
Adam Handling

CHELSEA

O C C A S I O N S

2020

MENUS



Breakfast



Afternoon Tea



Receptions



Lunch
& Dinner



Kids Parties



Meetings &
Working Lunches



Champagnes
& Wines



Festive

PRIVATE BREAKFAST

- CADOGAN BREAKFAST

The Adam Handling bakery selection of
muffins and pastries

British cold meats and cheese

Individual yoghurts

Fresh seasonal fruit and berries

Freshly brewed filter coffee, tea
and pressed fruit juices

35 per person

- BRITISH CLASSICS

Adam Handling English breakfast
*Cumberland sausage, maple glazed streaky
bacon, tomato, portobello mushroom, black pudding*

Smoked salmon
scrambled eggs

Eggs
Benedict/ Royale / Florentine (v)

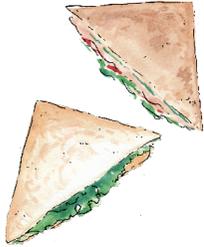
Smashed avocado
on toast (v)

40 per person

*Inclusive of Cadogan breakfast and
one British Classic dish for your party*

AFTERNOON TEA

- A SELECTION OF TRADITIONAL SANDWICHES



Roasted chicken, chicken butter, stuffing on brioche bun

Hot smoked salmon, dill & lemon cream cheese on caraway bread

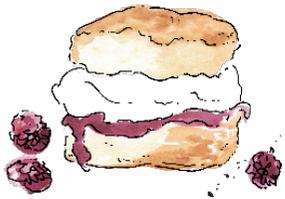
Applewood smoked Cheddar, tomato chutney on onion bread

Curried egg mayonnaise on brown seeded bread

Roast beef, mustard, cress on treacle bread

- RAISIN SCONES & PLAIN SCONES

Freshly baked every day, served with home-made jam and Cornish clotted cream



TRADITIONAL AFTERNOON TEA

55

- A SELECTION OF SWEET

Tiramisu

Rose, raspberry, lychee

Chocolate, passionfruit, banana

Battenberg, Lemon drizzle, Dundee cake



- A SELECTION OF SAVOURY

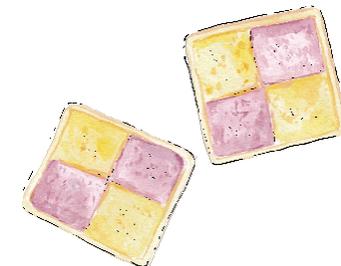
Cheese & truffle doughnut

Warm pork pie, homemade piccalilli

Tea-smoked Cornish mackerel pâté, caviar

Carrot custard tart, BBQ'd carrot, hazelnut

Goat's cheese, beer mustard gougère



SNACKS RECEPTION

'EAT WITH YOUR HANDS'

Cheese doughnuts
parmesan and truffle (v)

Goat's cheese tartlets
green beans, shallots (v)

Beef tartare
oyster leaf, seaweed cracker

Marinated Salmon
oyster mayonnaise, white radish

Chicken satay

Salt cod croquette

Asparagus
tofu mayonnaise, sesame (v)

Scotch quail egg
brown sauce

Scallop & mackerel ceviche
*cucumber, avocado **

Warm tartlet of Lincolnshire Poacher
apple (v)

Spinach & parmesan arancini (v)

Lamb kofte
tzatziki

Carrot
mint, hazelnut (v)

Posh potato (v) *

Per person:

4 snacks - 15

5 snacks - 20

6 snacks - 25

* 5 supplement

BOWL FOOD

Asparagus
tofu mayonnaise, sesame (v)

Octopus
sautéed potatoes, salsa verde

Wagyu ragù

Wild garlic risotto
sheep's curd (v)

Scallop ceviche
avocado, jalapeño

Navarin of lamb

Heritage tomato
avocado, croutons (v)

Butter-poached monkfish
baby vegetables

Chicken & chorizo casserole

Poached salmon
*confit fennel, capers,
preserved lemon butter sauce*

Braised feather blade
*caramelised shallot puree, crispy
artichokes, beef sauce*

Salt-baked celeriac
yolk, apple, dates

Per person:

3 bowls - 30

4 bowls - 37

5 bowls - 42

SPRING / SUMMER

APRIL - SEPTEMBER

- STARTER

Terrine of ham hock
pickled onions and mustard leaf

Torched mackerel
oyster emulsion, apple, black radish

Grilled octopus
potato, salsa verde

'Mother' (v)

