

FORK BUFFET

(All rates exclude VAT)

Our fork buffets are designed to be eaten standing up and are perfect for an informal lunch for groups of 25 or more. Or, included in the DDR. (Supplement of £4.00+ VAT per person for a seated buffet)

All buffets include three main dishes, including a vegetarian option, and one pudding, a seasonal salad, vegetables and potatoes, rice or couscous. All served with artisan bread, English butter, olive oil, balsamic vinegar & house dressing. All buffets will be served with seasonal cut fruit
A vegan alternative will be provided if pre-ordered

G

£31.50
per person

Chicken, ham & leek pie, onion seed puff pastry lid
Onion seed salmon fillet, creamed leeks, orzo pasta & mustard cream
Spicy bean & sweet potato casserole (Vegan)
Buttered carrot, broccoli & baby corn
Cherry tomato, cucumber & rocket
Chocolate truffle torte

H

Slow braised beef shin with shallots & mushrooms, buttered mash potatoes (GF)
Herb crusted cod, speckled lentils & shallots (GF) (LF)
Classic ratatouille with balsamic glazed cherry tomatoes, herbed rice (vegan)
Buttered savoy cabbage & green beans
Sweetcorn, red onion & chive dressing
Apple & blackberry fool, shortbread crumb

I

Moroccan lamb tagine, coriander & sultana couscous (LF)
Thai red prawn curry, kaffir lime, steamed rice and prawn crackers (GF) (LF)
Vegetable moussaka (V) (GF)
Thyme roasted courgettes & red onion, red pepper
Cucumber, feta, cherry tomato, chick pea & parsley
Baked raspberry cheesecake

J

Smoked paprika & cumin chicken breast, braised rice & peas (GF)
Salmon, prawn & dill fishcake, tartare sauce
Lentil, herb & button onion shepherd's pie (V) (GF)
Carrots, sweetcorn & broccoli
Cos, red radicchio, spring onion, olives, cherry tomatoes & shallot dressing
Butterscotch & milk chocolate cheese cake

SAVOY

LONDON

PLACE

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K

Minted lamb sausages, colcannon mash
Salmon & dill cannelloni
Button mushroom & courgette stroganoff, wild rice (V) (GF)
Glazed root vegetables
Cucumber, walnut, celery & baby gem
Banoffee pie

L

Tomato & pork casserole, button mushrooms & heritage carrots (GF)
Fish pie, smoked cheese crust
Chickpea & butternut chilli, onion braised rice (V) (GF)
Broccoli, cauliflower & carrot, parsley butter
Baby gem, rocket, radish & red onion
Lemon tart

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