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**TEA BREAKS**

Union Hand-Roasted organic coffee & Twinings tea selection	£2.80
with biscuits	£3.80
with pastries	£4.00
Continuous Union Hand-Roasted coffee & Twinings tea selection	£10.80
Other alternatives for breaks	£1.90
Flapjacks (n)	
Pastries	
Dark chocolate brownies	
Chocolate & orange tart	
Bakewell slices (n)	
Flavoured chocolate truffles	
Baked custard tart	
Selection of homemade cake slices	£1.90
Spiced carrot cake (n)	
Raisin & apricot flapjack (vg)(n)	
Chocolate & banana cake (vg)	
Beetroot & seed cake (vg)	
Blueberry yoghurt cake (vg)(n)	

**BREAKFAST****CONTINENTAL**

£11.00

Freshly squeezed juice  
Mini pastries  
Greek yoghurt with granola & honey or seasonal fruit compote (n)  
Selection of mini rolls with preserves & butter (n)

Union Hand-Roasted organic coffee & selection of Twinings teas  
Still & sparkling water

**HEALTHY**

£14.50

Bircher muesli, cherries, pomegranate & hazelnuts (n)  
Carrot & all-bran muffin (n)  
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)

Union Hand-Roasted organic coffee & selection of Twinings teas  
Still & sparkling water

**ROLLS**

£3.80

Free range egg (v)  
Bacon  
Cumberland sausage  
Portobello mushroom & taleggio (v)  
Oak smoked salmon & 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

**LUNCH****WORKING**

£11.50

*Five sandwich options from the following*

Roasted pepper, mozzarella & basil (v)  
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)  
Duck hoisin wrap, cucumber & spring onion  
Roasted courgette, pea shoot & broad bean hummus (vg)  
Smoked tofu & sesame cabbage salad (vg)  
Crushed avocado, tomato & chipotle vegan mayo on granary (vg)  
Waldorf salad, vegan mayo & baby spinach on light rye (vg)(n)

Bowl of seasonal fruit

Vegetable crisps (gf)

**ENHANCEMENTS***Three cold meats options from the following*

£5.50

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

*Selection of seasonal savoury tarts (one slice pp)*

£5.50

Quiche Lorraine  
Spinach, pine nuts, lemon & ricotta (v)(n)  
Smoked salmon, dill & crème fraiche

Selection of British cheeses with biscuits &amp; seasonal chutney

£5.50

Three seasonal salads

£5.50

**QUICHE LUNCH**

£14.95

*Selection of seasonal savoury tarts (two slices pp)*

Spinach, pine nuts, lemon & ricotta (v)(n)  
Quiche Lorraine  
Smoked salmon, dill & crème fraiche  
Roast tomato, spring onion & goat's cheese (v)

Three seasonal salads (v)

Bowl of seasonal fruit

## EXECUTIVE LUNCH

£22.00

*Three entrée options from the following*

Courgette, spring onion & goat's cheese frittata (v)(gf)  
Aged cheddar mac 'n' cheese & herb crumb (v)  
Black pudding sausage roll, homemade HP  
Pressed chicken terrine, apple & red cabbage (gf)  
Cumin scented lamb cutlet, spiced aubergine & tomato stew (gf)  
Stuffed roasted pepper, mozzarella, basil & olive oil (v)  
Tiger prawn, pepper & chorizo skewer, saffron aioli (gf)

*Two side options from the following*

New potato, mustard & herb salad (v)(gf)  
Mixed grains, toasted seeds, fennel, celery & feta (v)  
Heritage tomato panzanella, rosemary focaccia croutes & basil oil (vg)  
Sweet & sour peppers, chickpeas, herbs & grilled halloumi (v)  
Wild rice, pea, spinach & asparagus salad (vg)

*Plus*

Mixed baby leaf salad (vg)(gf)  
Selection of breads with butter

Seasonal fruit platter  
Homemade chocolate brownies

**DDR**

*Available from £55.00. Speak to the Events Department for more information.*

**BUFFET** (*minimum 20 guests*)

## MENU ONE

£26.50

*Three entrée options from the following*

Grilled bream fillet, endive & citrus fruits  
Grilled chicken breast with Parma ham & sage  
Grilled lamb leg steak with almond, orange & bulgur wheat salad  
Roasted cauliflower & spiced lentils (v)(gf)  
Grilled mackerel, lemon & gooseberry compote  
Stuffed rolled pork, butterbeans, garlic & oregano  
Potato gnocchi, mascarpone, cherry tomatoes, courgettes & wild garlic pesto (v)

