



THE CADOGAN

A BELMOND HOTEL

2024 BANQUETING MENU



With The Cadogan,
Chelsea events become
showstopping occasions.
And our food makes no
exception.

From lavish buffets to
menus bringing British
gastronomy to life, your
guest will relish every bite
and forever remember
every flavour.



THE CITY'S FRESHEST CULINARY HIGH NOTE

With our star-studded heritage, timeless interiors and glowing hospitality, The Cadogan is a special place to host your forthcoming event. Let our team of experts help you shape a perfect day. We'll take care of every little detail. Contact us at events.cad@belmond.com

C O N T E N T S

BREAKFAST	4-5
DAY DELEGATE	6-7
LUNCH & DINNER	8-9
CANAPES & BOWL FOOD	10-11
AFTERNOON TEA	12-13
CHILDREN'S MENUS	14-15
BEVERAGES	16-19



BREAKFAST

CONTINENTAL £40 PER PERSON

The Cadogan bakery selection of muffins and pastries (v)
Individual yoghurts (v)
Fresh seasonal fruit and berries (v+)
British cold meats and cheeses
Freshly brewed filter coffee, tea and fresh fruit juices

TRADITIONAL £45 PER PERSON

Continental breakfast plus your guest's choice of the following

Full English Breakfast

Scrambled eggs, Cumberland sausage, streaky bacon, tomato, portobello mushroom, black pudding

Smoked Salmon

Scrambled eggs

Full Vegetarian (v)

Plant based sausage, vine tomato, portobello mushroom, hash brown, scrambled eggs

Eggs

Benedict | Royale | Florentine (v)

Avocado on Toast (v)

With or without eggs

ADDITIONAL BREAKFAST RECOMMENDATIONS

£33 PER PERSON FOR 6 CANAPES PER PERSON

£44 PER PERSON FOR 8 CANAPES PER PERSON

£55 PER PERSON FOR 10 CANAPES PER PERSON

Smoked salmon bagels

Bacon brioche rolls

Mini pancakes (v)

Granola pots (v)

Smoked salmon scrambled egg tartlets

Ham and cheese croissant

Fruit skewers (v+)

Mini eggs Florentine (v)

Fruit smoothie (v+)

COCKTAILS £17 | MOCKTAILS £13

Bloody Mary | Bellini



DAY DELEGATE

£135 PER DELEGATE

ON ARRIVAL

Selection of pastries
Kale, celery, apple and spinach juice
Yoghurt granola pot

MORNING BREAK

Selection of biscuits
Granola & cranberry bar

LUNCH

Soft drink selection

AFTERNOON BREAK

Mini loaf cake
Seasonal fruit plate

BEVERAGES

Still & Sparkling water
Freshly brewed filter coffee,
espresso and tea selection

WORKING LUNCH (minimum of 10 people)

Selection of four seasonal salads
Afternoon tea sandwiches

Smoked salmon & house cured gravlax board

or

Selection of English charcuterie with pickles & sourdough bread

BOWL FOOD

Please select one cold dish and one hot dish:

COLD

Burrata and Datterini tomatoes
with basil pesto (v)
Artichoke truffle salad (v+)
Vitello tonnato, capers & rocket salad

HOT

Poached Halibut fennel and tomato
Beef fillet, mashed potatoes chimichurri sauce
Cauliflower risotto, caramelised onion
& baby leek (v+)

SWEET

Selection of 3 seasonal desserts

PLATED

For those who would prefer a plated lunch please discuss with our events manager directly.
A supplement will be added accordingly.

ENHANCE YOUR DAY DELEGATE

CHEESE

Selection of 3 cheeses for £18 per person

POPCORN £35 SERVES 5 PEOPLE

SWEETS £25 SERVES 5 PEOPLE

MIXED NUTS £25 SERVES 5 PEOPLE

FRUIT BOWL £60 SERVES 10 PEOPLE

CUT FRUIT PLATE £70 SERVES 10 PEOPLE



LUNCH & DINNER MENU

3 COURSES - £90 PER PERSON | 4 COURSES - £105 PER PERSON | 5 COURSES - £125 PER PERSON

£5* / £10** / £15*** supplement

STARTER

Egg yolk ravioli, spinach, truffle & pecorino (v)
Twice baked cheese soufflé, green beans, compressed apple (v)
Artichoke truffle salad (v+)
Butter poached lobster, carrot, lime & ginger bisque**
Cornish crab, granny smith apple & curried cauliflower*
Yellow fin tuna, avocado, toasted sesame & ponzu dressing
Soy glazed Loch Duart salmon, cucumber, edamame & soy dressing
Pressed goose liver terrine, sauternes jelly, poached grapes, toasted brioche