Chilled vichyssoise
*confit potato, crème fraîche,
quail egg*

- SUPPLEMENT
25 each

Linguine
with caviar, lobster, or truffle

Baked in-shell scallop
leek fondue, white wine velouté

Beef tartare
& caviar

Lobster
pink peppercorn, dill & dulse

- MAIN

Roast salmon
*mashed potato, lobster sauce,
sea vegetables*

Navarin of lamb
potato, black olives, navets

Chicken
peas, lettuce and pancetta

Wild garlic risotto
charred broccoli, curd (v)

Roast seabass
steamed cockles, leek

- SWEET

Eton mess
basil sorbet, pink peppercorn meringue

Rhubarb
Jasmine tea sable & saffron custard

Spring pea
white chocolate, coconut

Poached peach
prosecco foam, vanilla

Selection of seasonal cheeses
from Neal's Yard

3 COURSES
80 PER PERSON

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

AUTUMN / WINTER

OCTOBER - MARCH

- STARTER

Game terrine
mustard fruits & sourdough

'Mother' (v)

Venison tartare
chestnut, shallot & quail egg

Roast beetroot salad
goat's curd & almond (v)

Parsnip velouté
*smoked eel, lemon & chive
crème fraîche*

- SUPPLEMENT

25 each

Linguine
with caviar, lobster, or truffle

Baked in-shell scallop
leek fondue, white wine velouté

Grilled octopus
potato, salsa verde

Beef tartare
& caviar

Lobster
pink peppercorn, dill & dulse

- MAIN

Beef Wellington
*caramelised shallot, braised short
rib pie*

Roast cod
*pickled kohlrabi, coastal greens,
brown shrimp, crab sauce*

Pan-fried duck breast
*glazed baby beetroots &
pickled cherries*

Wild seabass
*puy lentils, salsa verde,
sherry vinegar*

Butternut squash risotto
walnut pesto, aged parmesan (v)

- SWEET

Pickled apple
blackberry & Earl Grey tea

Egg custard tart
poached autumn fruits

Salted chocolate crèmeux
pink grapefruit & bergamot

Lemon, olive oil cake
pumpkin & coffee

Seasonal cheese selection
from Neal's Yard

3 COURSES
80 per person

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

TASTING MENU

SAMPLE

Scallop, lardo, tomato, lemon

Celeriac, yolk, apple, date

Lobster, pink peppercorn, dulse, dill

(25 Supplement)

Cod, pickled kohlrabi, brown shrimps, sea herbs, caviar

Highland beef, ragù, blue cheese, house pickle

Yoghurt, sweet cicely, milk crumb, marigold

Compressed cucumber, burnt basil, dill

120 per person

KIDS MENU

PRIVATE DINING & RESTAURANT

• STARTER

Prawn cocktail

Tomato soup

Vegetable sticks
hummus and cucumber raita

Watermelon and Parma ham

• MAIN

Roast cod
mash, carrots and peas

Beef sliders
with chips and little leaf salad

Spanish tortilla
with fresh tomato salsa

Tomato linguini
with meatballs

Battered fish
chips and beans

• SWEET

Banana split

Chocolate tart

Fruit fingers

Rainbow jelly & ice cream
(sugar free)

3 COURSES
25 per child

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

*For kids up to 12 years old

KIDS PARTY BUFFET

● HOT

Spaghetti & meatballs

Cheese and tomato pizza

Sausage rolls

Nachos

Potato wedges

● COLD

Pasta pesto salad

Cheese and pineapple sticks

Vegetable crisps

Cocktail sausages

Honey roast ham

● SWEET

Fruit kebabs
& *raspberry sauce*

Rice Krispie treats

Chocolate brownie bites

Rainbow jelly & ice cream
(*sugar free*)

35 per child

*For children up to 12 years old

MEETINGS

DAY DELEGATE RATE

- HALF DAY

Morning or afternoon exclusive use of a private function room

Fresh bakery selection on arrival or “Adam’s mum’s” tray bakes

Unlimited tea and coffee

Cold working lunch

Blenheim still and sparkling water

55 per person

- FULL DAY

All day exclusive use of a private function room

Fresh bakery selection on arrival

Mid-morning and afternoon refreshments including “Adam’s mum’s” tray bakes

Unlimited tea and coffee

Hot and cold working lunch

Blenheim still and sparkling water

120 per person

WORKING LUNCHES

- COLD

Salads:

Caesar salad

Greek salad

Panzanella salad

Mixed leaves with dressing

Sandwiches:

