

SAVOY

LONDON

PLACE

EVENTS MENU 2021

VENUES FROM: IET

BREAKFAST & REFRESHMENTS

(All rates exclude VAT)

BREAKFAST

All our breakfast menus are served with freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions

MORNING BAKERY SECTION

A selection of freshly baked mini Danish pastries and croissants **£5.00**

LIGHT HEALTHY BREAKFAST OPTIONS

Plant based cherry and blueberry granola and coconut yoghurt **£5.50**

Plant based jumbo oat porridge oats with almond milk, dried fruits and vanilla honey **£7.25**

Poached free range eggs with sour dough toast, crushed avocado and roasted tomatoes **£10.00**

Rainbow fruit skewers **£6.00**

BREAKFAST BAPS

£7.50

A selection of soft white, wholemeal, seeded baps.

Please choose two and we will serve 50% of each:

Portobello mushroom, spinach, tomato and mushroom ketchup

Dry cured back bacon and homemade tomato ketchup

Cumberland sausage with classic HP sauce

BREAKFAST BENTO BOX (min number of 10)

£12.00

Please choose one box type for your event and advise us of any dietary requirements

Scrambled tofu with chestnut mushrooms, sun dried cherry tomatoes, kale and toasted bran flake crumb

Caramelised banana and vanilla pancake, Nutella, candied hazelnuts, mascarpone

H Forman's London cured smoked salmon, chilli scrambled free range eggs and kimchi rosti

Full British breakfast, Cumberland sausages, dry cured back bacon, grilled vine tomatoes, Portobello mushrooms, poached free range egg (£3.00 supplement)

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

All prices are per person and exclude VAT

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TEA AND COFFEE

Our teas and coffees include a selection of classic, fruit, herbal and organic teas. Fairtrade and Rainforest Alliance certified coffee.

We work with leaders in the provision of tea and coffee. We have a wide range of blends and single origin coffees, roasted in a roastery in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

We offer only premium speciality teas. Unique. Hand picked and organic. Sourced solely from ethical growers.

Tea and coffee	£3.00
Tea, coffee and biscuits	£3.75
Still and sparkling mineral water (750ml)	£2.95
Pressed Suffolk apple juice (per litre)	£7.00
Freshly squeezed orange juice (per litre)	£8.00
Cranberry juice (per litre)	£6.00
Homemade lemonade (per litre)	£9.00
Sparkling elderflower (per litre)	£8.00
Soft drinks (330ml can)	£2.15
Seasonal water	£18.00
Still filtered mineral water infused with seasonal fruits and herbs (approximately 6 litres)	

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LUNCH

(All rates exclude VAT)

SIMPLE SANDWICH

£17.50

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Includes one and half rounds of sandwiches with chef's choice of up to five fillings.

(for between 6-50 guests)

Served with two seasonal salads
Tyrrells crisps, rice crackers or crisp breads
Seasonal fruit bowl

Sample sandwich selection

Plant based turmeric, ginger and carrot houmous, naked slaw wrap
Plant based Mexican bean and avocado
Scottish smoked salmon and dill cream cheese
New York deli
Chicken Caesar tortilla wrap

WORKING LUNCH

£22.00

Our working lunch menu is the perfect option for when time is of the essence and you need to work straight through. Please choose three items per person plus two seasonal salads

(min number of 20)

FINGER FOOD

Plant based

Grilled baby veg, miso mayonnaise, charred lemon
Thai falafels, sriracha mayonnaise
Tempura spring onions, romesco sauce

Fish

H Forman's London cured smoked salmon, cream cheese and pickled fennel
Salt cod and crab beignets, remoulade sauce
Smoked mackerel, beetroot, horseradish on rye toast

Meat

Tsukune chicken meat ball, yakatori tare
Lamb and pine nut koftas, tzatziki
Barbeque pulled pork sliders, southern slaw, dill pickle relish

SEASONAL SALADS

All plant based or vegetarian

Curried cauliflower, almonds, raisins, baby spinach
Tabbouleh, toasted almonds, pomegranate seeds, mizuna
Black and white rice, roasted cumin, chickpeas, butternut squash, crispy onions
Carrot, fennel, harissa and cured lemon
Bombay potato, coriander, spring onion
Trio of beetroot, golden cross goats' cheese, mixed baby leaves V

Why not add:

Additional finger food	£3.75
Additional salad	£4.50
One round of sandwiches	£7.50

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LUNCH

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INDIVIDUAL SALAD JARS

£18.50

Created in Mason jars with dressings in bottles to add to your salads, these make the perfect summer lunch. Or simply serve as an add on to your sandwich lunch.