MIDDLE

Goats cheese ravioli, baby leek & hazelnut foam (v)
Hand dived scallop, cauliflower, apple & curry
Confit loch duart salmon, broccoli & almond
Roasted quail, crispy quail leg, asparagus, & truffle

MAIN

Cep mushroom tortellini, ricotta, hen of the woods & basil (v)
Cauliflower & truffle risotto, baby leek & caramelised baby onion (v+)
Cornish sea bass, fennel, tomato, black garlic & basil sauce
Day boat turbot, cauliflower & bonito cream, cucumber & Champagne sauce**
Grilled beef fillet, smoked oxtail, celeriac & horseradish**
Spiced duck breast, salt baked celeriac, confit leg croquette, pickled blackberries
Herb crusted rack of lamb, fondant potato, tomato, olive & basil sauce*
Fillet of beef Wellington, mushroom purée, asparagus & truffle sauce***

PRE DESSERT

Lemon & basil (v)
Grapefruit & elderflower (v)

DESSERT

Coconut mousse, mango & passion fruit (v+)
Chocolate delice & raspberry sorbet (v)
'Paris Brest' hazelnut cremeux, caramel (v)
Caramelised apple millefeuille & vanilla ice cream (v)
Banoffee tart, caramelised banana & vanilla cremeux (v)
Seasonal pavlova, mascarpone cream & crispy meringue (v)

All of our menus include bread to start and tea, coffee and petit fours to conclude.
Please note we ask you to choose one dish per course for your entire party and we will accommodate any dietary requirements or allergies.



CANAPÉS

COLD OPTIONS

Beetroot & goats' cheese mousse tart (v)
Seaweed cracker, pickled cucumber & wasabi (v+)
Kohlrabi & cauliflower tart (v+)
Crab, apple & cauliflower tartlet
Marinated tuna, avocado and coriander
Smoked salmon blini, dill cream & salmon roe
Beef tartare rosti

HOT OPTIONS

Crispy polenta, mushroom purée & basil (v)
Mushroom & truffle vol au vent (v)
Old Winchester cheese gougères (v)
Vegetable samosa with mint dip (v)
Salt cod croquette with tartare sauce
Lamb kofta with cucumber raita
Chicken satay, peanut dip, and coriander

SWEET OPTIONS

Rhum cannelle (v)
Homemade bon bon (v)
Pâté de Fruit (v)
Hazelnut madeleine (v)
Macaroon (v)

ALL CHARGED PER PERSON
£20.00 FOR 4 CANAPÉS
£30.00 FOR 6 CANAPÉS
£40.00 FOR 8 CANAPÉS
£50.00 FOR 10 CANAPÉS

BOWL FOOD

COLD OPTIONS

Burrata, basil & datterini tomatoes (v)
Artichoke truffle salad (v+)
Cornish crab, grapefruit & avocado
Vitello tonnato, caper & rocket

HOT OPTIONS

Ricotta & butternut squash tortellini, sage cream (v)
Cauliflower risotto, caramelised onion & baby leek (v+)
Poached halibut fennel, tomato & basil
Beef fillet, mashed potatoes, chimichurri sauce

SWEET OPTIONS

Tiramisu (v)
Crème brûlée (v)
Mango & coconut panna cotta (v)
Chocolate mousse (v)
Strawberry & vanilla mousse (v)

£30.00 PER PERSON FOR 3 BOWLS
£40.00 PER PERSON FOR 4 BOWLS
£50.00 PER PERSON FOR 5 BOWLS



AFTERNOON TEA (Sample menu)

Be taken on a unique interpretation of the classic British custom, designed and helmed by the acclaimed Benoit Blin. Bringing the countryside to the Cadogan, the menu uses genuine seasonal ingredients, each with a story to tell.