Beef and horseradish

Smoked salmon and rocket

Pickled cucumber and cream cheese

Chicken, smoked tomato and tarragon

Cold cuts and charcuterie

Smoked fish platter

Desserts:

Seasonal fruit tart

Lemon drizzle cake

Chocolate choux, salted caramel cream

35 per person

- HOT

Asparagus

tofu mayonnaise, sesame

Wild garlic risotto

sheep's curd

Heritage tomato

avocado, croutons

Wagyu ragù

Navarin of lamb

Chicken & chorizo casserole

Octopus

sautéed potatoes, salsa verde

Scallop ceviche

avocado, jalapeño

Butter-poached monkfish

baby vegetables

45 per person

Inclusive of cold lunch menu and your choice of 2 hot dishes

CHAMPAGNES & WINES

- SPARKLING

Adam Handling Own Label Sparkling,
West Sussex, England - NV
17 | 70

Coates & Seely, Brut Rosé, Hampshire,
England - NV | 80

Lallier 'Grande Réserve', Grand Cru Brut,
Champagne – NV | 100

Louis Roederer Brut Premier,
Champagne - NV | 110

Taittinger Prelude Grand Cru,
Champagne - NV
20 | 120

Billecart-Salmon Brut Rose,
Champagne - NV | 129

Ruinart Blanc de Blancs, Reims,
Champagne - NV | 149

Taittinger 'Comtes de Champagne', Blanc
des Blancs, Champagne - 2006 | 180

Krug Grande Cuvee, Edition 166,
Champagne - NV | 275

- WHITE

Chenin Blanc, William Robertson,
Robertson, South Africa - 2019
8 | 35

Albariño 'Coviar', Paco and Lola,
Riax Bias, Spain - 2017 | 45

Chardonnay Verum, Bodega del Rio Elorza,
Patagonia, Argentina - 2017 | 54

Sauvignon Blanc, Seresin Estate,
Marlborough, New Zealand - 2016 | 58

Riesling 'Alte reben', Reichsgraff Von
Kesselstatt, Mosel, Germany – 2016 | 78

Chablis, Domaine Moreau-Naudet,
Burgundy, France - 2017 | 84

- RED

Garnacha/Tempranillo, Bodegas Paniza,
Carinena, Spain - 2018
8 | 35

Cotes du Rhone, Etienne Guigal, Rhone
Valley, France - 2016 | 51

Grenache 'G17', Robert Oatley,
Maclaren Vale, Australia - 2017 | 50

Maranges, Domaine Bertrand Bachelet,
Cote de Beaune, France - 2014 | 64

PSI, Peter Sisseck, Ribera del Duero,
Spain - 2016 | 88

Nebbiolo, Pio Cesare,
Piedmont, Italy - 2015 | 95

- FREE FLOWING PACKAGES

UNLIMITED RECEPTION POUR
OF ADAM HANDLING ENGLISH
SPARKLING WINE:

Per person - 55
(1hr)

UNLIMITED RECEPTION POUR OF
CHAMPAGNE:

Lallier per person - 80
Taittinger prelude per person - 100
(1hr)

FESTIVE MENU

NOVEMBER / DECEMBER

● STARTER

Game bird terrine
caramelised quince and pickled walnut

Soused mackerel
smoked potato, horseradish cream and dill

Jerusalem artichoke velouté
slow cooked hen's egg, roast chestnut and truffle

Wood pigeon
salt-baked celeriac, fermented grape and granola

● MAIN

Stuffed turkey
turned potato and pigs in blankets

Fillet of beef
*watercress puree, caramelised shallot,
short rib fritter*

Roast and poached hake
oyster, kohlrabi, cucumber and sea herbs

Squash cannelloni
sage, smoked almond dressing, parmesan

● SWEET

Adam Handling's Christmas pudding
pain d'épice ice cream

Spiced nougatine parfait
toasted almond, quince & apple

Salted caramel cream
chestnut & tangerine

A selection of British cheese
from Neal's Yard

3 COURSES
80 per person

* Please choose one dish per course for your entire party. Any dietary requirements will be accommodated.

C O N T A C T

+ 44 (0)20 8089 7070

events.cad@belmond.com

Adam Handling Chelsea
Belmond Cadogan Hotel
75 Sloane Street, London
SW1X 9SG

www.adamhandlingchelsea.co.uk
www.belmond.com/cadoganhotel



Adam Handling
CHELSEA


BELMOND
ADOGAN HOTEL
LONDON

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.