



**Sadler's Wells  
Spring/Summer Menu**

**SADL  
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ELLS** | **Events**

# Welcome

Crafted by our Head Chef, the Sadler's Wells Spring/Summer 2022 Menu reflects the same quality and diversity we enjoy on the stage.

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

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

However, we aren't stuck in our ways; our Events Team will always be on hand to tailor menu selections and create a bespoke package for any event. Please speak to us about any specific dietary requirements or preferences.

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.

Allergens noted on the menu – v (vegetarian), vg (vegan), n (contains nuts), gf (gluten free).

Menu prices exclude VAT.

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# Tea Breaks

## Tea & coffee

per person

Union Hand-Roasted organic coffee & Birchall Tea selection	<b>£3.20</b>
with biscuits	<b>£3.90</b>
with mini pastries	<b>£4.90</b>
Continuous Union Hand-Roasted coffee & Birchall Tea selection	<b>£9.50</b>
Additional serving of biscuits	<b>£1.20</b>

## Bakery & homemade cake slices

**£2.20 per item**

- Flapjacks (n)
- Pastries
- Dark chocolate brownies
- Mini Linzer Tortes
- Bakewell slices (n)
- Fruit scones, preserve & clotted cream
- Portuguese custard tarts
  
- Banana & pecan loaf (n)
- Ale fruit loaf
- Chocolate & banana cake (vg)
- Berry & clotted cream cake
- Orange cardamom & lavender cake (gf, n)

# Breakfast

## Continental

**£12.50 per person**

Freshly squeezed fruit juice

Selection of mini pastries & muffins

Greek yoghurt with homemade granola & honey or seasonal fruit compote (n)\*

Selection of mini rolls with preserves & butter \*\*

Union Hand-Roasted organic coffee & selection of Birchall Teas

Still & sparkling water

\* Vegan and gluten free alternatives available on request

\*\* Gluten free alternatives available on request

## Healthy

**£15.50 per person**

Bircher muesli, berries & hazelnuts (n)

Banana, pineapple & multiseed muffins

Toasted English muffin, free range egg mayonnaise

with grilled pancetta

with roasted tomatoes

with oak smoked salmon

Smoothies:

Banana, soya milk & honey (vg)

Kale, lime, avocado & spinach (vg)

Carrot, apple & ginger (vg)

Union Hand-Roasted organic coffee & selection of

Birchall Teas

Still & sparkling water

## Rolls

**£4.90 per item**

Free range egg (v)

Bacon

Cumberland sausage

Portobello mushroom & taleggio (v)

Oak smoked salmon, cream cheese & chive bagel

Organic peanut butter & banana bagel (v, n)

## Extras

**£2.80 per item**

Greek yoghurt with granola & honey (n)

Greek yoghurt with seasonal fruit compote (gf)

Fresh fruit platter (serves 10) **£25.00**

Fresh fruit bowl (serves 10) **£15.00**

# Lunch



## Working lunch

**£14.50 per person**

Five sandwich options from the following:

Roast topside, caramelised red onions, horseradish & rocket

Honey roast ham, piccalilli, baby leaves

Free range egg, mayonnaise & watercress (v)

Oak smoked salmon, black pepper, cream cheese & cucumber

Roast chicken, balsamic red onion, aioli & rocket

Aged cheddar, tomato chutney (v)

Atlantic prawn, avocado, spinach & curry mayonnaise

Roasted pepper, mozzarella & sundried tomato tapenade (v)

Spiced sweet potato, tabbouleh & harissa (vg)

Crushed avocado, tomato & chipotle vegan mayonnaise on granary (vg)

Waldorf salad, vegan mayonnaise & baby spinach on light rye (vg, n)

Bowl of whole seasonal fruit

Root vegetable crisps (gf)

## Extras

**Selection of cold meats**

**£8.00 per person**

Three cold meats options from the following :

Pork & mushroom terrine

Duck rillettes (gf)

Smoked duck breast

Sliced airdried ham

Iceni salami

Ham & parsley terrine (gf)

**Selection of individual seasonal savoury tarts**

(a slice per person)

**£6.50 per person**

Quiche Lorraine

Broccoli, gruyere & mustard (v)

