



Events

Autumn Winter 2018 menu



WELCOME

Crafted by our Head Chef Kenny Warren, the Sadler's Wells autumn winter 2018 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 vegans, vegetarians and gluten free.

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.

Menu prices exclude VAT. All catering orders are based on a minimum number of 10 people.

v = vegetarian **vg = vegan** **gf = gluten free** **n = nuts**

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Sadler's Wells Theatre & Lilian Baylis studio


Rosebery Avenue, London, EC1R 4TN

020 7863 8000
sadlerswells.com

The Peacock

Peacock Theatre
Portugal Street, London, WC2A 2HT

020 7863 8222
peacocktheatre.com

 @sadlersevents



TEA BREAKS

Union Hand-Roasted organic coffee & Twinings tea selection

£2.80

with biscuits

£3.80

with pastries

£4.00

Continuous tea & coffee

£10.80



TEA BREAKS

Other alternatives for breaks

£1.90

Flapjacks n

Pastries

Dark chocolate brownies

Chocolate & orange tart

Bakewell slices n

Flavoured chocolate truffles gf

Baked custard tart

Selection of homemade cake slices

Spiced rum & ginger cake v

Pear, ginger & almond cake gf n

Spiced carrot cake vg

Raisin & apricot flapjack vg n

Chocolate & banana cake vg

Beetroot & seed cake vg

Blueberry yoghurt cake vg



BREAKFAST

Continental

£11.00 per person

Freshly squeezed juice
Mini pastries
Greek yoghurt with granola & honey
or seasonal fruit compote **n**
Selection of mini rolls with preserves & butter **n**
Tea & coffee
Still & sparkling water

Healthy

£14.50 per person

Bircher muesli, pple, pomegranate & hazelnuts **n**
Carrot, parsley & cheddar muffin
Toasted English muffin, smoked salmon, cream cheese,
avocado & toasted seeds **n**

Smoothies

Banana, soya milk & honey
Kale, lime, avocado & spinach **vg**
Carrot, apple & ginger **vg**

Tea & coffee
Still & sparkling water

BREAKFAST

Rolls

£3.80 each

Free range egg **v**

Bacon

Cumberland sausage

Portobello mushroom & taleggio **v**

Oak smoked salmon, cream cheese & chive bagel

Extras

Greek yoghurt with granola & honey **n** £2.50

Greek yoghurt with seasonal fruit compote **gf** £2.50

Fruit platter *serves 10 people* £22.00

Smoothies *litre*

Banana, soya milk & honey £12.50

Carrot, apple & ginger **vg** £15.00

Kale, lime, avocado & spinach **vg** £16.50



LUNCH

Working lunch

£11.50 per person

Choose five sandwich options from the following

Chorizo, serrano ham, tomato & manchego
Salt beef, emmental, dill pickle & mustard
Free range egg mayonnaise & roast tomato **v**
Oak smoked salmon, smoked butter & cucumber
Roast chicken, balsamic red onion, aioli & rocket
Grilled halloumi, tomato & tzatziki **v**
Crayfish tails, mango chutney, spinach & curry mayo
Baked squash, spinach & butterbean hummus **vg**
Spiced sweet potato, curried bulgur wheat & pepper **vg**
Crushed avocado, tomato & chipotle mayo on granary **vg**
Waldorf salad, vegan mayo & baby spinach on light rye **vg n**
Smoked tofu, sesame cabbage salad **vg**
Roasted pepper & hummus on rosemary foccacia **vg**
Grilled courgette, sundried tomato & black olive on olive ciabatta **vg**

Plus

Bowl of seasonal fruit
Root vegetable crisps **gf**

Enhancements

£6.00 each

*Selection of cold meats
Three options from the following*

Serrano ham
Chorizo
Salami
Smoked duck breast
Ham & parsley terrine **gf**

Selection of seasonal savoury tarts

One slice per person

Quiche Lorraine
Spinach, pine nuts, lemon & ricotta **v n**
Smoked salmon, dill & crème fraîche

