagus & chicken filo parcels (Gl, Mi)
Carpaccio of summer courgette tartlet (Gl, Su)
Loaded chicken Caesar baby gem (Mi)
Winter tomato, gluten-free bruschetta, basil emulsion (Mu, Su)

Sweets

Spiced carrot cake (Gl, Eg, Mi)
Lemon tart, vanilla marshmallow (Gl, Eg, Mi)
Opera cube (So, PB)
Fruit crème pâtisserie tart (Gl, Eg, So)
Lime posset with raspberries (Mi)
Chocolate ganache tart (Gl, Eg, Mi, So)

FORK BUFFET

Minimum numbers 20 | £42.00 per person

Mains *(Please choose 2 options)*

Fish

Sadler's Wells fish pie (Mi, Fi, Cr, Mu, Su)
Poached salmon with lemon butter sauce & sea herbs (Fi, Mi)
Roast cod fillet with a caper & parsley nut brown butter (Fi, Mi)
Sri Lankan fish curry (Fi, Su, Mu)

Meat

Chicken forestiere (Mi, Mu, Su)
Grass-fed beef & button mushroom stroganoff (Mi, Mu)
Traditional cottage pie (Su, Mi)
Lancashire neck of lamb hotpot (Mi, Su)
Paillard chicken, lemon & herbs (Su, Mi)
Sadler's Wells jerk chicken (Su)

Vegetarian

Wild mushroom & thyme risotto, aged parmesan (Mi, V) - *can be made PB*
Truffled mac 'n' cheese (Gl, Mi, V) - *can be made Gl free*
Aubergine parmigiana (Gl, Su, Mi, V, Eg)
Pumpkin & sage tortellini, chestnuts, parmesan emulsion (Mi, Eg, Gl, V)

Plant-based

Shepherd's pie (So, PB)
Vegetable & coconut curry (Mu, Su, PB)
Spinach gnocchi with collard greens (Su, PB)
Middle Eastern baked cauliflower steak (Se, So, PB)

Sides *(Please choose 3 options)*

Braised baby potatoes, lemon, garlic & parsley (Na, V)
Roasted winter vegetables, chives, slow-roasted winter cherry tomatoes (Na, V)
Pilaf rice (V)
Creamed mash potato (Mi, V)
Buttered seasonal greens (Mi, V)
Rocket with a classic French dressing (Su, Mu, Eg, V)
Winter plum tomatoes, basil, black olive & sea salt croutons (Gl, V)

All can be made plant-based.

Desserts *(Please choose 1 option)*

Mulled plum Eton mess (Mi, Eg, V)
Bramley apple pie, warm custard (Eg, Mi, Gl, V)
Upside-down spiced pineapple cake, Jersey double cream (Mi, Eg, Gl, V)
Forest fruits potted cheesecake (Mi, Eg, Gl, V)
Crème brûlée (Mi, Eg, V)
Seasonal fruit salad (PB)
Chocolate mousse (So, PB)

SEATED LUNCH & DINNER

Minimum numbers 10
Two course from £55.00 per person | Three course from £65.00 per person
Including tea, coffee and chocolate truffles

Starters

Roast delica pumpkin soup, goat's cheese croquette, sage oil (Ce, Mi, Su) (PB option available)
Salt-baked heirloom beets, hummus, crispy chickpeas, mizuna, cab sav vinaigrette (PB, Su)
Pot roast Cornish chicken & leek terrine, crispy skin, sauce gribiche,
charred sourdough (Gl, Eg, Mu, Su)
Classic Severn & Wye smoked salmon, baby watercress, Lilliput capers, shallots,
dill crème fraîche & keta caviar (Fi, Mi, Su)
Puntarelle Caesar salad, sourdough croutons, soft-boiled Cornish hen's egg (Gl, Mi, Su)
Beef carpaccio, beef dripping croutons, smoked oil, parmesan custard, red vein sorrel,
chimichurri dressing (Gl, Eg, Mi, Su)

Mains

Wild mushrooms, sautéed gnocchi, porcini emulsion, chives (PB, Su)
Seared Scottish sea trout, wilted spinach, coco de Paimpol beans, chervil oil (Fi, Su)
Cornish herb-crusted rack of lamb, lamb shoulder tamales, roasted tomatillos,
pimento jus (Ce, Mu, Gl, Su, Mi)
Mojo ballotine of Yorkshire chicken, fondant sweet potato, puffed wild rice, rainbow chard,
lemon verbena, chicken jus (Ce, Mu, Gl, Su, Mi)
Loin of Cornish cod, Jerusalem artichoke, wilted kale, chervil (Fi, Ce, Mu, Su, Mi)
Aged grass-fed sirloin of beef, pomme anna, roasted roots, jalapeno &
lime bearnaise (Ce, Mu, Su, Mi)

Desserts

Seville orange and milk chocolate cremoux log (Eg, Gl, So, Mi, V)
Baked plum & almond frangipane tart, crème chantilly (Mi, Nu, Eg, Gl, So, Mi, V)
Milk chocolate & passionfruit delice (So, PB)
Pear & rosemary petit gâteaux (So, Mi, V)
Coconut & mango tort (So, V)

All desserts can be made plant-based.

