



# Events

Autumn Winter 2018 menu





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## WELCOME

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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 ten 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



## 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  
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**





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## EVENING

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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 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.