

# BOWL FOOD

(All rates exclude VAT)

**4 BOWLS**  
**£20.00**  
per person

**6 BOWLS**  
**£30.50**  
per person

**8 BOWLS**  
**£40.00**  
per person

**PER ADDITIONAL  
BOWL £5.00**

For up to 330 delegates. For any requirement under 20 guests, the menu will be chef's choice.

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## SERVED HOT

### MEAT

Moroccan spiced lamb, sweet potato & feta (GF)  
Braised beef shin, creamed polenta & red wine glaze (GF)  
Thai green chicken curry, coconut rice, bok choy (GF)  
Pulled pork rigatoni, cumin & shredded Parmesan

### FISH

Seared salmon, hickory soy glaze, bean cassoulet, tempura of carrot  
Classic British cod, peas & parsley mash (GF)  
Crispy whitebait & dill mayo (LF)  
Thai crab cake, mango, red onion & coriander

### VEGETARIAN

Fried gnocchi, chunky basil pesto & grilled corn  
Wild mushroom & chive arancini, pea puree  
Spinach & feta tortellini, slow roasted tomato & roasted pepper salsa

### VEGAN

Cauliflower, chickpea & sweet potato tagine with saffron, apricot & mint couscous  
Sweet potato & red onion burgers  
Kale, black bean & avocado burrito bowl

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## SERVED COLD

### MEAT

Rare roast beef, chargrilled artichokes, roasted red peppers & balsamic reduction (GF)  
Aromatic shredded duck, glass noodles, bok choy & sesame seed dressing (GF) (LF)  
Pulled honey & mustard pork, shredded baby gem, celeriac & apple remoulade (GF) (LF)  
Chargrilled chicken Caesar salad with anchovies

### FISH

Seared tuna Asian slaw, peanuts & tamarind dressing (GF)  
Flaked smoked haddock, potato & avocado, horse radish dressing (GF)  
Lemon roasted salmon, dill cucumber ribbons & citrus mayonnaise (GF)  
Chilli tiger prawns, mango & coriander rice noodles (GF)

### VEGETARIAN

Roast stem broccoli, rocket pesto, sun blush tomatoes, penne pasta & toasted pine nuts  
Grilled asparagus, beetroot & feta with aged balsamic (GF)  
Kale & focaccia Caesar salad

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LONDON

PLACE

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## SERVED COLD

### VEGAN

Asian raw vegetable salad with cashew & Thai chillies (GF)

Quinoa, avocado, chargrilled vegetables, toasted almonds & red onion salsa (GF)

Crunchy Thai peanut & quinoa salad (GF)

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## PUDDINGS (All vegetarian)

Peach & berry crumble with fresh cream

Sticky toffee pudding, salted caramel sauce

Rhubarb & lemon panna cotta (GF)

Strawberry Eton mess (GF)

Poached plums, toasted almonds (vegan) (GF)

Berry, mint & elderflower fool (GF)

Pistachio & plum meringues

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# CANAPÉS

(All rates exclude VAT)

## 4 CANAPÉS

£14.50  
per person

## 6 CANAPÉS

£20.50  
per person

## 8 CANAPÉS

£24.00  
per person

## 10 CANAPÉS

£26.00  
per person

For up to 330 delegates. For any requirement under 20 guests, the menu will be chef's choice.

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## SERVED COLD

### MEAT

Beef tataki, citrus soy dressing (GF) (LF)

Smoked chicken & spiced mango crostini

Berry dusted pork chicharron, apple puree, mustard aioli, crispy Serrano ham (GF) (LF)

Duck spring roll, hoisin & plum sauce (LF)

### FISH

Prawn, spiced cucumber, black pepper cream cheese (GF)

Salmon nori roll, toasted sesame & Nigella seeds, lemon aioli (GF)

Seared tuna, sesame, soy & shiso (GF) (LF)

Cured mackerel, cherries & majii leaf vinaigrette (LF)

### VEGETARIAN

Artichoke, butternut, jalapeno tacos, lime yoghurt

Compressed water melon, creamed goats cheese & mint (GF)

Focaccia & tapenade toast, spiced avocado salsa (LF)

### VEGAN

Spiced cherry tomato gazpacho shot (GF) (LF)

Vegan sushi selection (GF)

Beetroot tartare crostini (LF)

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# CANAPÉS

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## SERVED HOT

### MEAT

Yorkshire pudding, slow roasted English beef, hedgerow horseradish cream  
Isle of Wight soft blue & air-dried bacon tart  
Confit duck bon bon, plum jam  
Honey glazed ham & gruyere cheese croque-monsieur

### FISH

Smoked haddock fishcake, tartar sauce  
Fish & chip cone, pea puree, lemon aioli  
Salt cod croquette, puffed polenta, red pepper coulis  
Devilled Cornish crab cake, smoked tomato remoulade, basil crisp

### VEGETARIAN

Sun blushed tomato arancini  
Mini spanakopita's  
Red onion marmalade tarts

### VEGAN

Eggplant & potato croquette  
Onion bhaji, mango chutney (vegan)  
Tofu lollipop, basil & pine nut crumble (GF)

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## PUDDINGS (All vegetarian)

Selection of éclair's  
Blueberry buttermilk tart  
Olive oil mousse & sesame cone, freeze-dried raspberry dust  
White chocolate mousse cup  
Lemon tart  
Salted caramel cheesecake  
Matcha & green tea cake, vanilla cream pipette

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# BAR NIBBLES

(All rates exclude VAT)

**£1.60**

per person, per item

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Smoked almonds

Botija olives, feta, sun blush tomato & coriander

BBQ rice crackers

Mature Cheddar cheese biscuits

Vegetable crisps

Sweet & salted popcorn

Dry roasted peanuts & cashews

Mini pretzels

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