



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 £18 | 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 sturia 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)

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

Veuve Cliquot-Yellow Label Brut,NV	£130
"R" de Ruinart, Reims, Champagne NV	£140
Veuve Cliquot-Yellow Label Rose,NV	£160
Ruinart Brut Rosé, Reims, Champagne	£165
Ruinart Blanc de Blancs, Reims, Champagne, NV	£180
"R" de Ruinart, Magnum	£350

WHITE

Solar das Boucas,Vinho Verde, Esolha	£65
Lugana Cantina Menegotti, Italy, 2023	£70
Saxenburg, Guinea Fowl, Chenin Blanc, South Africa, 2023	£72
Gavi di Gavi, La Giustiniana, Piedmont, Italy 2022	£75
Sangiobi', Capanna, Bianco Toscana, IGT, Italy 2022	£80
Bacchus Thorrington Mill,UK 2022	£85
Pouilly-Fumé Les Origies A&E Figeat, France 2023	£90
Cloudy Bay Sauvignon Blanc, New Zealand 2022	£90
Cloudy Bay Chardonnay, New Zealand 2022	£105
ST Francis Chardonnay USA 2022	£100
Chablis 1er Cru Les Lys Domaine Damp, Burgundy, 2022	£120
Montagny 1er Cru Les Coeres Domaine Albert Sounit, Burgundy, 2021	£150

RED

Terrazas De Los Andes, Malbec, Argentina, 2022	£65
Belezos Rioja Crianza Zugober, Spain, 2021	£70
Chianti Classico Terre di Prenzano, Vignamaggio, Tuscany, 2020	£80
Saxenburg,Private Collection Pinotage, Stellenbosch, 2021	£90
ST Francis, Cabernet Sauvignon Sonoma, USA. 2019	£110
Chapelle de Potensac, Medoc, Bordeaux 2015	£105
Cloudy Bay, Pinot Noir, New Zealand 2021	£125
Grand Malbec, Terrazas, 2020	£125
Bourgogne Rouge Cuvee Margot Leflaive, Burgundy, 2021	£180
Cantenac Brown, Brio de Cantenac Brown, Margaux, Brordeaux, France 2016	£190
Brunello di Montalcino, Capanna, Italy 2018	£210
Cantenac Brown, Margaux, 2006	£420

ROSÉ

The Pale, Sacha Lichine, France 2022	£65
Sancerre Rose Alain Gueneau, France 2022	£90
Whispering Angel, Provence, France 2022	£100

DESSERT (375ML)

Riesling Cordon Cut,Clare Valley, Australia 2022	£90
Gewurztraminer Grand Cru Kessler Alsace	£130
Veuve Cliquot - Demisec	£180

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

BEER & CIDER

BEER

Lucky Saint. Unfiltered Low Alcohol 0.8% - Lager (UK) £8
Curious Lager (v+) £8

CIDER

Sassy Cider - Pear Cider (UK) £8

WHISKEY & BOURBON

SINGLE MALT GLS

Talisker 10yrs (Island) £16
Glenfiddich 12yrs (Speyside) £18
Laphroaig 10yrs (Islay) £19
Aberfeldy 12yrs (Highland) £18

BLENDED MALT

Johnnie Walker Black Label 12yrs (Scotland) £16
Monkey Shoulder (Scotland) £18

COCKTAILS

Champagne Cocktail £20
Peach Bellini £20
Aperol Spritz £20
Tom Collins £18
Elderflower Spritz (Non - Alcoholic) £15

SPIRITS

VODKA GLS

Belvedere £17
Ketel One (The Netherlands) £18
Titos £17
Grey Goose (France) £17

GIN GLS

Bombay Sapphire (UK) £16
Hendrick's (UK) £16
No 3. London Dry Gin £18

RUM GLS

Bacardi Superior Carta Blanca (Puerto Rico) £15
Bacardi Carta Oro (Puerto Rico) £17
Diplomatico Reserva Exclusiva (Venezuela) £17
Ron Zacapa Centenario Solera 23 (Guatemala) £25

SOFT DRINKS & JUICES

Coca-Cola £7
Coke Zero £7
Diet Coke £7
London Essence Indian Tonic £7
London Essence Ginger Beer £7
London Essence Ginger Ale £57
London Essence Lemonade £7

Apple £6
Cranberry £6
Orange £6

Tomato £6
Pink Grapefruit £6
Carrot £6
Pineapple £6



CONTACT US

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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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