Artisan British cheeseboard

£8.00 per person

Served with celery, grapes, chutney, cheese biscuits & crackers (Gl, Eg, Mi, V)

Bespoke menus available upon request.

AFTERNOON TEA

Minimum numbers 15
£27.50 per person

Add a glass of prosecco £8.00 per person

Selection of sweets

Raspberry Mogador, shaved milk chocolate (Gl, Eg, Mi, Su, V)
White chocolate & ruby éclair (Gl, Eg, Mi, Su, V)
Classic carrot cake, hazelnut cream (Gl, Eg, Nu, Su, V)
Lemon meringue tart (Gl, Eg, Mi, Su, V)

Homemade scones

Selection of plain & raisin scones, homemade strawberry compôte & Dorset clotted cream (Gl, Eg, Mi, V)

Finger sandwiches

Smoked salmon & dill crème fraîche (Gl, Fi, Mi)
Coronation chicken (Gl, Mu, Su)
Cucumber & cream cheese (Gl, Mi, V)
Free-range egg & mustard cress (Gl, Eg, Mu, V)

Served with a selection of Birchall teas.

CANAPÉS

Minimum numbers 20
£4.00 per item

Meat

Grass-fed sirloin of beef, Yorkshire pudding, chimichurri (Su, Gl, Eg, Mi)
Pot roast chicken presse, herb crème fraiche, mushroom butter (Mi, Su)
Hoisin Duck, cucumber, crispy black rice, sesame (Se, Su, So, Gl)
Chicken liver parfait tartlet, sautern golden sultanas (Mi, Su)
Smoked ham hock terrine, piccalilli (Su)
Cuban sandwich skewers (Su, Mu, Gl)

Fish

Scottish salmon ceviche tostadas (Fi, Su, Mu)
Prawn katsu & avocado sushi roll, chilli mayo, crispy onions (Gl, Eg, Su, Mu, Cr)
Queen scallop & chorizo skewer, mojo rojo (Mo, Su)
Smoked trout, rye bread, pickled dill cucumbers, sour cream (Gl, Fi, Su, Mi)

Vegetarian

Spiced pumpkin arancini, black garlic emulsion (Eg, Gl, Su, Mu, V)
Devilled quail's egg, espelette (Eg, Mu, So, V)
Roasted Charlotte potato, parmesan custard, truffle (Eg, Mi, V)
Heritage beetroot croustade, horseradish espuma, balsamic pearls (Su, So, Eg, Gl, V)

Plant-based

Tart of burnt Lincolnshire leeks, whipped vegan feta, charred sweetcorn salsa (So, PB)
Plantain tostone, smashed avocado, black bean mole (Su, PB)
Baba ganoush, za'atar flatbread, pomegranate (Gl, Se, Su, PB)
Kimchi fritter, gochujang mayonnaise, spring onion (Mu, Su, PB)
Crispy polenta, whipped feta, glazed fig, fig chutney (Su, PB)
Sadler's vegetable sushi roll, whipped miso emulsion, shiso, shichimi togarashi (So, Su, PB)

Dessert

Dulce chocolate & organic coffee delice (Mi, Eg, Gl, So, V)
Plum & raisin macaron (Nu, Eg, V)
Yuzu & bergamot tart, vanilla marshmallow (Mi, Eg, Gl, So, V)
Milk chocolate Rocher (So, PB)

SADLERSWELLS Events

Bespoke menu available upon request











SMALL PLATES & BOWL FOOD

Minimum numbers 20 | £9.50 per item
Bespoke menu available upon request

Meat

Slow-cooked pork belly glazed with Pedro Ximénez & quince, sauerkraut (Su)
Glazed short rib of beef, creamed horseradish mash potato, kale, braising liquor (Mi, Su)
Slow-cooked chipotle lamb shoulder, sweet potato mash, puffed black rice, avocado, salsa (Su)
Cornish chicken katsu, house pickled vegetables, steamed jasmine rice (Gl, Su, Eg, Mu)
Ravioli of grass-fed shin of beef, salsa di pomodoro, aged parmesan regiano (Su, Gl, Eg, Mi)

Fish

Teriyaki-glazed salmon, Asian noodle salad (So, Se)
Smoked haddock, prawn & salmon fish pie, fricassée of peas (Fi, Cr, Mi, Mu)
Seared stonebass, wilted spinach, coco de paimpol beans, Jerusalem artichokes, chervil oil (Fi, Su, Mi)
Loin of cod, crispy potatoes, beer batter scraps, buttermilk tartar sauce, parsley oil (Fi, Gl, Su, Mi)
Steamed sea bass with soya, sesame & ginger, julienne vegetables, steamed jasmine rice, spring onions (So, Se, Fi)

Vegetarian & Plant-based

Thai yellow vegetable curry, sticky rice, prawnless crackers (So, Su, PB)
King oyster mushroom katsu, house pickled vegetables, steamed jasmine rice (Gl, Eg, Mu, PB)
Saute wild mushrooms, gnocchi, porcini emulsion, chives (Mi, Su, V)*
Salt-baked heirloom beetroot, hummus, crispy spiced chickpeas, feta, mint, pomegranate (Su, Se, PB)
Risotto of delica pumpkin, trompettes, pumpkin seed salsa verde (Mi, Su, V)*
Tortelloni of sweet potato & leeks, wilted rocket, rosemary cream (Gl, Mi, V)*