(min number of 6)

Please choose three for your event.

Toasted spelt, heritage carrots, iron bark pumpkin and tomato jam VE

Red quinoa, roasted beets, aged feta, edamame beans V

Roasted peppers, burrata, wild rocket, avocado, black olive crumb V

Asian greens, kimchi, crispy noodles and spiced salmon

Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken

Chicken Caesar tortilla wrap

WELLBEING LUNCH

£25.00

Our wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch, perfect for throughout the Summer and Autumn

(min number of 12)

Thai rice paper wraps, avocado, spring onion and green paw paw VE

Carb free quiche, spinach, mushrooms, watercress V

H Forman's London cured smoked salmon, shaved fennel, lemon, linseed muffins and ricotta cheese

Caesar salad poached free range chicken, curly kale, pecorino, rye crackers

Coconut yoghurt, cherries, flaxseed wafers VE

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BENTO BOXES

£20.00

Our bento boxes are the perfect touch-free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too.

(min number of 10)

Please choose one box type for your event and advise us of any dietary requirements

Plant based

Poached leeks, champagne vinaigrette, sour dough crumb
Roasted butternut with dukkha, pickled red onion
Heritage tomatoes, basil niçoise olives
Coconut milk panna cotta, mango, passion fruit, coconut praline

Korean

Teriyaki salmon toasted seeds, gem lettuce
"KFC" Korean Fried Cauliflower, gochujang mayo V
Kimchi salted and fermented vegetables V
Sweet peanut rice cake

British picnic

A selection of delicate finger sandwiches
Ginger Pig free range pork sausage roll, gentleman's relish
Heritage beets, whipped Ragstone goats' cheese, sour dough crumb V
Cherry Bakewell tart

Indian Street Food

Tandoori spiced chicken skewer, paratha
Mughlai lamb scotch egg
Yellow lentil and coriander dahl VE
Wonky carrot and orange halwa VE

Spanish

Spanish Charcuterie from Brindisa of Borough Market
Marinated stuffed Gordal olives with orange and thyme VE
Pan con tomate, garlic, basil VE
Aged Manchego cheese, membrillo V

London Larder (£3.00 supplement)

Charcuterie from Cobble Lane, house pickles
James Knight of Mayfair, salmon rilette
Paxton and Whitfield's cheese selection V
Salad of grains, seasonal vegetables from New Covent Garden Market VE

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LUNCH

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FORK BUFFET

£30.00

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes, including a vegetarian option, a seasonal side dishes and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar.

(min number of 30)

Please advise us of any dietary requirements.

Buffet 1

Sweet potato, chickpea and spinach tagine with crispy chickpeas V
Market fish and Gremolata
Chicken, leek and mustard pie

Fruity Israeli cous cous , pomegranate, coriander yoghurt
Herb new potatoes
Green beans

Classic lemon tart, mascarpone cream

Buffet 2

Squash and sage ravioli V
Salmon and soft herb fish cakes
Red wine braised British beef bourguignon with smoked lardons

Artichoke velouté, truffled mushrooms, toasted pine nuts
Lemon kale, caper nut brown butter
Truffle celeriac mash

Eton mess, broken vegan meringues, blueberries, lime

Buffet 3

Lentil, beetroot and spinach moussaka VE
Soy baked salmon
Cajun grilled chicken kebab

Sesame pak choi, vermicelli noodles, miso dressing
Ancient grains, wonky carrot, daikon, red onion, and coriander salad,
pomegranate malaises V
Steamed kale, lemon, almonds VE

Seasonal fruit salad, coconut yoghurt VE

Buffet 4

Cauliflower and kale macaroni cheese
H Forman's London cured smoked salmon fishcakes
Aromatic spiced slow cooked shoulder of lamb

Mixed beans and peas, tomato and chive Gremolata V
Rocket and red onion salad, toasted brioche crumb V
Saffron rice, dried fruits and fried aubergines V

Sticky toffee pudding clotted cream

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DDR INCLUSIVE CATERING

(All rates exclude VAT)

Included in the price of your complete day delegate package

Guests that have breakfast, lunch and sugary snacks through the day during all day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day. Our package will fuel your guests throughout the day, keeping them revitalised, fresh and engaged.

Fuel your delegate's potential with our fantastic day delegate package including a diverse range of options using quality fresh ingredients and sustainable products.

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away!..