TRADITIONAL AFTERNOON TEA, SERVED WITH A POT OF TEA £75 PER PERSON

CREAM TEA, SELECTION OF CAKES FROM OUR TROLLEY, SERVED WITH A POT OF TEA £45 PER PERSON

WELCOME

Garden tarragon lemonade (V, GF, DF)

OUR SAVOURY SIDE

Salmon gravlax on toasted croissant with quail egg and cream cheese

BBQ corn bread with cured Wagyu beef and chilli sauce (GF)

Cornish lobster roll with sturion oscietra caviar

Red pepper toasted baguette with olive tapenade, feta and provencal herbs (V)

Egg mayonnaise and Italian truffle brioche (V)

OUR DESSERTS

Raspberry and beetroot fraicheur (V)

Salted butter caramel and buckwheat religieuse (V)

L' "abricot" and rosemary (V)

OUR SCONES

Choose between a fruit or plain scone (V)

served with homemade strawberry jam and clotted cream

FROM OUR TROLLEY

Your choice of:

Flan vanille (V)

Pistachio and raspberry tea cake (V)

Ultra lemon cake (V, GF)

Gianduja marble cake (V)

CHAMPAGNE By the bottle

"R" de Ruinart, Reims, Champagne NV £130

Ruinart Brut Rosé, Reims, Champagne NV £160

CHILDREN’S MENU (up to 12 years old)

3 COURSES £45 PER GUEST

STARTER

- Prawn cocktail
- Melon & Parma ham
- Vegetable sticks, hummus & avocado (v+)

MAIN

- Cheeseburger with French fries
- Fish goujons with broccoli
- Tomato linguini (v)

DESSERT

- Profiterole & vanilla ice cream (v)
- Milk chocolate mousse (v)
- Fruit skewers (v)

PARTY ENHANCEMENTS

- Fruit smoothie £7
- Mocktail £7
- Popcorn £5
- Sweet trolley £200 for up to 20 kids

CHILDREN’S PARTY MENU

£50 PER GUEST (CHOICE OF 3 MAIN DISHES, 2 SIDES)
£60 PER GUEST (CHOICE OF 3 MAIN DISHES, 2 SIDES AND A BEVERAGE OF CHOICE)

MAINS

- Melon & parma ham platter
- Vegetable crudités (v+)
- Parmesan arancini (v)
- Cheeseburger
- Tomato & mozzarella mini pizza (v)
- Fish goujons
- Chicken goujons
- Selection of finger sandwiches

SIDES

- Steamed broccoli (v+)
- French fries (v)
- Zucchini fries (v)
- Tomato salad (v+)
- Mashed potato (v)

DESSERTS

£10 SUPPLEMENT PER GUEST

- Fruit skewers (v)
- Chocolate chip cookies
- Milk chocolate mousse (v)

CHILDREN’S BEVERAGE

- Juice £5
- Apple
- Orange

- Mocktail £10
- Drink Pink - strawberry syrup, raspberry soda, lemon juice, sugar
- Blue Spritz - lemon juice, apple juice, sugar, lemonade with a blue twist

WINE LIST

ENGLISH SPARKLING

Rathfinny Classic Cuvée, Brut, East Sussex, England 2019	£90
Rathfinny, Blanc De Noirs, East Sussex, England 2019	£115

CHAMPAGNE

“R” de Ruinart, Reims, Champagne NV	£130
Billecart - Salmon Brut Réserve	£140
Ruinart Brut Rosé, Reims, Champagne	£160
Billecart - Salmon Brut Rosé	£165
Ruinart Blanc de Blancs, Reims, Champagne, NV	£175
“R” de Ruinart, Magnum	£290

WHITE

Conde de Valdemar, Rioja Blanco 2022	£50
Old Vines Chenin Blanc, Lievland, South Africa 2022	£70
Gavi di Gavi, La Giustiniana, Piedmont, Italy 2022	£75
Sangiobi', Capanna, Bianco Toscana, IGT, Italy 2022	£85
Riesling Zöbinger Kogelberg, Peter Schweiger, Austria 2021	£90
Whitehall Vineyard, Bacchus, UK 2021	£90
Pouilly-Fumé Les Chailloux, Silex, Chatelain 2022	£90
Cloudy Bay Sauvignon Blanc, New Zealand 2022	£90
Carneros Chardonnay, Buena Vista, California 2022	£110
Chablis 1er Cru Jean-Marc-Brocard, France 2022	£130