Crab, rocket & ricotta

**Selection of British cheeses with biscuits &**

**seasonal chutney**

**£10.50 per person**

**Three seasonal salads\***

**£8.50 per person**

\* vegan alternatives available on request

# Lunch

## Executive lunch

**2 bowls for £18.50**

**3 bowls for £25.00**

Stuffed courgette parcels, ricotta, baked tomato, pesto (v, gf)  
Hot smoked salmon, quails' eggs, watercress, crisp bread tart  
Stuffed beef tomato, white & black quinoa, basil & ezme (vg, gf)  
Pea, asparagus, Parma ham, burrata & mint (gf)  
Hand picked crab salad, brown crab dressing, pepperonata  
Sesame salmon, brown rice, ginger, quinoa & edamame (gf)  
Heritage tomato, Lebanese cucumber, pickled red onion, olives, aged feta (v, gf)  
Crispy fried chicken, black rice, tonkatsu sauce  
Onion, pepper & okra bhaji, spiced mango chutney, cucumber salad (v, gf)

Served with selection of breads & butter

Chocolate brownies or seasonal fruit trifles



# Lunch

## Fork buffet

### Menu One

**£32.00 per person**

Three entrée options from the following:

Grilled cod fillet, parsley crust, shellfish sauce  
Macaroni, roasted garlic, asparagus, summer truffle, parmesan (v)  
Roast leg of lamb with shallots, balsamic vinegar  
Buckwheat pancake, roast tomatoes, lentils & fried bread (v)  
Grilled mackerel, baked beetroot, white crab & crème fraiche  
Pork escalope, cured ham, mozzarella, onions & sage  
Potato gnocchi, free range chicken, leeks, peas & pancetta

### Menu Two

**£37.50 per person**

Three entrée options from the following:

Roast pork loin, black beans, chorizo, smoked tomato chutney  
Grilled polenta, courgettes, peppers, cherry tomato & roast garlic (v, gf or vg, gf)  
Mixed fish grill, shellfish & gremolata (gf)  
Lamb cutlet shawarma, spiced aubergine & tzatziki (gf)  
Vegetable wellington (v)  
Tiger prawn & monkfish coconut masala (n)  
Roast rabbit loin, pancetta, prunes & grain mustard sauce

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### Sides

Two side options from the following:

Green beans, garlic & lemon (vg, gf)  
Mixed leaves with balsamic dressing (vg, gf)  
Heritage tomato panzanella  
Steamed new potatoes with herb butter (gf)  
Rice pilaff (v)  
Sprouting broccoli with almonds, harissa & feta (v)  
Spring cabbage, radish, herb & spring onion slaw (v, gf)

### Sweets

Two sweet options from the following:

Blueberry & almond trifle (n)  
Baked meringue with mango, passionfruit & Chantilly cream (gf)  
Vanilla panna cotta with strawberry salad, shortbread  
White chocolate & raspberry tart  
Sticky date pudding with clotted cream  
Chocolate marquise, cherries, pistachios & honeycomb (gf, n)



# Canapes

## Menu One

£3.20 price per item

### Warm

Crisp potato terrine, torched mackerel, beetroot, avruga  
Thai spiced prawn & chicken skewer, som tam, crispy shallots, kafir lime  
Roast spiced duck breast skewer, honey, carrot & star anise  
Spinach crepe, creamed mushroom, roast garlic, mushroom powder (v) or (vg)  
Chicken bon bon with cauliflower cheese & truffle  
Tomato custard tart with whipped feta, black olive crumb (v)  
Soft quails' egg on toast, avocado, sriracha mayonnaise (v)  
Glazed beetroot & spiced squash skewer, pumpkin seed & kale pesto (vg, gf, n)

### Cold

Salmon rilette, horseradish, pickled cucumber, rye crisp  
Filo basket, vegan ricotta, lemon, radish & pickled kohlrabi (vg)  
Thai chicken salad, crispy shallots & peanuts (n)  
Tuna tartare, sesame won ton, wasabi, pickled ginger & ponzu  
Aubergine cannelloni, caponata, whipped ricotta, pumpkin seed pesto  
Burrata, fig salsa & micro rocket (v, gf)  
Pork terrine, madeira jelly, pickled ho shimeji, toasted brioche  
Cucumber cup, citrus red quinoa & broad beans (vg, gf)