*Can be made PB

BOARDS & NIBBLES

Minimum numbers 10

Boards

£16.00 per person per board

Charcuterie
Fennel & garlic salami, coppa, bresaola, lomo, olive tapenade, focaccia, pickles (Gl, Su)

Sadler's Wells British cheese
Selection of British cheeses with a selection of homemade crackers, bread & chutneys.
Cornish yarg, Somerset brie, Long Clawson blue stilton, aged vintage cheddar (Mi, Su)

Mezze board
Falafels, Hummus, babaganoush, tabbouleh, stuffed vine leaves, Olives, pickled
Vegetables, warm flatbread (PB, Se, Su, So)

Nibbles

Choice of 3 for £7.50 per person
Choice of 4 for £8.50 per person

All-butter mini cocktail cheese straws (Gl, Eg, Mi)
Toasted almonds (Nu, PB)
Chilli rice crackers (Gl, PB)
Marinated pitted olives (Su, PB)
Mixed nuts (Nu, PB)
Pretzels (Gl)

SOFT DRINKS

Harrogate water

Still & sparkling mineral water (500ml)	**£2.50**
Still & sparkling mineral water (750ml)	**£4.25**
Hydration station, filtered water loaded with fruits & herbs (per person)	**£2.00**

Coca-Cola (330ml)

Coca-Cola | Diet Coke	**£3.50**

Dalston range (330ml)

Cherryade | Lemonade | Fizzy peach | Pineapple	**£3.50**

Hartridges juice (330ml)

Orange | Cranberry	**£4.00**

Something and Nothing Seltzer (330ml)

Cucumber | Rose | Yuzu	**£4.00**

Fruit juice (per litre)

Orange | Apple | Cranberry	**£10.50**
Fresh orange | Fresh apple	**£15.00**

Cordial (per litre)

Elderflower | Lemongrass & ginger	**£13.00**

Iced tea (per 5 litres)

Homemade lemon iced tea	**£45.00**

Alcohol free cocktails (per litre)

Negroni – Alcohol free gin, Vermouth & Campari	**£42.00**
Sangria – Alcohol free wine, lemonade, orange juice & fresh-cut fruit	**£30.00**
Virgin Mary – Tomato juice, lemon juice, Worcestershire sauce, celery	**£28.00**

Please note we do not serve tap water
All drinks are charged on consumption unless otherwise agreed.






CALUSARI
PINOT NOIR
CALUSARI
PINOT GRIGIO

DRINKS

Sparkling wine

Prosecco DOC, Spumante Passaparola	*Pradio, Friuli, Italy*	**£41.00**
Blanquette de Limoux Brut, Cuvée Françoise, Maison Antech	*Languedoc-Roussillon, France*	**£55.00**
Classic Cuvée, Roebuck Estates	*Sussex, England*	**£70.00**
Rosé de Noirs, Roebuck Estates	*Sussex, England*	**£75.00**
Grande Réserve, Premier Cru, Pierre Mignon	*Champagne, France*	**£80.00**
Billecart-Salmon, Brut Reserve	*Champagne, France*	**£100.00**

White wine

Pinot Grigio, Calusari, Cramele Recas	*Viile Timișului, Romania*	**£28.50**
Pique & Mixe Piquepoul-Terret, IGP Côtes de Thau Blanc, Vignerons de Florensac	*Languedoc-Roussillon, France*	**£33.50**
Vale do Homem Branco, Vinho Verde DOC, Quintas do Homem	*Vinho Verde, Portugal*	**£36.00**
Riesling, Funkstille	*Niederösterreich, Austria*	**£42.00**
Sauvignon Blanc, Mayfly	*Marlborough, New Zealand*	**£44.00**
Il Forte, Gavi DOCG, Produttori del Gavi	*Piedmont, Italy*	**£50.00**
Organic Grillo, Baglio Gibellina, Sogno del Sud, IGT	*Sicily, Italy*	**£48.00**
Albariño, El Camarón, Rías Baixas	*Galicia, Spain*	**£55.00**
Artelium Pinot Gris	*Sussex, England*	**£60.00**
Chablis, Domaine Bernard Defaix	*Burgundy, France*	**£70.00**

All drinks are charged on consumption unless otherwise agreed.

DRINKS

Rosé wine

Pinot Grigio Rosé, Terre di Chieti IGT, Bella Modella *Abruzzo, Italy*	**£31.00**
Grenache Rosé, IGP Pays d'Oc, Felicette, Terres Fidèles *Languedoc-Roussillon, France*	**£37.00**
B by La Grande Bauquière, Domaine de la Grande Bauquière *Provence, France*	**£45.00**

Orange wine

Organic Catarratto, IGP, Vicoletto, Rallo Azienda Agricola *Sicily, Italy*	**£49.50**

Red wine

Pinot Noir,Calusari, Cramele Recas *Viile Timișului, Romania*	**£28.50**
Merlot Reserva, Los Espinos, Espinos Y Cardos *Central Valley, Chile*	**£36.00**
Rioja, Tradicional, de Alto Rioja y Más *Rioja, Spain*	**£34.00**
Rosso Biologico (Nero d'Avola), IGT, Fabrizio Vella *Sicily, Italy*	**£37.50**
Organic Malbec, Maipú, Triuno, Manos Negras *Mendoza, Argentina*	**£45.00**
Light Speed Grenache Noir, IGP Côtes Catalanes Felicette *Roussillon, France*	**£40.00**
Côtes du Rhône Rouge, Le Revêur, Guillaume Gonnet *Rhône, France*	**£50.00**
Lirica, Primitivo di Manduria, DOC, Produttori di Manduria *Puglia, Italy*	**£55.00**
Chianti Classico DOCG, Castello di Meleto *Tuscany, Italy*	**£65.00**
Artelium Pinot Noir *Sussex, England*	**£60.00**

All drinks are charged on consumption unless otherwise agreed.