Package includes:

Fuel the start of the day with mini Danish pastries, individual yoghurt and granola pots and freshly sliced fruit

Energise your morning with raw vegan flapjack and chocolate chia seed coconut energy balls

Feed yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus)

Rejuvenate your afternoon with some treats including a selection of mini cake bites

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

Energise your elevenses or rejuvenate your afternoon by adding:

Our signature granola oats, cherries, chia seeds, earl grey low fat yoghurt and honey	£4.50
Oatmeal, peanut butter bar	£3.50
Cacao, date and coconut energy truffles	£2.50
Goji berry muesli bar	£2.00
Bowls of blueberries	£2.00
Skinny blueberry muffin with oats and bran	£3.80
Breakfast baps – Portobello mushroom, dry cured bacon or Cumberland sausage	£5.50
Smoothies – strawberry and banana, mango and passionfruit or kale, cucumber, apple and avocado	£5.50

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RECEPTION/PARTY MENUS

(All rates exclude VAT)

NIBBLES

£7.50

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served and displayed across the bar and poseur tables.

Please choose 4 items

Straws

Sundried tomato and basil
Parmesan and black pepper
Montgomery Cheddar and caraway
Paprika and herb
Pork crackling straws and apple salt

Popcorn

Cornish sea salted
Tandoori spice
All butter
Goats cheese and black pepper

Snacks

Vegetable and kale crisps
Sea salt crisps
Parmesan Shortbread
Wasabi Peas
Spicy Broad Beans
Parmesan, tomato and onion seed lollipops

Contain Nuts

Five spice cashews
Almond and chilli pistachios
Roasted peanuts

Olives

Belazu chilli house mix
Kalamata

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RECEPTION/PARTY MENUS

(All rates exclude VAT)

CANAPES

FROM £13.00

Our canapes are delicious bite-sized delights and perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

(min number of 20)

Please choose from the following:

4 choice (pre-dinner)	£13.00
6 choice	£19.50
8 choice	£25.00
Additional	£3.50

Plant Based

Aerated butternut velouté and puffed British quinoa
Cauliflower bhaji, coriander mango dip
Belazu black olive polenta, red pepper jam
Nicoise cone, olive crumble, confit cherry tomato
Indian spiced sweet potato and walnut kofta
Falafel, crispy shallots, tomato gel
Teriyaki tempeh, sweet chilli dip

Vegetarian

Creamed caramelized Roscoff onion tart
Roast pepper and Laverstock Park Farm buffalo mozzarella arancini
48-month-old parmesan doughnuts
Chestnut mushroom choux bun, porcini powder
Golden cross goats' cheese and black olive cone crumble cone
Smoked applewood cheese and chutney tart
Grilled pepper and guacamole tostada, sour cream

Fish

Torched mackerel niçoise, kalamata olives
Cured Chalk Stream trout and compressed cucumber
H Forman's' London cure smoked salmon tartare, crispy capers
Smoked haddock fishcake, gribiche dip
Curry fried plaice, pea puree
Black sesame seared tuna, miso, pickled ginger
Gravadlax, rye toast, gherkin, dill crème fraiche

Meat

Pressed Norfolk ham, piccalilli gel
Smoked Gressingham duck and hazelnut tart
Confit chicken lolly, Jerez sherry raisin puree
Karaage fried chicken, Korean barbeque sauce
Grilled Herford Cross beef sirloin, triple cooked chip
Syrian Spiced Oxfordshire Lamb, Red Pepper Hummus
Rioja Poached Chorizo and Manchego Croquette, Aioli

Pudding

Plant based poached pineapple and coconut
Plant based rich dark chocolate mousse, freeze-dried raspberry
Caramelised lemon tart
Hazelnut cream profiterole, caramel
Matcha custard and pistachio cone
Mixed macaroons

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RECEPTION/PARTY MENUS

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BOWL FOOD

FROM £26.00

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network. For a more substantial offer why not start with our canape selection and follow with bowl foods.

(min number of 20)

Please choose from the following:

4 Bowls	£26.00
6 Bowls	£30.00
8 Bowls	£35.00
Additional Bowl	£6.50

Plant based / vegetarian

Pickled heritage carrots, Beluga lentil salad, toasted hazelnut granola
Crispy tofu, pickled aubergine, sesame choy sum, ginger and spring onion dressing
Indian chickpea and potato chaat and tamarind chutney, coconut yoghurt
Garden salad of baby vegetables, oak aged feta, salad shoots, Watts Farm wildflowers V
Mint risotto, lemon thyme courgettes, pea velouté, pea salsa V
Beetroot and golden cross goats' cheese gnocchi, dandelion, cucumber, wild garlic, hazelnut pesto V

