



SLOANE SOIREÉS

COCKTAIL PARTIES

When planning your event, please note that the minimum number of canapés you are able to select is dependant upon the type of event you are hosting. Numbers per person also relates to how many selections you are able to make from the menus provided. Please also add the cost of room hire plus a 12.5% service charge onto your final bill.

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DINNER PARTIES

When planning your menu please select one starter, one main course, and one dessert from the menu selections enclosed. Otherwise please contact Banqueting for further menu ideas or to organise your own bespoke menu – we will do our best to meet your every need. Please also let us know if you require further vegetarian options or have any special dietary needs.

The price per person is dependant upon your menu choices, we are happy to include coffee and petit fours as complimentary. Please note starters marked with an asterisk (*) indicate that a small supplement applies to the final price.
All prices are inclusive of VAT @17.5%

We do not charge room hire on large private dinners (over 10 people) but please note a 12.5% service charge will be added to your final bill.
For parties of 10 or less we charge an extra £10.00 per person.

On all functions beverage is charged on consumption; however we are able to offer an estimate to help give an idea of the final cost.



52 Lower Sloane Street, London SW1W 8BS
Telephone: 020-7730 9131 Facsimile: 020-7730 6146
www.sloaneclub.co.uk

CANAPÉ SELECTOR MENU

Savoury canapés

'Traditional British tastes'

Cream cheese and herb tartlets
Honey-cooked sausages in mini-cottage loaves
Smoked salmon with lemon, dill and black pepper
Stilton and leek tartlets
Chilled leek and potato soup
Plaice fried like whitebait, tartar sauce
Little spinach and anchovy tartlets
Devils on horseback
Welsh rarebit
Crab and chive tartlets
Yorkshire pudding, horseradish cream, rosette of rare roast beef

'Flavours of the world'

Chicken satay with peanut sauce
New potatoes with sour cream and caviar
Curried vegetables samosas
Chicken tikka wings with masala dipping sauce
Tempura battered prawns with Teriyaki dip
Marinated salmon with wasabi cream and rocket
Carpaccio of beef fillet with Parmesan crisps
Chinese spring rolls, roast duck with hoi sin sauce
Tartlets of mushroom and garlic butter
Miniature fish cakes with salsa

Sweet canapés

'Traditional British tastes'

Miniature scones with Cornish clotted cream and strawberry preserve

Bakewell tartlet

Sloane Club lemon posset

Brandy snaps with seasonal berries

'Flavours of the world'

Rum baba

Tirami su

Miniature fruit clafoutis

Chocolate florentines

Canapé Minimums

If ordering Pre Dinner canapés, please choose six priced at
£10.00 per person



If arranging a Cocktail Reception, please choose eight priced at
£17.50 per person

Cocktail Reception room hire rates

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| The Chelsea Bar | £200.00 |
| The Cadogan Suite | £250.00 |
| The New Chelsea Room | £300.00 |
| The New Chelsea Room & Chelsea Bar | £350.00 |
| The New Chelsea Room & Cadogan Suite | £375.00 |
| The Chelsea Rooms | £450.00 |

SET DINNER MENUS

First Course

Warm or cold asparagus with Hollandaise or vinaigrette

English crab salad or dressed crab

Potted fresh and smoked salmon, cucumber and horseradish dressing

House-cured salmon, gravad lax style

Cured English ham with melon

Seafood, saffron and fennel soup

Somerset goat's cheese and cherry tomato tart, watercress and baby spinach salad, caramelised walnut and cider dressing

Fresh herb risotto with white wine and Gorgonzola
(can be served as a main course)

Smoked salmon terrine with pink champagne sauce

* Griddled scallops, red onion and tomato dressing,
deep fried rocket
£5.00 supp.



* Foie gras and preserved duck terrine, Sauternes jelly, toasted brioche
£6.00 supp.



* Pan-fried foie gras with pickled peach
£6.00 supp.



Main Course

Poached pollock fillet, seafood broth,
vegetable ribbons, tomato butter sauce
£35.00

Herb-crusted perch, roast fennel and tomatoes,
parsley, coriander and anchovy sauce
£37.00

Stuffed breast of organic chicken with woodland mushrooms,
roasted Charlotte potatoes
£35.00

Boned and stuffed saddle of new season's lamb with
poached baby vegetables
£37.00

Herb-crusted cod, roasted fennel and tomatoes,
grain mustard sauce
£37.00

Roast quail, pan-fried foie gras, tarragon and mead sauce
£38.00

Grilled or poached organic salmon fillet, baby leeks and new potatoes,
chervil butter sauce
£39.00

Grilled entrecôte steak, hand-cut chips, béarnaise sauce
£40.00

Beef fillet Rossini
£41.00

SELECTION OF VEGETARIAN DISHES

First Course

Asparagus served hot or cold with Hollandaise sauce or vinaigrette

Vegetarian soup of the day

Grilled English goat's cheese, poached fig and baby spinach
with toasted pine nuts

Warm coddled egg, asparagus and new potato salad

Cherry tomato tartlet

Main Course

Tartlet of mushrooms with poached eggs and Hollandaise sauce

Fresh pea risotto with Bel Paese
(can also be served as a first course)

Baked stuffed aubergine with roast tomatoes and mozzarella

Grilled Mediterranean vegetables with goats cheese and balsamic reduction

Courgette & Caerphilly tart served with carrot, raisin and hazelnut salad
and quinoa with herbs

Desserts

Strawberry and white chocolate tart with house-made vanilla ice cream

Summer berry tart with rose-scented crème fraîche
and Muscatel wine sauce

Eton Mess

Dark chocolate and cherry mousse

Vanilla yoghurt mousse with fresh raspberries and redcurrants

Sloane Club lemon posset

Seasonal fruit fool with house-made shortbread

Selection of farmhouse and artisan cheeses from the British Isles,
with biscuits or bread