DRINKS

Beer & Cider

Asahi (330ml)	**£6.00**
Asahi Super Dry 0% ABV (330ml)	**£5.50**
Jubel Peach Lager	**£7.00**
Signature Rodie IPA	**£7.00**
Meantime IPA	**£7.00**
Cornish Orchard Cider (330ml) *Gold Cider | Cherry & Blackberry*	**£6.50**

Cocktails

Selection of canned cocktails (330ml)	**£10.00**

Spirits

Single (25ml)	**£8.00**
Double (50ml)	**£12.00**

All drinks are charged on consumption unless otherwise agreed.

TERMS & CONDITIONS

Confirmation
Sadler’s Wells Catering require full menu and beverage selections at least two weeks prior.

Minimum Charge
An agreed minimum number for catering will be specified at the time of confirmation.
If the numbers increase after confirmation, Sadler’s Wells Catering will attempt to accommodate with at least five working days' notice. In the case of increased numbers, the number catered for at the event will form the basis of the charge.
Sadler’s Wells Catering cannot guarantee to supply services to numbers of guests arriving at the event in excess of those agreed.
Minimum number for catering is ten for teas and coffees and working lunches, and 20 for all other items.

Cancellation
In the event that Sadler’s Wells Catering receives written notice cancelling the confirmed booking from the client, the client shall pay Sadler’s Wells Catering a cancellation fee calculated as follows:
Less than seven days prior to the commencement of the event – 100% of the total catering charge
Less than 14 days prior to the commencement of the event – 75% of the total catering charge
Less than 21 days prior to the commencement of the event – 50% of the total catering charge
In the event that the client cancels a booking that the company has made on its behalf, for entertainment, car hire, equipment or otherwise, all cancellation charges shall be met by the client

Payment
An invoice will be issued for the total confirmed charges from Sadler’s Wells Catering. Payment can be made by BACS or credit card.

VAT
All prices are exclusive of VAT at the standard rate.

Dietary Requirements
Dishes may contain, directly or indirectly, nuts or nut products. We will endeavour to cater for any specific dietary requirements, provided that adequate notice is given by the client. Additional charges may apply.

Loss or Damage
Any articles placed in our care are left entirely at the owner’s risk. If our property is wilfully or negligently damaged at a function by the client, its guests or a third party contracted by the client, the replacement cost or repair is payable by the client.

Force Majeure
No liability is accepted for failure of performance due to strike, lockout, hostilities or any other circumstances beyond the control of Sadler’s Wells Catering.

Staffing
Prices include staffing costs to the level we think will make your event run smoothly; we will discuss your specific needs at the point of booking. For certain events, an additional minimum staff charge will apply.

TERMS & CONDITIONS

Equipment hire
A nominal charge of £300.00 will be added to include our standard cutlery, crockery and table linen. An additional hire charge may apply based on the scope and type of your event. This will be added to your quote.

Third Party Arrangements
The client must also ensure any third-party contractors abide by Sadler's Wells policies for health and safety, access, hours of work, deliveries, confidentiality and COSHH register. A risk assessment is required from any third-party contractor no later than 21 days prior to the event. The quotation is net of VAT. Any commission payable to any third party must be added to the quotation.

Conduct of Guests
The client shall be responsible for the orderly conduct of the event and shall ensure that nothing shall be done which may constitute a breach of the law or in any way a nuisance or be an infringement of or occasion or render possible forfeiture or endorsement of any license for the sale of alcohol or for music and dancing. Failure to do so shall entitle Sadler's Wells Catering to require the offending individual(s) to leave the function and shall constitute a breach of these terms and conditions of trading.
The client must ensure that it abides by the conditions in the terms and conditions – including smoking in designated areas only.

Taxi Charge
A charge will apply for any staff members working before 7am and/or after 11pm.

Peacock Theatre
For events at The Peacock Theatre, we are unable to offer hot food. Please note there may also be additional charges where necessary, by prior agreement.















