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# THE DON

ST SWITHINS LANE

SOMETHING IN THE CITY...



# ROWLEY LEIGH



Rowley Leigh, late of Kensington Place, Le Café Anglais and the city's favourite newspaper, the Financial Times, has returned to the city (he was chef of the long departed Le Poulbot in Cheapside, winning the Times Restaurant of the year way back in 1986) to create menus and mentor the team at the Don. His menus have always been characterised by a refined but unfussy approach to the finest ingredients.

# DAVID GLEAVE

David Gleave MW, Britain's foremost authority on Italian wine, has built on the extraordinary Sandeman cellar of ports, sherries and wines from the Douro to build a truly great wine list of some 750 wines encompassing some of the finest wines in the world, especially strong in Burgundy, Barolo and all things Beautiful. Rowley's longstanding partnership with David has been built on an understanding that food and wine complement each other and that too many flavours spoil both.



# PRIVATE DINING AT THE DON

The old Sandeman quarter hides a warren of cellars, caves and offices that our predecessors converted into a suite of spectacular dining rooms making us the best venue for private dining, certainly within the city of London if not in the UK. The historical Barrel cellars are available for private hire for breakfast, lunches, dinners, meetings, wine tastings and cocktail parties. We can cater from 10 to 60 for sit down lunches and dinners on one table and up to 150 for standing receptions. All our dining spaces have areas for preprandial drinks and conversation. Our private rooms allow guests to experience the same meticulous service and exceptional food for which our restaurants have become renowned, in a more private and intimate setting.



# OUR ROOMS





# THE SANDEMAN ROOM

Behind a glass wall of wine, portraits of the Sandeman family reflect our august history and look benignly down on the candlelit table on this, our most exclusive private room, where we can accommodate up to 12 people sit down and 18 people standing.



# BARREL CELLAR

1000 barrels of port dozed happily in this magnificent space with its dramatic brick lined vaulted ceiling. Some 25 metres long, this room can seats up to 54 guests and up to 90 standing.





# DRAPERS' HALL

On the ground floor, at the back of the of the courtyard, its high windows producing a light and airy space, this beautiful room can seat up to 24 people and up to 40 guests in standing up reception.



# BISTRO

Intimate old Barrel Room with the bar alongside providing an excellent anteroom. Seats up to 22 guests and 35 standing reception.

# MENUS

All our menus use seasonal produce and ingredients that vary throughout the year. Whereas these are our recommendations, private dining is a bespoke service and we will always craft a menu to the needs and wishes of the customer. We always offer vegetarian and vegan options to every menu as desired. Allergens and dietary requirements can be discussed directly with the reservations and events manager. We are pleased to cater for any dietary requirements you may have.



# RECEPTIONS AND INFORMAL PARTIES



## CANAPES

Selection of 3 pieces per person - £8.50  
Selection of 6 pieces per person - £16.00

## VEGETARIAN

Parmesan gougères  
Golden beetroot and goat' cheese roulades  
English asparagus with hollandaise

## FISH

Seared mackerel with gooseberry sauce and samphire  
Salt cod fritters with aioli  
White Crab, avocado and lettuce

## MEAT

Baked salsify with Parmesan and Parma ham  
Chicken strips with chipotle mayo  
Beef tartare, dripping toast and horseradish

# RECEPTIONS AND INFORMAL PARTIES



## **BOWL FOOD**

Veggie option - £7.00 per bowl

Fish option - £8.00 per bowl

Meat option - £9.00 per bowl

## **VEGETARIAN**

Risotto primavera

Spinach and squash lasagna

Mixed Tempura Vegetables

## **FISH**

Fish and chips in a cone

Fried squid, Asian slaw

Little fish pies

## **MEAT**

Fried chicken bun, chipotle mayonnaise

Merguez sausages, couscous and harissa

Rigatoni al ragu

# MENUS FOR LUNCHEAS AND DINNERS



## THE SUMMER MENU £60.00 PER PERSON

Westcombe ricotta, pea and asparagus salad  
Seared mackerel with samphire and gooseberry sauce  
Chicken liver parfait, purslane, tomato jam and brioche

Rotolo with broad beans and morels  
Cornish hake with pease pudding and shrimp butter  
Bavette steak, red wine, shallots & chips

Vanilla pannacotta with raspberries  
Bitter chocolate mousse, salted caramel  
Basque cheesecake  
European cheese, chutney, crackers (£6 supplement)

# MENUS FOR LUNCHEAS AND DINNERS



## THE DON'S DELIGHT £80.00 PER PERSON

Melon and Datterini tomato salad with ajo bianco  
Sea bass crudo, ginger dressing, shiso leaf salad  
Vitello tonnato

Asparagus and morels pain perdu with Parmesan  
Brill, Prawn pithiviers & sauce Americaine  
Rack of lamb with persillade, gratin dauphinois

Grilled pineapple, chilli syrup & coconut ice cream  
Gariguette strawberries, frangipane tart & Moscato  
zabagione cream

Mrs Kirkham's Lancashire cheese & an Eccles cake  
European cheese, chutney, crackers (£6 supplement)

# MENUS FOR LUNCHEAS AND DINNERS



## THE BANQUET £110.00 PER PERSON

Parmesan custard with asparagus & anchovy toast

Lobster salad with peas, watercress, Riesling jelly and  
lobster mayonnaise

Beef sirloin, bone marrow toasts, roast shallots & jus  
Beaujolaise

Gariguet strawberries, Moscato zabaglione, ricciarelli  
biscuits

### CHEESE COURSE

Available as an extra course with all menus,  
£12.50 supplement

Brie de Meaux, 36 month Comte, Stichelton Served with  
lamb's lettuce, toasted hazelnut bread, crab apple jelly



# CONTACT US

For private events and further information, please call 020 7621 1148 or email [events@sandemanquarter.com](mailto:events@sandemanquarter.com)

To book a table at THE DON [click here](#)

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