*Selection of British cheeses
with biscuits & seasonal chutney*

Three seasonal salads



LUNCH

Quiche lunch

£14.95 per person

Selection of seasonal savoury tarts

Two slices per person

Spinach, pine nuts, lemon & ricotta **v n**

Quiche Lorraine

Smoked salmon, dill & crème fraîche

Roast squash, sage & feta **v**

Plus

Three seasonal salads **v**

Bowl of seasonal fruit





LUNCH

Executive lunch

£22.00 per person

Choose three entrée options from the following

Tarragon & wild mushroom arancini, truffled mayonnaise **v**
Aged cheddar mac 'n' cheese & herb crumb **v**
Pulled pork & apple slider
Pressed chicken terrine, apple & celeriac **gf**
Stewed lamb shoulder, spiced butterbean & tomato stew **gf**
Stuffed roasted pepper, feta, freekeh & Zhoug dressing **v (vg option)**
Crab cakes with wasabi mayonnaise, chilli & coriander jam

Then choose two side options from the following

Sauteed new potatoes, nduja & parsley or with herbs & garlic **v**
Beetroot, hazelnut dukkah, mint fennel feta **v gf**
Tomato, herb & shallot salad **vg gf**
Celeriac, radish & spring onion slaw **v gf**
Wild rice, sweet potato, spinach & soaked raisins **vg gf**

Plus

Mixed baby leaf salad **vg gf**
Selection of breads

Seasonal fruit platter
Homemade chocolate brownies

HOT FORK BUFFET

Menu one

£26.50 per person

Choose three entrée options from the following

Grilled cod fillet, herb crust, anchovy
Coriander chicken koftes, paprika & tomato gravy
Roast leg of lamb with almond, orange & bulghur wheat salad
Shawarma cauliflower & spiced lentils **v gf (vg option)**
Grilled mackerel, lemon verbena harissa, pearl barley
Pork escalope, parma ham, mozzarella & sage
Potato gnocchi, butternut, sage & pinenuts **v n**

Menu two

£32.00 per person

Or three entrée options from the following

Slow cooked ox cheek bourguignon
Roast hake fillet, chickpeas, nduja & clams **gf**
Grilled polenta, gorgonzola, mushrooms & roast garlic **v**
Stuffed rolled lamb saddle, spinach, girolles & lamb jus **gf**
Soba noodles, stir fried vegetables, bean curd & sriracha **vg**
Tiger prawn & monkfish coconut masala **n**
Slow cooked rabbit, bacon & mustard pie **gf**

Sides

Then choose two side options

Green beans, garlic & lemon **vg gf**
Mixed leaves with balsamic dressing **vg gf**
Beetroot, hazelnut dukkah, mint fennel & feta **v n**
Roasted root vegetables **v gf**
Creamed potato **v**
Dried fruits rice pilaff **v**
Sprouting broccoli with chilli & garlic **v gf**
Celeriac, radish & spring onion slaw **v gf**

minimum 20 guests

Sweets

And choose two sweet options

Plum & almond trifle **n**
Baked meringue with caramelised figs & vanilla cream **gf**
Clementine posset & vanilla shortbread
Apple & blackberry crumble tart
Sticky date pudding with clotted cream
Chocolate blackberry marquise & honeycomb **gf**

minimum 20 guests

EVENING

Canape menu one

£2.60 per item

Warm

Ham hock croquette, green mustard & pickled red cabbage
Grilled prawn skewer, mango chutney & curry mayonnaise
Yorkshire pudding, mini Cumberland, onion sage gravy
Chickpea falafel, imam bayildi, yoghurt & harissa **vg gf**
Chicken satay, peanuts & coriander sambal **n**
Pumpkin pie with whipped feta & seed crumble **v**
Soft quail's egg on toast, truffle chive butter **v**
Sweet potato chip, southern fried tofu & chipotle vegan mayo **vg**
Mini jacket potato, baked aduki beans, thyme & chilli crumb **vg**
Glazed beetroot & spiced squash skewer, pumpkin seed & kale pesto **vg**
Grilled polenta cake, blake olive, stewed peppers **vg**
Spiced carrot falafel, coriander & green mango raita, fried chickpeas **vg**
Aubergine & pepper roll, peanuts sambal **vg n**

