

FESTIVE SEASON

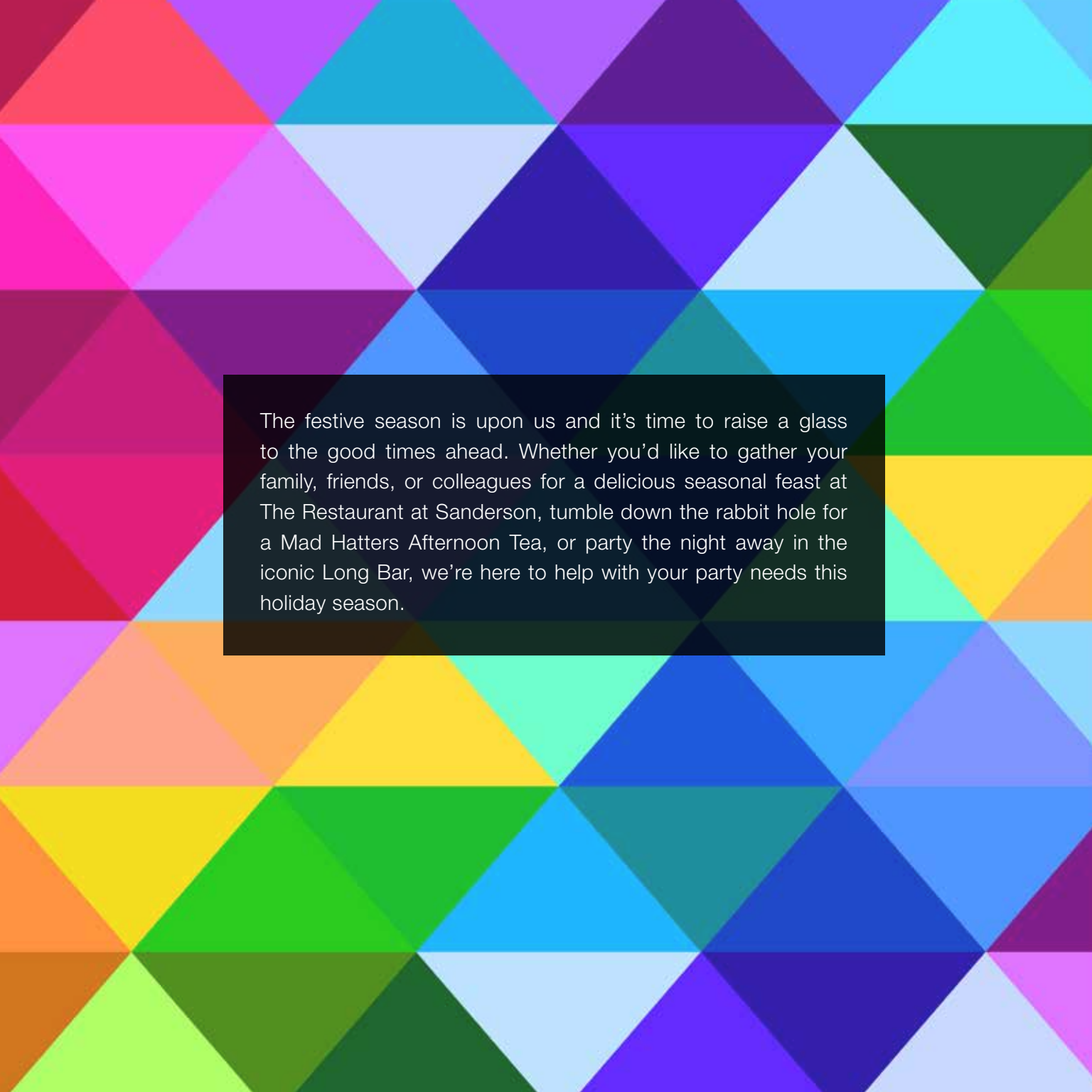
AT

SANDERSON

LONDON



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The festive season is upon us and it's time to raise a glass to the good times ahead. Whether you'd like to gather your family, friends, or colleagues for a delicious seasonal feast at The Restaurant at Sanderson, tumble down the rabbit hole for a Mad Hatters Afternoon Tea, or party the night away in the iconic Long Bar, we're here to help with your party needs this holiday season.