BREAKFAST

Minimum numbers 10



Healthy options

Yoghurt, berry & granola pot (Mi)	£3.10
Overnight oats	£3.10
Chia seed porridge with tropical fruit	£3.10
Seasonal fruit bowl *(10 pieces)*	£18.00
Seasonal fruit platter with coconut yoghurt dip *(for 10)*	£25.00

Breakfast baps

£5.50 per item

Baked eggs with chives (Gl, Eg) (V)
Tomato, mushroom & spinach (PB)
HG Walter Cumberland sausage, spiced tomato chutney (Gl, Mu, Su)
HG Walter smoked bacon (Gl, Su)

Belgian Waffles

£8.00 per item

Sweet:

Berries & Greek yoghurt (Mi, Eg, Gl)
Nutella & crème chantilly (Mi, Eg, Gl, Nu)
Seasonal fruit compote, crème chantilly (Mi, Eg, Gl)
Caramelised banana, macadamia nut brittle, crème chantilly (Mi, Eg, Gl)

Savoury:

Mexican waffle with chorizo, poached egg & avocado (Mi, Eg, Gl)
Smoked salmon with poached or scrambled eggs (Mi, Eg, Gl)
Eggs Benedict (Mi, Eg, Gl, Su)
Fried egg, bacon & maple syrup (Mi, Eg, Gl, Su)

Breakfast croissants

£5.50 per item

HG Walter smoked bacon & egg (Gl, Eg, Mi)
Egg & sun-blush tomato (Gl, Eg, V)
Scrambled tofu-filled croissants (Gl, So, PB)
Smoked salmon, dill pickled cucumber (Gl, Eg, Fi, Mi, Su)









AFTERNOON TEA

Minimum numbers 15
£27.50 per person

Add a glass of prosecco £8.00 per person

Selection of sweets

Raspberry Mogador, shaved milk chocolate (Gl, Eg, Mi, Su, V)
White chocolate & ruby éclair (Gl, Eg, Mi, Su, V)
Classic carrot cake, hazelnut cream (Gl, Eg, Nu, Su, V)
Lemon meringue tart (Gl, Eg, Mi, Su, V)

Homemade scones

Selection of plain & raisin scones, homemade strawberry compôte & Dorset clotted cream (Gl, Eg, Mi, V)

Finger sandwiches

Smoked salmon & dill crème fraîche (Gl, Fi, Mi)
Coronation chicken (Gl, Mu, Su)
Cucumber & cream cheese (Gl, Mi, V)
Free-range egg & mustard cress (Gl, Eg, Mu, V)

Served with a selection of Birchall teas.



SEATED LUNCH & DINNER

Minimum numbers 10
Two course from £55.00 per person | Three course from £65.00 per person
Including tea, coffee and chocolate truffles

Starters

Roast delica pumpkin soup, goat's cheese croquette, sage oil (Ce, Mi, Su) (PB option available)
Salt-baked heirloom beets, hummus, crispy chickpeas, mizuna, cab sav vinaigrette (PB, Su)
Pot roast Cornish chicken & leek terrine, crispy skin, sauce gribiche,
charred sourdough (Gl, Eg, Mu, Su)
Classic Severn & Wye smoked salmon, baby watercress, Lilliput capers, shallots,
dill crème fraîche & keta caviar (Fi, Mi, Su)
Puntarelle Caesar salad, sourdough croutons, soft-boiled Cornish hen's egg (Gl, Mi, Su)
Beef carpaccio, beef dripping croutons, smoked oil, parmesan custard, red vein sorrel,
chimichurri dressing (Gl, Eg, Mi, Su)

Mains

Wild mushrooms, sautéed gnocchi, porcini emulsion, chives (PB, Su)
Seared Scottish sea trout, wilted spinach, coco de Paimpol beans, chervil oil (Fi, Su)
Cornish herb-crusted rack of lamb, lamb shoulder tamales, roasted tomatillos,
pimento jus (Ce, Mu, Gl, Su, Mi)
Mojo ballotine of Yorkshire chicken, fondant sweet potato, puffed wild rice, rainbow chard,
lemon verbena, chicken jus (Ce, Mu, Gl, Su, Mi)
Loin of Cornish cod, Jerusalem artichoke, wilted kale, chervil (Fi, Ce, Mu, Su, Mi)
Aged grass-fed sirloin of beef, pomme anna, roasted roots, jalapeno &
lime bearnaise (Ce, Mu, Su, Mi)

Desserts

Seville orange and milk chocolate cremoux log (Eg, Gl, So, Mi, V)
Baked plum & almond frangipane tart, crème chantilly (Mi, Nu, Eg, Gl, So, Mi, V)
Milk chocolate & passionfruit delice (So, PB)
Pear & rosemary petit gâteaux (So, Mi, V)
Coconut & mango tort (So, V)
All desserts can be made plant-based.

Add on:

Artisan British cheeseboard

£8.00 per person

Served with celery, grapes, chutney, cheese biscuits & crackers (Gl, Eg, Mi, V)

Bespoke menus available upon request.



HOT DRINKS & BAKERY

Minimum numbers 10

Tea & Coffee

Organic coffee & tea selection	£3.65
With biscuits (Gl, Mi, Nu) (V)	£4.50
With pastries (Gl, Mi) (V)	£5.50
Continuous coffee & tea selection	£10.95

We are proud to serve Union Hand-Roasted coffee & Birchall teas in our venues.