Cold

Citrus cured salmon, squid ink cracker, keta & crème fraiche **v**
Filo basket, ricotta lemon radish & pickled khol rabi **v**
Thai chicken salad, crispy shallots & peanuts **n**
Seared tuna, chopped nicoise, anchovy mayonnaise
Colston bassett, port, grapes & walnut sable **n**
Burrata, fig salsa & rocket **vg gf**
Duck liver parfait, Armagnac jelly & apple
Cucumber cup, citrus red quinoa & broad beans **vg**

Sweet

Scorched marshmallow, roasted plum
Clementine meringue tart
Tiramisu chocolate cup
Mini clotted cream cake, roast apple & blackberry syrup

Hazelnut chocolate truffles **gf n**

Bitter chocolate & salted caramel truffles **vg gf**

Mini banana cheesecake, peanut & coconut **vg n**

Small cup of coconut rice pudding with seasonal fruit compote **vg gf**

Canape menu two

£2.80 per item

Warm

Tasting spoon of tiger prawn, coconut & lentil dhal **gf n**
Puffed wonton, avocado & lemon puree, pickled daikon **v**
Mini cornbread muffin, fried chicken, creamed sweetcorn
Mini jacket potato, onion fondue, creme fraiche, crispy kale **vg gf**
Porcini & chive arancini, truffle salt, roast garlic shitake cream **v**
Seared ras el hanout lamb skewer, carrot & golden sultana
Grilled steak, bearnaise & chips

Cold

Salt cod tartlet, avruga, pequillo pepper
Squash panna cotta, oat cake & kale pesto **v**
Whipped goat's cheese, marinated beetroot, candied pecan **vg n**
Ballotine of rabbit confit & Parma ham, prune & pistachios **n**
Rare roast sirloin, truffled green bean salad & parmesan **gf**
Charred pepper tart, smoked aubergine, quinoa & pomegranate **v**
Squid ink cracker, crab salad, lemon gel

Sweet

Vanilla rice pudding, prunes & Armagnac **gf**
Mini granola Florentine, set yoghurt & blueberry gel
Salted peanut & vanilla fudge, caramelised banana **gf n**
Glazed chestnut vacherin **gf n**
Mini chocolate pudding, orange curd, dried clementine

EVENING

Bowl food menu one

£7.50 per item

Grilled salmon, leek & cured salmon risotto, keta caviar **gf**
Butterbean hummus, squash, feta & chilli crumbs **v**
Scorched mackerel, beetroot, apple & watercress **gf**
Beetroot risotto, walnut radicchio & taleggio **v gf n**
Braised beef stout, mushroom, creamed potato
Red duck curry with coconut rice **gf n**
Aubergine katsu curry, steamed rice, egg & green chilli relish **v**
Macaroni, dried tomato, broad beans, peas, artichoke & herb salad **vg**
Artichoke wild mushroom & tarragon pie, herb mash top **vg**
Seasonal pearl barley risotto **vg**
Cauliflower shawarma, red lentils, pomegranate & soya yoghurt **vg gf n**
Sweet potato, squash & roasted corn tagine, almond couscous & harissa **vg n**
Chickpea cutlet, imam bayildi & herb salad **vg gf n**
Puy lentil, chestnut, wild mushroom & herb salad **vg gf n**

Bowl food menu two

£8.50 per item

Roasted monkfish, wild mushroom with bacon, garlic mash & red wine
Fried chicken, macaroni cheese, sweetcorn & chicken gravy
Prawn & crab croquette, baby gem, tomato & lemon dressing
Lamb shoulder tagine, sweet potato, raisins & couscous
Spiced pear, squash, walnut & spinach salad with Roquefort dressing **v n**
Grilled chilli pork, Asian slaw, peanuts & kimchi mayonnaise **n**



