

SAGER + WILDE

We pride ourselves on working with local and independent suppliers who deal only in the freshest and most premium quality produce. As a result, our menus are subject to change based on what we/they can source at any given time - in these instances, we will always aim to keep the changes as close to your order as possible and can assure you that whatever the change may be, it will always be a delicious one!

CHEF'S SEASONAL 3-5 COURSE FEASTING MENU

CANAPES - separate menu

FIRST COURSE – Served with Focaccia Olives

select three of the below options to be served to the whole table

Burrata, pomegranate, mint, sumac, pistachio (v, gf)

Pear, gorgonzola, walnut, yellow dandelion + castelfranco salad (v, gf)

Charcuterie board, pane carasau, sott'olio

SECOND COURSE

select two/three of the below options to be served to the whole table

Red wine risotto + treviso (v)

Paccheri, braised ox ragu

Bavette, pecorino fonduta, escarole, pickled raisins (gf) (+£ surcharge)

Braised Pig Cheek, roast delicata pumpkin + mustardo chestnut (+£5pp surcharge)

Glazed kohlrabi, almond, parsley root (ve, gf)

SIDES

all side dishes served to the whole group - no selection required

Red emerald potatoes, seaweed butter (v) // olive oil + mint (ve)

Keat's Farm organic mixed salad (v)

THIRD COURSE

select one dessert from the options below to be served to the whole table

Gelato + sorbet (v, gf)

Tiramisu (v)

Muscovado + hazelnut meringue, poached pear, tonka bean cream (v, gf)

*Please inform the events manager if you have any dietary requirements or allergies.
Vegan and gluten free variations can be made on various dishes upon request, gluten free pasta can be available given notice.*

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CHEESE BOARD

Formaggi pecorino sardo, taleggio, cremino al tartufo + London bee fresh honeycomb (+£7pp surcharge)