RED

Bodegas Valdemar, Tempranillo 2022	£50
Organic Passo Doble Terra Soledad Masi, Argentina 2021	£55
Weinhaus Ress, Pinot Noir, Rheingau, Germany 2021	£60
Pinot Noir, Elgin Vintners, South Africa 2022	£80
Peppoli, Chianti Classico, Antinori, Italy 2022	£85
North Coast Cabernet Sauvignon, Buena Vista, USA 2018	£90
Domaine of the Bee, Cotes du Roussillon Villages 2017	£95
Chapelle de Potensac, Medoc, Bordeaux 2014	£100
Cloudy Bay, Pinot Noir, New Zealand 2021	£125
Cantenac Brown, Brio de Cantenac Brown, Margaux, Bordeaux, France 2016	£190
Brunello di Montalcino, Capanna, Italy 2018	£210

ROSÉ

The Pale, Sacha Lichine, France 2022	£50
Tormaresca Calafuria Negroamaro, Italy 2022	£75
Whispering Angel, Provence, France 2022	£80

DESSERT (375ML)

Riesling Cordon Cut, Clare Valley, Australia 2022	£70
Scweizer, Moscato Rosa, Franz Haas, Italy 2021	£100
Tokaji Aszu' 3 Puttonyos, Oremus, Hungary 2017	£140
Riesling cewine, Inniskillin, Niagara Peninsula, Canada 2017	£160

Please enquire for more details on cocktail masterclasses and wine tasting events

BEER & CIDER

BEER

Lucky Saint. Unfiltered Low Alcohol 0.8% - Lager (UK) £7
Fabal Lager (v+) £8
Aspall Draught - Suffolk Cider (UK) £8

CIDER

Aspall Draught - Suffolk Cider (UK) £8

WHISKEY & BOURBON

SINGLE MALT GLS | BTL

Talisker 10yrs (Island) £15 | £210
Glenfiddich 12yrs (Speyside) £16 | £224
Laphroaig 10yrs (Islay) £18 | £252
Aberfeldy 12yrs (Highland) £18 | £252
Springbank 15yrs (Campbeltown) £22 | £308

BLENDED MALT

Johnnie Walker Black Label 12yrs (Scotland) £15 | £210
Monkey Shoulder (Scotland) £16 | £224

COCKTAILS

Champagne Cocktail £16
Peach Bellini £16
Aperol Spritz £16
Tom Collins £16
Elderflower Spritz (Non - Alcoholic) £11
Signature Cocktail - Lillie In Bloom £12
Seedlip Garden, Elderflower Cordial, Strawberry Syrup, Lemon Juice

SPIRITS

VODKA GLS | BTL

Ketel One (The Netherlands) £16 | £224
Sipsmith Sipping (UK) £15 | £210
Grey Goose (France) £17 | £238

GIN GLS | BTL

Bombay Sapphire (UK) £15 | £220
Hendrick's (UK) £14 | £196
Sipsmith VJOP (UK) £17 | £238

RUM GLS | BTL

Bacardi Superior Carta Blanca (Puerto Rico) £12 | £168
Bacardi Carta Oro (Puerto Rico) £14 | £196
Diplomatico Reserva Exclusiva (Venezuela) £17 | £238
Ron Zacapa Centenario Solera 23 (Guatemala) £20 | £280

SOFT DRINKS & JUICES

Coca-Cola £5	Apple £6
Diet Coke £5	Cranberry £6
Fever Tree Indian Tonic £5	Orange £6
Fever Tree Ginger Beer £5	Tomato £6
Fever Tree Ginger Ale £5	Pink Grapefruit £6
Fever Tree Lemonade £5	Carrot £6
	Pineapple £6



CONTACT US

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 events.cad@belmond.com
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www.belmond.com

FINER DETAILS

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne 12%-13%
 White Wine 11%-14%
 Red Wine 12%-15%
 Beer 3%-6%
 Vermouth 14%-18%
 Ricard 45%
 Sherry 16%-18%
 Gin 37%-48%
 Vodka 37%-40%
 Rum 40%-63%
 Whisky 40%-63%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Cadogan are served in 25ml and 50ml. Wines are available in 175ml or 250ml and Champagne at 125ml as standard. Beer and cider is served as a 330ml served in a bottle.

Please note prices are subject to change and dishes may change based on seasonality. Prices include VAT but not service charge.

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