Homemade goodies

£3.40 per item

Fruit scones, preserve & clotted cream (Gl, Eg, Mi, V)
Banana & pecan loaf (Gl, Eg, Mi, Nu, V)
Vegan chocolate cake (Gl, So, PB)
Strawberry & clotted cream cake (Gl, Eg, Mi, Su, V)
Gluten-free lemon & pistachio cake (Eg, Nu)
Mini carrot cake (Gl, Eg)
Mini brownie (Gl, So, Eg, Mi)
Homemade cookies

£4.00 per item

Raspberry & pistachio tart (Eg, Mi, Nu, V)
Dark chocolate brownies (Gl, Eg, Mi, V)
Blueberry frangipane tart (Gl, Eg, Mi, Nu, V)

















BOARDS & NIBBLES

Minimum numbers 10

Boards

£16.00 per person per board

Charcuterie

Fennel & garlic salami, coppa, bresaola, lomo, olive tapenade, focaccia, pickles (Gl, Su)

Sadler's Wells British cheese

Selection of British cheeses with a selection of homemade crackers, bread & chutneys.
Cornish yarg, Somerset brie, Long Clawson blue stilton, aged vintage cheddar (Mi, Su)

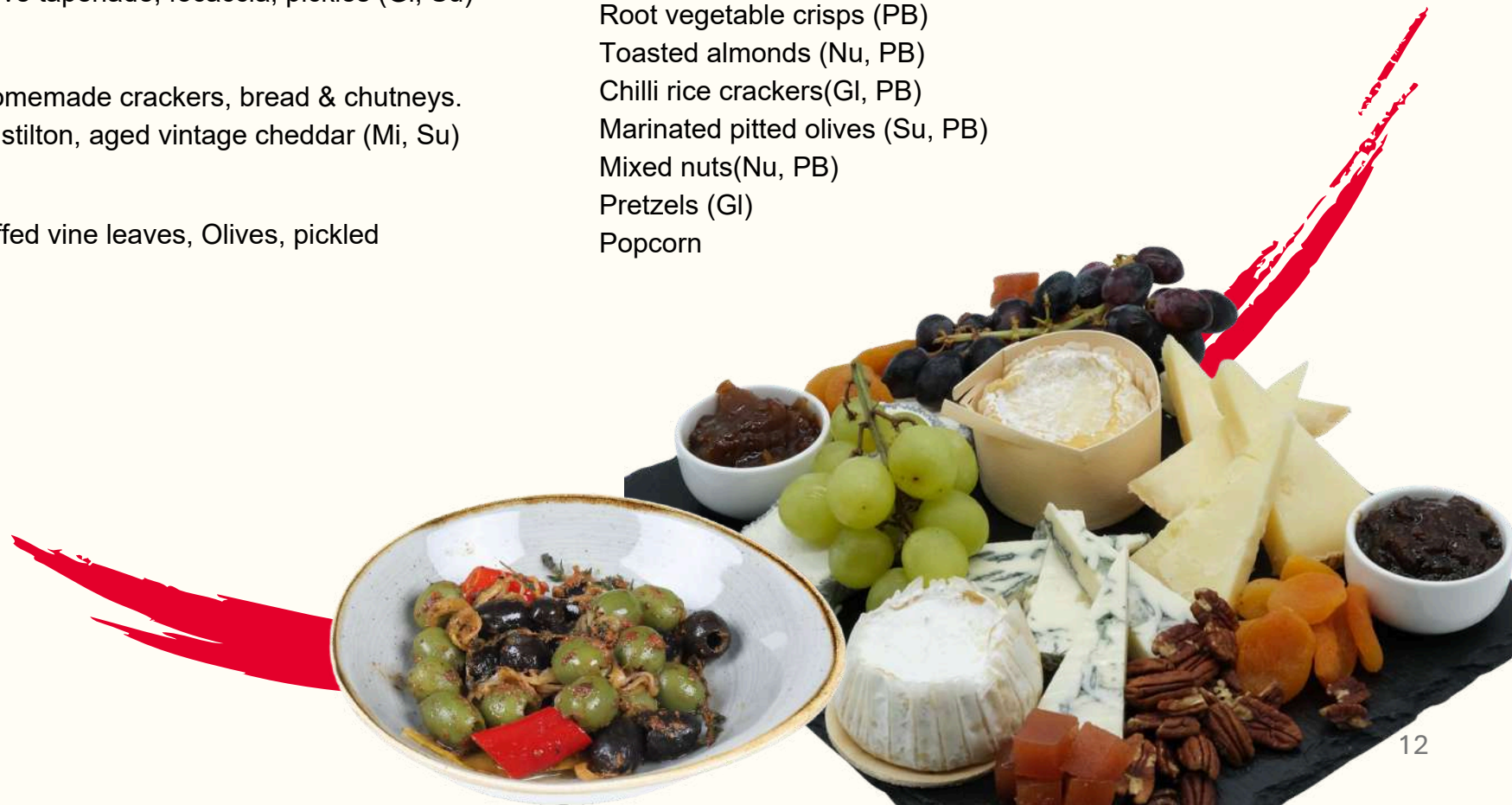
Mezze board

Falafels, Hummus, babaganoush, tabbouleh, stuffed vine leaves, Olives, pickled Vegetables, warm flatbread (PB) (Se) (Su) (So)

Nibbles

Choice of 3 for £7.50 per person
Choice of 4 for £8.50 per person

All-butter mini cocktail cheese straws (Gl, Eg, Mi)
Root vegetable crisps (PB)
Toasted almonds (Nu, PB)
Chilli rice crackers(Gl, PB)
Marinated pitted olives (Su, PB)
Mixed nuts(Nu, PB)
Pretzels (Gl)
Popcorn