The image shows the interior of a restaurant with a modern, minimalist design. The ceiling is a light, textured material, and several large, dark, teardrop-shaped pendant lights hang from it. A large, square, textured concrete pillar stands in the background. The dining area features wooden tables and dark chairs. In the foreground, a table is set with a white napkin, silverware, and a glass. A planter box with greenery sits on a table in the background.

THE RESTAURANT AT SANDERSON

Located just steps away from Sanderson's iconic lobby and just off the legendary Long Bar, The Restaurant at Sanderson blends visionary design with an exceptional menu and artisanal cocktails. Set to tantalise your taste buds, the restaurant offers a selection of palatable dishes from Grilled Octopus to Red Wine Risotto complete with tasty treats such as Christmas Pudding and Vanilla Cheesecake, there's no doubt that this menu of must-eats is one not to be missed.

Retreat to the lush Courtyard Garden for afternoon tea, dinner reservations or to enjoy a lazy lunch inside the iconic restaurant.

SANDERSON
LONDON

FESTIVE PARTY MENU

£65 per person | Groups of 8+
Available 25 November - 24 December 2019

CHICKEN TERRINE | truffle | pickled walnut | crispy chicken skin

GRILLED OCTOPUS | seaweed tartare | black lemon purée

PUMPKIN SOUP | chestnut | lovage pesto (v)

ROASTED FREE RANGE BLACK-FEATHERED TURKEY
traditional accompaniments

DUCK MAGRET | pickled cabbage | cranberry gel | baby vegetables

WILD BASS | carrot purée | roasted ceps | salsify (v)

RED WINE RISOTTO | beetroot | radicchio | aged parmesan (v)

CHRISTMAS PUDDING | brandy sauce | clove ice cream | pan d'épice (v)

VANILLA CHEESECAKE | strawberry ice cream | pistachio (v)

THREE ENGLISH CHEESES | pear membrillo | crackers (v)

Tea | Coffee | Mince Pies (v)

(V) Vegetarian

SANDERSON
LONDON

CHRISTMAS DAY MENU

£115 per adult | £60 per child (11 & under)
Available 12.30pm - 7pm

Welcome glass of Veuve Clicquot Yellow Label Champagne

PITHIVIER | wild mushrooms | baby spinach | truffle cream (v)

GAME TERRINE | pickled gherkin | onion relish | toasted brioche

SEARED SCALLOPS | caramelised cauliflower purée | pancetta

ROASTED FREE RANGE BLACK-FEATHERED TURKEY
traditional accompaniments

PAN-SEARED HALIBUT | parsnip purée | clams | girolle mushrooms

ARTISAN VEGETABLE TIAN | goat's cheese beignet | tomato fondue (v)

CHRISTMAS PUDDING | brandy sauce | clove ice cream | pan d'épice (v)

ST HONORÉ | passion fruit | milk chocolate (v)

THREE ENGLISH CHEESES | pear membrillo | crackers (v)

Tea | Coffee | Mince Pies (v)