### Sweet

Toasted marshmallow, strawberry & pink pepper  
Raspberry meringue tart  
Cappuccino chocolate cup  
Coconut rice pudding, mango, passionfruit, toasted coconut (gf) or (vg, gf)  
Hazelnut chocolate truffles (gf, n)



# Canapes

## Menu Two

£3.40 price per item

### Warm

Tasting spoon of tiger prawn, coconut & lentil dhal (gf, n)

Puffed wonton, avocado & lemon puree, pickled daikon (vg)

Mini cornbread muffin, smoked cod, cucumber, caviar & dill

Orzo pasta croquette, roasted tomato (v)

Red pepper arancini, wild garlic mayonnaise, dried peppers (v)

Seared ras el hanout lamb skewer, carrot & golden sultana

Beef tartare on thyme croute, egg yolk puree, charred pickled onion, parsley

Confit potato, baked adzuki beans, thyme & chilli crumb (v) or (vg)



### Cold

Deep-fried soft-shell crab maki roll, avocado (gf)

Courgette fritter, roast tomato & parmesan (v) or (vg)

Whipped goats' cheese, black olive empanada (v)

Ballotine of rabbit confit, Parma ham, prune & pistachios (n)

Rare roast sirloin, truffled green bean salad & parmesan (gf)

Baked beetroot tatin, beetroot pickle & horseradish (vg)

Squid ink cracker, cured seabass tartare, lemon gel

Aubergine & pepper roll with peanut sambal (vg, gf, n)

### Sweet

Mini blueberry & orange trifle

Mini granola Florentine, set yoghurt & raspberry gel

Salted peanut & caramelised banana mousse in a chocolate cup (gf, n)

Almond financier, poached apricot & pistachios (n)

Mini chocolate Swiss roll, orange curd, candied zest



# Bowl food

## Menu One

**£8.50 price per item**

Baked South Indian cod fillet, tamarind & coconut sauce, pilau rice, shallots & curry leaves

Braised heritage carrots, goats curd, spiced savoury granola, pink grapefruit (v)

Grilled sea bream, crushed baby potatoes, sauce vierge, pine nut & herb crumb (gf, n)

Wild garlic & spinach gnocchi, spring vegetables, nasturtium gremolata

Aubergine katsu curry, steamed rice, egg & green chilli relish (v)

Korean popcorn chicken, egg fried rice, peanuts & spring onion (n)

Braised duck croquette with spiced chickpeas, apricot compote, tagine sauce



## Menu Two

**£9.50 price per item**

Roasted monkfish, croquette potato, broad bean, mint relish & chilli oil

Fried chicken, macaroni cheese, sweetcorn & chicken gravy

Picked white crab, heritage tomatoes, avocado, basil, brown crab mayonnaise

BBQ lamb rump, baby gem, peas, onion pakora, spiced lamb sauce

Artichoke, pea, white & green asparagus salad with mint & pecorino (v)

Grilled chilli pork, Asian slaw & fennel kimchi



## Vegan menu

**£8.50 price per item**

Warm black bean & greens salad, with avocado & Za'atar (vg, gf)

Seasonal dairy free pearl barley risotto (vg)

Romanesco shawarma, red lentils, pine nuts & soya tahini yoghurt (vg, gf, n)

Aubergine, pepper & roasted tomato salad, bulgur wheat, harissa (vg)

Chickpea cutlet, imam bayildi & herb salad (vg, n) or (vg, gf, n)

# Soft drinks

Harrogate still & sparkling mineral water (500ml)	<b>£2.00</b>
Harrogate still & sparkling mineral water (750ml)	<b>£3.95</b>
Coca Cola (200ml)	<b>£3.00</b>
Diet Coke (200ml)	<b>£3.00</b>

## Fruit Juice (per litre)

Orange	<b>£9.00</b>
Apple	<b>£9.00</b>
Cranberry	<b>£9.00</b>
Fresh orange	<b>£12.50</b>
Fresh apple	<b>£16.00</b>

## Cordial (per litre)

Elderflower	<b>£8.50</b>
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# Nibbles