BOARDS & NIBBLES

Minimum numbers 10

Boards

£16.00 per person per board

Charcuterie

Fennel & garlic salami, coppa, bresaola, lomo, olive tapenade, focaccia, pickles (Gl, Su)

Sadler's Wells British cheese

Selection of British cheeses with a selection of homemade crackers, bread & chutneys.
Cornish yarg, Somerset brie, Long Clawson blue stilton, aged vintage cheddar (Gl, Mi, Su)

Mezze board

Falafels, Hummus, babaganoush, tabbouleh, stuffed vine leaves, Olives, pickled Vegetables, warm flatbread (Se, Su, So, PB)

Nibbles

Choice of 3 for £7.50 per person
Choice of 4 for £8.50 per person

All-butter mini cocktail cheese straws (Gl, Eg, Mi)
Root vegetable crisps (PB)
Toasted almonds (Nu, PB)
Chilli rice crackers (Gl, PB)
Marinated pitted olives (Su, PB)
Mixed nuts (Nu, PB)
Pretzels (Gl)
Popcorn



WORKING LUNCH & FINGER FOOD

Minimum numbers 15

Working lunch

£18.50 per person

1.5 rounds per person

Chef's selection of in-house seasonal sandwiches
Vegetable crisps
Seasonal bowl of fruit

Deluxe working lunch

£22.50 per person

1.5 rounds per person

Chef's selection of sandwiches, focaccias, flavoured breads & wraps
Vegetable crisps
Seasonal bowl of fruit
Chef's sweet treat of the day

Working lunch with finger food

£30 per person

Chef's selection of sandwiches, focaccias & wraps
Choice of three savoury & one sweet finger food item

Finger food

£4.25 per item

Hot

Cheeseburger sliders, spicy tomato relish, dill pickles (Gl, Eg, Mi, Su)
Texan pulled pork sliders, smashed avocado, pink onions (Gl, Eg, Mi, Su)
Buttermilk Korean chicken slider with kimchi slaw & Kewpie mayo (Gl, Eg, Mi, Mu)
Pork & chorizo sausage rolls (Gl, Eg, Su)
Vegan sausage rolls (Gl, PB)
BBQ jackfruit spring rolls (Gl, PB)
Tempeh goujons, marmite batter, wakame mayo (So, PB)
Cauliflower poppers, chipotle dip (PB)
Goat's cheese & spinach tart (Gl, Eg, Mi)
Punjabi samosa, mango chutney (Gl, Mu, Su)

Cold

Ratatouille crostini, vegan feta crumble (Gl, PB)
Beetroot hummus, flatbreads (Gl, PB)
Pea & mint tart (Gl, Eg, Mi)
Moroccan-style asparagus & chicken filo parcels (Gl, Mi)
Carpaccio of summer courgette tartlet (Gl, Su)
Loaded chicken Caesar baby gem (Mi)
Heirloom tomato, gluten-free bruschetta, basil emulsion (Mu, Su)

Sweets

Spiced carrot cake (Gl, Eg, Mi)
Lemon tart, vanilla marshmallow (Gl, Eg, Mi)
Opera cube (So, PB)
Fruit crème pâtisserie tart (Gl, Eg, So)
Lime posset with raspberries (Mi)
Chocolate ganache tart (Gl, Eg, Mi, So)



BREAKFAST

Minimum numbers 10



Healthy options

Yoghurt, berry & granola pot (Mi)	£3.10
Overnight oats	£3.10
Chia seed porridge with tropical fruit	£3.10
Seasonal fruit bowl *(10 pieces)*	£18.00
Seasonal fruit platter with coconut yoghurt dip *(for 10)*	£25.00

Breakfast baps

£5.50 per item

Baked eggs with chives (Gl, Eg) (V)
Tomato, mushroom & spinach (PB)
HG Walter Cumberland sausage, spiced tomato chutney (Gl, Mu, Su)
HG Walter smoked bacon (Gl, Su)

Belgian Waffles

£8.00 per item

Sweet:

Berries & Greek yoghurt (Mi, Eg, Gl)
Nutella & crème chantilly (Mi, Eg, Gl, Nu)
Seasonal fruit compote, crème chantilly (Mi, Eg, Gl)
Caramelised banana, macadamia nut brittle, crème chantilly (Mi, Eg, Gl)

Savoury:

Mexican waffle with chorizo, poached egg & avocado (Mi, Eg, Gl)
Smoked salmon with poached or scrambled eggs (Mi, Eg, Gl)
Eggs Benedict (Mi, Eg, Gl, Su)
Fried egg, bacon & maple syrup (Mi, Eg, Gl, Su)

Breakfast croissants

£5.50 per item

HG Walter smoked bacon & egg (Gl, Eg, Mi)
Egg & sun-blush tomato (V)
Scrambled tofu-filled croissants (Gl, So, PB)
Smoked salmon, dill pickled cucumber (Gl, Eg, Fi, Mi, Su)

