EVENTS AT SANDERSON
WORKING LUNCH MENU SELECTION

We are delighted to present a selection of working lunch menus created by our Executive Chef and his team to suit every occasion.

For ease of reference we have created separate categories:

All menus are priced at £35 per person and are available for groups of 12 guests and above.

MENU 1
MENU 2
MENU 3

All menus are inclusive of tea and coffee.

All menus are subject to seasonality and may change according to market availability.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.
MENU 1

ENDIVE SALAD
pickled walnuts | blue cheese | pear | molasses (DN)

CRAB SALAD
bitter lettuce | avocado | spring onions | tomatoes | lemon oil

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SHARING BOARD
british artisan cured meats & cheeses (GD)

TUSCAN ANTIPASTO
crumbled feta | mint | black olives (D)

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SLIDERS
spicy buttermilk chicken (DGE)

CROQUE-MONSIEUR
honey roasted ham | smoked cheddar (DG)

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BOWL FOOD
lamb navarin | bean cassoulet | mint

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BRAMLEY APPLE & BLACKBERRY CRUMBLE
 crème anglaise (DGE)

ORANGE & CINNAMON TARTLET
 red currant meringue (DGE)

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (E) Contains eggs

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MENU 2

CAESAR SALAD
baby gem | anchovies | parmesan | croutons | caesar dressing (DGE)

WILD LENTIL SALAD
butternut | cauliflower | red onion | tomato | pomegranate

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SHARING BOARD
british artisan cured meats & cheeses (GD)

CRUDITIÉS
spiced houmous | black olives

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SLIDERS
cheeseburger | pickles | tomato | burger sauce (DGE)

CROQUE-MONSIEUR
honey roasted ham | smoked cheddar (DG)

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BOWL FOOD
gnocchi | wild mushrooms | spinach | parmesan (DGE)

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PARIS-BREST
hazelnut choux bun | praline cream | roasted hazelnuts (DGNE)

FONDANT
chocolate | raspberry (DGNE)

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MENU 3

COBB SALAD
chicken | avocado | egg | cos | bacon | tomatoes | blue cheese (DE)

GREEK SALAD
bitter gem | tomatoes | onions | olives | cucumber | feta (D)

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SHARING BOARD
british artisan cured meats & cheeses (GD)

BURRATA SALAD
grilled pear | fig oil | molasses | chicory (D)

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SLIDERS
lamb merguez hot dog (DGE)

CROQUE-MONSIEUR
honey roasted ham | smoked cheddar (DG)

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BOWL FOOD
steak | chips | béarnaise | watercress (DE)

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TIRAMISU (DGE)

WINTER RED FRUITS
mirliton | crème fraîche (DGE)

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