(V) Vegetarian

SANDERSON
LONDON

NEW YEAR'S EVE MENU

£120 per person
Available 6.30pm - 11pm

Welcome glass of Veuve Clicquot Yellow Label Champagne

Amuse-Bouche

QUAIL

duck liver pâté | herb melba

HAND-DIVED SCALLOPS

squid ink pasta

BEEF WELLINGTON

truffle dauphinoise | heritage carrots | watercress

or

TURBOT

herb crust | lobster risotto | mushroom sauce

CHOCOLATE CIGAR

festive ice-cream | raspberry | passion fruit coulis

Tea | Coffee | Champagne Macaroons

SANDERSON
LONDON

NEW YEAR'S EVE VEGETARIAN MENU

£120 per person
Available 6.30pm - 11pm

Welcome glass of Veuve Clicquot Yellow Label Champagne

Amuse-Bouche

ARTICHOKE SALAD

cauliflower | quinoa | courgette | tenderstem broccoli |
pickled lemon dressing

PITHIVIER

wild mushrooms | spinach | truffle cream

ARTISAN VEGETABLE TIAN

goat's cheese beignet | tomato fondue

CHOCOLATE CIGAR

festive ice-cream | raspberry | passion fruit coulis

Tea | Coffee | Champagne Macaroons

(V) Vegetarian

A table setting for Mad Hatters Afternoon Tea. In the foreground, a white teapot is decorated with a king's face and a crown. Next to it is a plate with a clock face design. A vase with green grass and carrots sits in the background. The table is set with a white napkin, silverware, and a book. The background shows a blurred dining area with white chairs and tables.

MAD HATTERS AFTERNOON TEA

Sanderson invites you to tumble down the rabbit hole for our Mad Hatters Afternoon Tea. Discover menus hidden inside vintage books, teapots adorned with king and queens and sandwich plates decorated with birdcages, carousels and ticking clocks upon which rest savoury specialty sandwiches. The sweet and savoury elements are all created for our guests with specially selected ingredients to delight the senses.

For a unique and whimsical cocktail experience, try our Topsy Evening Tea replete with a flight of three winter warmer cocktails.



AVAILABLE CHRISTMAS DAY, BOXING DAY
AND NEW YEAR'S DAY

Mad Hatters Festive Champagne Afternoon Tea 58
Includes glass of Veuve Clicquot Yellow Label, Brut, NV

Mad Hatters Festive Pink Champagne Afternoon Tea 65
Includes glass of Veuve Clicquot Rosé, Brut, NV

SAVOURY

Smoked salmon Scotch quail egg with caviar and cream cheese
Stack of King of Hearts ham and parmesan croque-monsieur
Cornish crab brioche roll with spiced avocado and coriander
White Rabbit cucumber and cream cheese sandwich on pesto bread

SWEET

Mad Hatters festive surprise
Queen of Hearts gingerbread snowflake
Mocha chessboard gateau
Tweedle Dee lemon curd financier
Mad March Hare vanilla pocket watch macaroon
Chocolate and pistachio Blue Caterpillar
Wonderland marshmallow magic mushrooms
Mad Hatters lost carrot and fennel meringue
Alice's exotic fruits "Drink Me" potion
Sanderson's warm scones served with Cornish clotted cream
and fruit preserve



AVAILABLE 25 NOVEMBER 2019 - 5 JANUARY 2020
(NOT AVAILABLE CHRISTMAS DAY AND NEW YEAR'S EVE)

Festive Topsy Evening Tea 58

Festive Topsy Evening Pink Champagne Tea 68
Includes glass of Veuve Clicquot Rosé, Brut, NV

COCKTAIL FLIGHT

Sugar, Spice & All Things Nice - Grey Goose L'Orange vodka, red wine, maple syrup, cloves, cinnamon, star anise, pandan leaves, clementines, cardamom pods

Nutty Shot - Grey Goose vodka, Swedish punch liqueur, coffee, coffee syrup

Midnight Sparkle - Grey Goose vodka infused with pandan leaves, coconut & eucalyptus syrup, butterfly pea flower tea, St. Germain elderflower liqueur, citric acid solution

SAVOURY

Smoked salmon Scotch quail egg with caviar and cream cheese

Stack of King of Hearts ham and parmesan croque-monsieur

Croxton Manor brie and parmesan sandwich

White Rabbit wild mushrooms and truffle, parmesan tartlets

Savoury scones with whole seed mustard and mozzarella,
served with herb butter

SWEET

Mad Hatters festive surprise

Grey Goose Cherry Noir vodka and cranberry tartlet

Aged rum and dried fruits truffle

Dark chocolate and rum chessboard gâteau

Tweedle Dee lemon and limoncello curd financier

Wonderland marshmallow magic mushrooms

Alice's naughty coconut liqueur "Drink Me" potion

MAD HATTERS AFTERNOON TEA

Monday to Saturday: 12.30pm - 4pm

Sunday: 1pm - 5pm

Mad Hatters Afternoon Tea £48 per person

Mad Hatters Champagne Afternoon Tea £58 per person

Mad Hatters Pink Champagne Afternoon Tea £65 per person

Children ages 4 to 11 £35 per child

Mad Hatters Festive Champagne Afternoon Tea £58 per person -
served on Christmas Day, Boxing Day and New Year's Day only