EVENING

Nibbles

Three for £7.50 per person

Four for £8.50 per person

Marinated olives vg gf

Crisps vg gf

Smoked almonds vg gf n

Roasted peanuts vg gf 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 gf n

WINE & BEVERAGES

Sparkling

NV Prosecco Spumante <i>Bianca Vigna, Italy</i>	£33.00
NV Prosecco Spumante Rosa <i>Bianca Vigna, Italy</i>	£34.50
DIGBY Brut NV <i>UK</i>	£50.00
Pommery Brut Royal NV <i>France</i>	£62.00
Pommery Brut Royal Rose NV <i>France</i>	£75.00

White

Vermentino <i>France</i>	£20.50
Princesse Vioignier <i>France</i>	£23.50
Cantele 'Telero Bianco' Bombino <i>Italy</i>	£23.50
Spitting Spider Chardonnay <i>Dowie Doole, Australia</i>	£24.50
Mulderbosh Chenin Blanc <i>South Africa</i>	£27.00
Sauvignon Touraine Cuvee <i>Paul Buisse, France</i>	£29.00
Paper Road Sauvignon Blanc <i>New Zealand</i>	£30.00
Chablis Domaine de la Genillotte <i>France</i>	£32.00
Sancerre Fernand Girard <i>France</i>	£34.00

Rosé

Clos du Canalet Vieilles Vignes <i>Robert Vic, France</i>	£24.00
Côtes de Provence <i>Chateau de Brigue, France</i>	£27.00
Sancerre Rosé <i>Fernand Girard, France</i>	£30.00

Red

Carignan Ville Vignes <i>France</i>	£20.50
Cantele 'Telero Rosso' Negromaro <i>Italy</i>	£23.50
Spitting Spider Shiraz <i>Dowie Doole, Australia</i>	£24.00
Domaine Andre Brunel Grenache <i>France</i>	£24.50
Bodegas Muriel El Somo Rioja <i>Spain</i>	£25.00
Bordeaux Superieur <i>Château Bellecroix, France</i>	£28.00
Tiberio Montepulciano d'Abruzzo <i>Italy</i>	£29.00
Côtes du Rhône <i>Domaine Andre Brunel, France</i>	£30.00
Tinto Negro Malbec <i>Argentina</i>	£30.00
Vina Alberdi Rioja Reserva <i>Spain</i>	£34.00

Spirits

Single	£6.00		Double	£8.00
The Famous Grouse Whisky				
Jack Daniel's Whisky				
East London Vodka				
East London Dry Gin				
Havana Club Anejo 3 Anos Rum				

Beer & Cider 275-330ml

Estrella Damm <i>Spain</i>	£4.50
Portobello Pilsner <i>England</i>	£5.00
Meantime London Pale Ale <i>England</i>	£5.50
Curious Apple Cider <i>England</i>	£5.00





SOFT DRINKS

Fruit juice *litre*

Orange	£9.00
Apple	£9.00
Cranberry	£9.00
Fresh orange	£12.50
Fresh apple	£16.00

Cordial *litre*

Elderflower	£8.50
Raspberry & rose	£8.50
Lemon & ginger	£8.50

Soft drinks *200ml-330ml*

Harrogate mineral water (small)	£2.00
Harrogate mineral water (large)	£3.90
Karma Cola	£3.00
Karma Sugar Free Cola	£3.00
Lemony Lemonade	£3.00
Bottlegreen Infusions Raspberry & Pomegrate Elderflower	£3.00
Selection of Fever Tree tonics	

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 £50 applies to Sadler's Wells Catering services and the minimum number for catering is ten.

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.

Tastings

Sadler's Wells Catering is happy to arrange a tasting prior to your event, subject to a tasting fee which will be deducted from your final invoice post event.

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.

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.