## MENU TWO

£32.00

*Or three entrée options from the following*

Braised beef brisket, pearl barley, baby vegetables & horseradish dumplings  
Roast hake fillet, chickpeas, nduja & clams  
Grilled polenta, taleggio, mushrooms & tenderstem broccoli  
Stuffed rolled lamb saddle, spinach, ricotta & lamb jus  
Soba noodles, stir fried vegetables, bean curd & a shitake dashi  
Tiger prawn & monkfish green masala (n)  
Veal shank ossobuco with gremolata

*Plus two side options from the following*

Green beans, garlic & lemon (vg)(gf)  
Mixed leaves with balsamic dressing (vg)(gf)  
Heritage tomato panzanella, rosemary focaccia croutes & basil oil  
Buttered chantenay carrots (v)(gf)  
Roasted new potatoes, rosemary & garlic (v)(gf)  
Saffron pilau rice (v)(gf)  
Buttered broccoli with onions & parmesan (v)(gf)  
Fennel kholrabi, radish & spring onion slaw (v)(gf)

*Plus two sweet options from the following*

Gooseberry & elderflower trifle (n)  
Baked meringue with raspberries & vanilla cream  
Lemon posset & vanilla shortbread  
Dark chocolate & raspberry tart  
Strawberry & prosecco jelly, clotted cream  
Chocolate cherry marquise & salted caramel popcorn

**EVENING**

## CANAPE MENU ONE

£2.60

*Price per item***Warm**

Confit duck bonbon, mango chutney, curry mayonnaise  
Seared beef, mini potato fondant, watercress puree  
Yorkshire pudding, mini Cumberland, onion sage gravy  
Chickpea falafel, imam bayildi, yoghurt & harissa (v)  
Mini cheese breads, chilli chicken, sour cream, chicken crackling  
Seared tuna burger, flat bread, cucumber pickle & sriracha mayonnaise  
Soft quail's egg on toast, celery salt, radish remoulade (v)

**Cold**

Grilled focaccia panzanella, ricotta, tomato & basil (v)  
Citrus cured salmon, cucumber pickle, avruga & dill crème fraiche  
Ham & parsley terrine, herb mustard & piccalilli (n)  
Sea bass ceviche, cucumber cup, chilli, avocado & grapefruit (gf)  
Mini sesame cone, whipped duck liver, sesame & orange sprinkle  
Carrot, ricotta, thyme & honey tartine (v)  
Compressed watermelon, feta & mint pesto (v)

**Sweet**

Scorched pink pepper marshmallow, strawberry dip  
Passion fruit meringue tart  
Tiramisu' chocolate cup  
Mini carrot cakes, orange butter cream  
Cherry ripple chocolate truffles (gf)

## CANAPE MENU TWO

£2.80

*Price per item***Warm**

Tasting spoon of tiger prawn, coconut & lentil dhal (gf)  
Smoked haddock tartlet, grain mustard & gruyere  
Mini cornbread muffin, pulled chicken, creamed sweetcorn  
Mini jacket potato, baby ratatouille, shaved fennel (v)(gf)  
Slow roast tomato & spring onion arancini, roast garlic cream (v)  
Seared beef skewer & chimichurri  
Roast duck breast, duck egg béarnaise & deep fried potato

**Cold**

Grilled & smoked eel, beetroot horseradish & blinis  
Pea panna cotta, oat cake & mint pesto (v)  
Deep fried goat's cheese, marinated pepper, raisin dressing (v)  
Ballotine of chicken confit & Parma ham, crushed peach, pistachios (n)

Rare roast sirloin, truffled green bean salad & parmesan (gf)  
Broad bean tart, roast tomato, wild garlic pesto (v)  
Squid ink cracker, crab salad, lemon gel

### Sweet

Coconut rice pudding, mango & kaffir lime  
Mini granola Florentine, set yoghurt & blueberry gel  
Salted peanut & vanilla fudge, caramelised banana (n)  
Passionfruit Pavlova  
Mini chocolate & cherry gateau

### BOWL FOOD MENU ONE

£7.50

#### *Price per item*

Roasted cod fillet, alicot potato & garlic butter  
Escalivada cheese puff & wild garlic aioli (v)  
Scorched mackerel, beetroot, apple & watercress  
Asparagus risotto, truffle & parmesan (v)  
Shredded beef salad, green beans, potato & horseradish  
Curried lemongrass chicken & coconut rice  
Grilled pork belly, Asian slaw & peanuts (n)  
Macaroni, dried tomato, broad bean, pea, artichoke & herb salad (vg)  
Artichoke, wild mushroom & tarragon pie with herb mash top (vg)  
Seasonal dairy free pearl barley risotto (vg)  
Cauliflower shawarma, red lentils, pomegranate & soya yoghurt (vg)(gf)  
Sweet potato, squash & roasted corn tagine, almond couscous & harissa (vg)(n)  
Chickpea cutlet, imam bayildi & herb salad (vg)(n)