FESTIVE TIPSY EVENING TEA

Available from 25 November 2019 - 5 January 2020

Not available Christmas Day and New Year's Eve

Monday to Sunday: 7pm - 9pm

Festive Topsy Evening Tea £58 per person

Festive Topsy Evening Pink Champagne Tea £68 per person

Topsy Evening Tea is limited to those 21 or older

A festive bar scene featuring a purple cocktail with an orange slice, a bottle of London Essence Tonic Water, and wrapped candies on a silver tray.


LONG BAR

At some 80-feet in length, the dramatic Long Bar is the focal point for energy at Sanderson. The Long Bar has been remodelled with nature in mind, dripping with climbing vines and hanging plants. Sbe's core values are at the forefront of the creation of the "Signature Cocktails", an exploration of Authenticity, Innovation, Mastery and Sophistication. In addition, guests can sit and savour "Sanderson Classics" - the complete collection of Sanderson's all-time favourites. Either sit around the bar people-watching or relax in the sanctuary of the Courtyard Garden sipping Champagne.

A wicker hanging chair with a white cushion is the central focus, suspended in a lush courtyard garden. In the background, there are green plants, a fountain, and a building with large windows. The scene is bright and sunny, suggesting a pleasant outdoor environment.

COURTYARD GARDEN

Escape into the captivating whimsical world that is our private Courtyard Garden - a lush open-air oasis brimming with flowering trees, fountain, mosaics and a reflecting pool. The Courtyard Garden is an architecturally classified Heritage Garden with a blissfully heated outdoor terrace. Guests can drink, dine or simply relax in this private sanctuary that is unique in all of London.



PURPLE BAR

With its symphony of purples, lavenders and violets, Purple Bar is a chic and intimate lounge that has become one of London's hottest gathering places. Draped in violet silk opera curtains, the wildly theatrical Purple Bar feels straight from the pages of 'Alice in Wonderland' – a quality that makes it the perfect setting for drinks, conversation and people-watching. Purple Bar offers quality cocktails and Fine & Rare collection, as well as a cocktail making masterclass, Cocktail Heaven.

COCKTAIL HEAVEN MASTERCLASSES

Feeling crafty? Purple Bar at Sanderson has released its latest series of cocktail masterclasses, aptly titled Cocktail Heaven. Led by London's top mixologists, at this masterclass attendees will learn both modern and classic methods of cocktail crafting. Designed specifically for first-timers, Cocktail Heaven provides guests with all the essential equipment, know-how, and – most importantly – drinks, to become one of the best bartenders in the city. Perfect for work Christmas parties.

INCLUSIONS:

Each guest will receive a Champagne cocktail on arrival

A leading mixologist will show guests how to make cocktails

A mixologist will also demonstrate how to use the professional bar equipment

All the bartender terms, spirit knowledge and know-how will be explained and passed on to guests

All guests will make two cocktails, which they are welcome to enjoy

PRICE:

£50 per person

Based upon availability and subject to 15% service charge

Minimum number of 6 guests and a maximum number of 15 guests required



NEW YEAR'S EVE PARTY

If you're looking for somewhere to start 2020 with a bang, Sanderson's iconic venue, Long Bar is the place to be. Enjoy two complimentary drinks of your choice, and dance into the New Year with our resident DJ on the decks from 7pm. [Reserve now](#) so that the only thing left to plan this New Year's Eve is what you will be wearing, tickets £40.

BOOKINGS

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sbe.com

FOR YOUR INFORMATION

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.

