WORKING LUNCHES

(All rates exclude VAT)

DELUXE SANDWICH LUNCH	£18.50
One round per person. Chef's choice of sandwiches on artisan breads & tortilla wraps, crisps, mini pretzel knots, sliced fruit plate & a pudding. Served with tea, coffee & homemade seasonal cordial For up to 175 people	per person
MEZZE LUNCH	£21.00
Chef's choice of sharing style mezze which can be served vegan, vegetarian & gluten free – For example a selection of: Lamb & cucumber yoghurt stuffed pitas Crispy whitebait & dill mayo Spinach & feta filo tarts Mint, chickpea & pomegranate salad Hummus, babaganoush & crudités Stuffed vine leaves Grilled flat breads Cypriot style potato salad Baklava bites & fresh fruit plate Served with tea, coffee & homemade seasonal cordial For up to 175 people, minimum 10 people	per person
ROOT ТО SHOOT	£21.00 per person
Chef's choice which can be served vegan, vegetarian or gluten free In an effort to reduce food waste and food going to landfill we are endeavouring to use all parts of the vegetable. Waste is one of the major reasons the food industry constantly looks to innovative changes in the food world. This style of cooking reduces substantial amounts of food waste and is very cost effective. It's beneficial	
in terms of nutritional values, offers up new flavour experiences and generally emboldens. Chef's choice which can be served vegan, vegetarian or gluten free	
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SAVOY

LONDON

PLACE

WORKING LUNCHES

(All rates exclude VAT)

WORKING	LUNCH	ADD-ONS
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Add the following items for a more substantial lunch.	
These can be added on to your menu for a minimum of 10 people	
Extras	£1.60
Marinated olives	per person
Jumbo cheese straws	
Homemade popcorn	
Vegetable crisps	
Fruit	
Cut fruit plate	£3.25
	per person
Bowl of whole fruit	£21.00
	10 people
Fruit skewers	£3.25
	per person

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Spring – Summer Menus 2019