### BOWL FOOD MENU TWO

£8.50

#### *Price per item*

Grilled salmon, chips, watercress & béarnaise sauce  
Fried chicken, macaroni & chicken gravy  
Polenta chips, baby gem, oven dried tomato & manchego (v)  
Confit lamb shoulder, pressed potato cake, creamed peas & lamb gravy  
Deep fried hake, chickpeas, sobrassada & fried capers  
Artichoke, pea & broad bean salad with pecorino & lemon oil (v)



## NIBBLES

*Three for £7.50 pp*

*Four for £8.50 pp*

Marinated olives (vg)(gf)  
Crisps (vg)(gf)  
Smoked almonds (vg)(n)  
Roasted peanuts (vg)(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)(n)

## WINE &amp; BEVERAGES

## SPARKLING

Prosecco Spumante Brut, <i>Bianca Vigna, Veneto, Italy</i>	£32.50
Prosecco Spumante Rosa, <i>Bianca Vigna, Veneto, Italy</i>	£34.00
Veuve Clicquot Yellow Label, <i>Brut, Champagne</i>	£68.00
Veuve Clicquot Rose, <i>Brut, Champagne</i>	£80.00

## WHITE

Riva Bianco, <i>Botter, Veneto, Italy</i>	£19.95
Viognier Princesse, <i>Vignals, South of France</i>	£22.50
Picpoul de Pinet Black Label, <i>Domaine de la Grangette, South of France</i>	£28.50
Spitting Spider Chardonnay, <i>Dowie Doole, McLaren Vale, Australia</i>	£24.00
Sauvignon Touraine Cuvee Prestige, <i>Paul Buisse, Loire Valley</i>	£29.00
Paper Road Sauvignon Blanc, <i>Borthwick Vineyards, Wairarapa, New Zealand</i>	£30.00
Chablis Domaine de la Genillotte, <i>Domaine Sourice Depuydt, Burgundy</i>	£35.00

## ROSÉ

Hauts du Canalet Vieilles Vignes Rose, <i>Robert Vic, South of France</i>	£23.00
Cotes de Provence, <i>Chateau de Brigue, South of France</i>	£27.00
Sancerre Rosé, <i>Fernand Girard, Loire Valley</i>	£30.00

## RED

Riva Rosso, <i>Botter, Veneto, Italy</i>	£19.95
Montepulciano d'Abruzzo, <i>Tiberio, Abruzzo, Italy</i>	£30.00
Rioja El Somo, <i>Bodegas Muriel, Rioja, Spain</i>	£24.50
Spitting Spider Shiraz, <i>Dowie Doole, McLaren Vale, Australia</i>	£25.00
Bordeaux Superieur, <i>Château Bellecroix, Bordeaux</i>	£27.50
Côtes du Rhône, <i>Domaine de l'Ameillaud, Rhône Valley</i>	£29.00
Malbec, <i>Tinto Negro, Mendoza, Argentina</i>	£29.50

## SPIRITS

Single	25ml	£6.00
Double	50ml	£8.00
The Famous Grouse Whisky		
Jack Daniel's Whisky		
Russian Standard Vodka		
Gordon's Gin		
Havana Club Anejo Blanco White Rum		
Havana Club Especial Rum		

## BEER &amp; CIDER

Beck's, <i>Germany</i>	275ml	£4.10
Estrella Damm, <i>Spain</i>	330ml	£4.30
Frontier, <i>England</i>	330ml	£4.50
Curious Cider, <i>England</i>	330ml	£4.10

Menu prices exclude VAT. All catering orders are based on a minimum number of 10 people. Sadler's Wells cannot guarantee the absence of traces of nuts or other allergens. (v) vegetarian, (vg) vegan, (gf) gluten free, (n) nuts.

## FRUIT JUICE

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

## CORDIAL

Elderflower	Litre	£8.50
Blueberry	Litre	£8.50
Lemon	Litre	£8.50

## SOFT DRINKS

Harrogate still & sparkling mineral water	500ml	£2.00
Harrogate still & sparkling mineral water	750ml	£3.90
Coca Cola	200ml	£2.00
Diet Coke	200ml	£2.00
7 Up	330ml	£1.50
Old Jamaica Ginger Beer	330ml	£1.50
San Pellegrino Limonata or Aranciata	330ml	£2.00
Belvoir Raspberry Lemonade or Elderflower Pressé	330ml	£3.00

## SMOOTHIES

Banana, soya milk & honey	Litre	£12.50
Carrot, apple & ginger (vg)	Litre	£15.00
Kale, lime, avocado & spinach (vg)	Litre	£16.50