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*Adam Handling*

CHELSEA

O C C A S I O N S

2020

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# MENUS

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Breakfast



Afternoon Tea



Receptions



Lunch  
& Dinner



Kids Parties



Meetings &  
Working Lunches



Champagnes  
& Wines



Festive

## PRIVATE BREAKFAST

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- 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)*

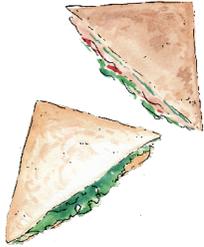
40 per person

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

# AFTERNOON TEA

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- A SELECTION OF TRADITIONAL SANDWICHES



Roasted chicken, chicken butter, stuffing on brioche bun

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

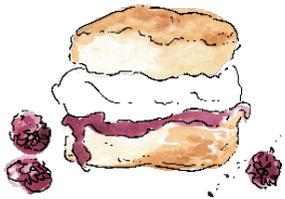
Applewood smoked Cheddar, tomato chutney on onion bread

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

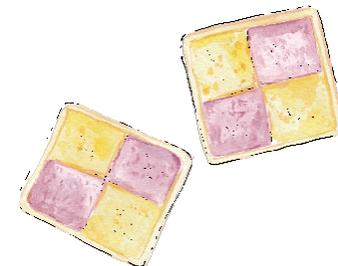
Cheese & truffle doughnut

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

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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

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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

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● 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

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## 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

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- 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.

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# C O N T A C T

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CHELSEA

  
BELMOND  
**ADOGAN HOTEL**  
LONDON

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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.