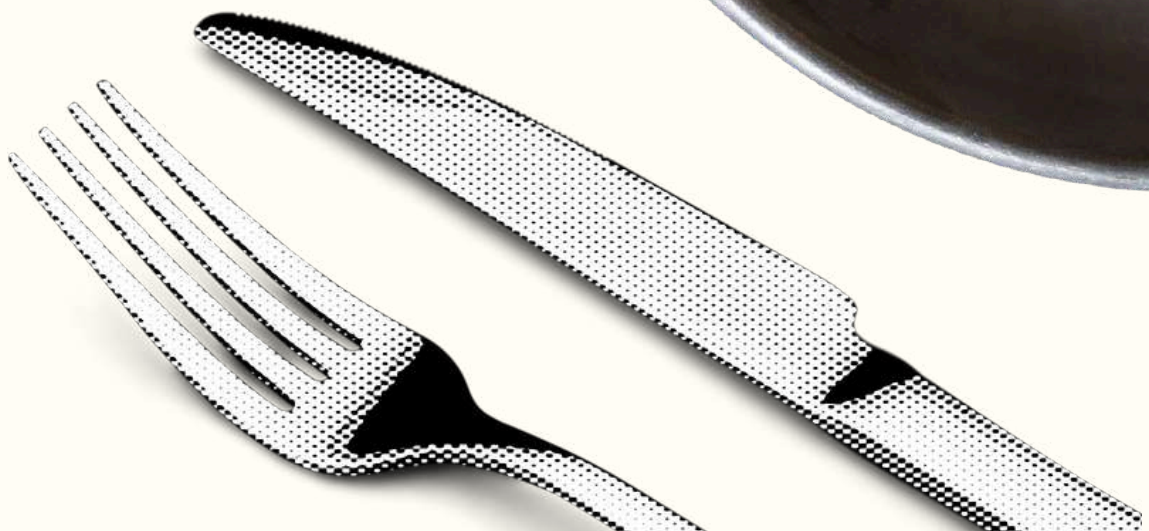


SADL ERSW ELLS Events

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SADLERSWELLS Events

HOT DRINKS & BAKERY

Minimum numbers 10

Tea & Coffee

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Continuous coffee & tea selection	£10.95

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Homemade goodies

£3.40 per item

Fruit scones, preserve & clotted cream (Gl, Eg, Mi, V)
Banana & pecan loaf (Gl, Eg, Mi, Nu, V)
Vegan chocolate cake (Gl, So, PB)
Strawberry & clotted cream cake (Gl, Eg, Mi, Su, V)
Gluten-free lemon & pistachio cake (Eg, Nu)
Mini carrot cake
Mini brownie
Homemade cookies

£4.00 per item

Raspberry & pistachio tart (Eg, Mi, Nu, V)
Dark chocolate brownies (Gl, Eg, Mi, V)
Blueberry frangipane tart (Gl, Eg, Mi, Nu, V)

CANAPÉS

Minimum numbers 20
£4.00 per item



Meat

Grass-fed sirloin of beef, Yorkshire pudding, chimichurri (Su, Gl, Eg, Mi)
Pot roast chicken presse, herb crème fraiche, mushroom butter (Mi, Su)
Hoisin Duck, cucumber, crispy black rice, sesame (Se, Su, So, Gl)
Chicken liver parfait tartlet, sautern golden sultanas (Mi, Su)
Smoked ham hock terrine, piccalilli (Su)
Cuban sandwich skewers (Su, Gl)

Fish

Scottish salmon ceviche tostadas (Fi, Su, Mu)
Prawn katsu & avocado sushi roll, chilli mayo, crispy onions (Gl, Eg, Su, Mu, Cr)
Queen scallop & chorizo skewer, mojo rojo (Mo, Su)
Smoked trout, rye bread, pickled dill cucumbers, sour cream (Gl, Fi, Su, Mi)



Vegetarian

Spiced pumpkin arancini, black garlic emulsion (Eg, Gl, Su, Mu)
Devilled quail's egg, espelette (Eg, Mu, So)
Roasted Charlotte potato, parmesan custard, truffle (Eg, Mi)
Heritage beetroot croustade, horseradish espuma, balsamic pearls (Su, So, Eg, Gl)

Plant-based

Tart of burnt Lincolnshire leeks, whipped feta, charred sweetcorn salsa (So)
Plantain tostone, smashed avocado, black bean mole (Su)
Baba ganoush, za'atar flatbread, pomegranate (Gl, Se, Su)
Kimchi fritter, gochujang mayonnaise, spring onion (Mu, Su)
Sadlers vegetable sushi roll, whipped miso emulsion, shiso, shichimi togarashi (So, Su)
Crispy polenta, whipped feta, glazed fig, fig chutney (Su)



Dessert

Dulce chocolate & organic coffee delice (Mi, Eg, Gl, So)
Plum & raisin macaron (Nu, Eg) (Can be made nut & egg free)
Yuzu & bergamot tart, vanilla marshmallow (Mi, Eg, Gl, So)
Milk chocolate Rocher (Vg, So)

SADL ERSW ELLS Events

Bespoke menu available upon request

DRINKS

Beer & Cider

Asahi (330ml)	**£6.00**
Asahi Super Dry 0% ABV (330ml)	**£5.50**
Jubel Peach Lager	**£7.00**
Signature Rodie IPA	**£7.00**
Meantime IPA	**£7.00**
Cornish Orchard Cider (330ml) *Gold Cider | Cherry & Blackberry*	**£6.50**

Cocktails

Selection of canned cocktails (330ml)	**£10.00**

Spirits

Single (25ml)	**£8.00**
Double (50ml)	**£12.00**

All drinks are charged on consumption unless otherwise agreed.