**Three for £7.50 per person**

**Four for £8.50 per person**

- Marinated olives (vg, gf)
- Crisps (vg, gf)
- Smoked almonds (vg, n)
- Roasted peanuts (vg, n)
- Olive breadsticks with romesco
- Garlic & herb jalapeno or parmesan dough balls (v)
- Vegetable crisps (vg, gf)
- Fried & salted broad beans with chilli (vg, gf)
- Chilli rice crackers (vg, n)
- Wasabi mix (vg, n)
- Chilli peanuts & cashews (vg, n)

# Drinks

## White wine

Pinot Grigio, Calusari, Viile Timisului, <i>Romania</i>	<b>£23.50</b>
Piquepoul-Terret Pique & Mixe, IGP Côtes De Thau Blanc, Languedoc-Roussillon, <i>France</i>	<b>£26.50</b>
Chardonnay, IGP Pays d'Oc, Montsable, Terres Fideles, Languedoc-Roussillon, <i>France</i>	<b>£28.50</b>
Sauvignon de Touraine, Domaine des 7 Lieues, Loire, <i>France</i>	<b>£30.00</b>
Muscadet Sur Lie Cotes de Grandlieu, La Roche Blanche, Loire, <i>France</i>	<b>£33.00</b>
Gavi DOCG, Il Forte, Piedmont, <i>Italy</i>	<b>£35.00</b>
Albarino, Lembranzas, Galicia, <i>Spain</i>	<b>£38.00</b>
Sancerre Blanc, Moulin les Lys, Domaine Reverdy Ducroux, Loire, <i>France</i>	<b>£45.00</b>

## Red wine

Pinot Noir, Calusari, Viile Timisului, <i>Romania</i>	<b>£23.50</b>
Tempranillo Magnifico, Ignacio Marin, Aragon, <i>Spain</i>	<b>£26.50</b>
Rioja, DOCa, deAlto, Tradicional, <i>Spain</i>	<b>£28.50</b>
Malbec, Man Meets Mountain, Mendoza, <i>Argentina</i>	<b>£30.00</b>
Chianti, DOGC, Loggia del Conte, le Chiantigiane, Tuscany, <i>Italy</i>	<b>£33.00</b>
Bordeaux, Chateau Grand Gamelle, <i>France</i>	<b>£35.00</b>
Cotes du Rhone Rouge, Domaine de la Berthete, Rhone, <i>France</i>	<b>£36.00</b>
Cabernet Franc Dolomite, Raats Family Wines, Stellenbosch, <i>South Africa</i>	<b>£38.00</b>

# Drinks

## Rosé wine

Grenache Rose, IGP Pays D'Oc, Felicette, Terres Fidèles, *France* **£26.00**

Cotes de Provence Rose, B by La Granbde Bauquiere, *France* **£35.00**

## Orange wine

Orange, Solara, Cramele Recas, Viile Timisului, *Romania* **£28.50**

## Sparkling wine

Prosecco Passaparola Pradio DOC, Veneto, *Italy* **£39.00**

Classic Cuvee, Roebuck Estates, *England* **£55.00**

Rose de Noir, Roebuck Estates, *England* **£60.00**

Champagne Andre Roger Grande Reserve Grand Cru, *France* **£75.00**

## Beer & Cider

Toast Craft Lager **£5.50**

Toast IPA **£6.00**

Cornish Gold Cider **£5.00**

## Spirits

Single (25ml) **£6.00**

Double (50ml) **£8.00**

# Terms & Conditions

## Confirmation

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

## Minimum Charge

An agreed minimum numbers for catering will be specified at time of confirmation.

If the numbers increase after confirmation, Sadler's Wells Catering will attempt to accommodate with at least five working days' notice prior. 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.

Please note that a minimum charge of £400 +VAT applies to Sadler's Wells Catering services unless otherwise discussed with the events team. Minimum number for catering is ten for teas & 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, cheque or credit card. Cheques should be made payable to Sadler's Wells Ltd.

## 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 providing 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, lock out, 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 particular needs at the point of booking. For certain events an additional minimum staff charge will apply.

# Terms & Conditions

## **Hire**

Prices include our standard cutlery, crockery and table linen. For larger functions an additional hire charge may be applied to reflect the increased hiring costs. This charge may also apply when the client has special requirements.

## **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 after 11pm for transport home.

## **Peacock Theatre**

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

\* Images on pages 1, 3, 4, 9, 10, 11 by Ana Lečić