Fish

Poached ballotine of James Knight of Mayfair salmon, seaweed crisps, fennel salad, lemon verbena dressing
Classic prawn cocktail with Poplar Farm crisp little gem lettuce, spicy tomato dressing, sourdough crisps
Fish and chips, beer battered haddock, hand cut fries, mushy peas
Sea food paella of South coast mussels, prawns, clams, hake and saffron
Thai spiced crab cakes, coriander, coconut cream
Chalk Stream trout, yuzu mayonnaise, crispy lotus root

Meat

Chinese spiced Gressingham confit duck, pickled Asian vegetables, watermelon, spring onion
Maple glazed Norfolk shredded ham hock, fresh peas, broad beans, Poplars Farm baby gem
Blanquette of veal, charred baby onions, glazed Chantenay carrots, marmite hollandaise
Treacle ox cheek with creamed potato, broad bean fricassee, confit carrot
Delanco Cumberland sausages, wholegrain mash, lyonnaise onion gravy, crispy shallot rings
Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings

Vegan meringue, hedgerow berries, vanilla puree, lemon balm
Macerated sultanas, baked white chocolate cheesecake
"Pimm's o'clock" – Pimm's no.1, lemonade jelly, fruits, cucumber
Black forest gateaux, black cherries, chocolate sponge, kirsch cream
Lemon posset and Watts Farm Lemon verbena shortbread, candied zest
Dark chocolate delice, blackcurrant gel, honeycomb
Popcorn mousse and toffee sauce, poached apple

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FOOD STALLS

(All rates exclude VAT)

STREET FOOD MARKET STALLS

FROM £55.00

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our head chef has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

(min number of 50)

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

Three food stalls	£57.00 per person
Party Package	£55.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£20.00 per person

WORLD GARDEN

A selection of vegetables from our beautiful countryside's and farms around the world showcasing plant based dishes

Chargrilled cauliflower steak, seitan keema
Hispi cabbage, jackfruit and sweet potato chilli
Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chilli
Korean grilled tempeh, gochujang, avocado & kale slaw & seeded vegan bun
Grilled pepper and fennel, preserved lemon, pomegranate and cranberry red rice, whipped tahini
Rainbow quinoa, goji berries, avocado, tamari mushrooms, toasted pumpkin seeds, cashew cheese

TEXAN RANCH

Its laid-back vibe meets ultra cool hipster is at the forefront of the scene in Texas right now!

Buttermilk chicken waffles, sriracha bourbon BBQ sauce, toasted sesame
Maple bacon doughnuts and spicy tomato ketchup
All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
Corn dogs, BBQ smoky baked beans
Plant based cowboy chilli quorn mince, peppers, red beans, guacamole

MEXICAN CANTINA

In Latin America Mexico has one of the most extensive street food cultures. Forbes named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called "antojitos" meaning little cravings.

Woodland Mushroom mix taco, green Sauce, mole topping and tajin salt
Pulled jackfruit cooked in Adobe, guacamole, coriander
Baja fish taco, fried Pollock, chipotle soured cream
Pulled beef quesadillas, Monterrey jack, red onion salsa
Chicken, chilli, coriander and corn dough Empanadas

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FOOD STALLS

(All rates exclude VAT)

STREET FOOD MARKET STALLS CONT.

PANIPURI BHEL PURI CHAAT STALL

Puri or pani is a common street snack in several regions of India. It consists of a round hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chili, chaat masala potato, onion and chickpeas. Bhel Puri is often identified with the beaches of Mumbai. It is thought to have originated within the GU cafes and street food stalls. They are made with puffed rice and sev (a fried snack shaped like thin noodles made with besan flour) mixed with potatoes, onions, chaat masala and chutney. It has a balance of sweet, salty tart, spicy flavours.

Plant based holy chow spiced chickpea, potato, spinach, fresh ginger, mango
Paneer tikka khurchan Indian cottage cheese marinated in yoghurt and spices
Puffed rice spiced vegetables, tangy tamarind sauce
Puducherry style fish pie, coriander crust
Seekh Kebab spring lamb cooked over coal, pomegranate salad

POSH DOGS

The humble hotdog has come a long way this street food staple has had a new lease of life with striking new combinations

Spanish Smoky	Chorizo sausage, piquillo peppers, aioli
The Frenchie	Merguez sausage, Lyonnaise onions
Classic Dog	Cumberland sausage, caramelised onions, Frenchie's mustard
Kids Puppy dog	Frankfurter, caramelised onions, tomato sauce
Vegan dog	Softened leeks, Frenchie's mustard, crispy onion
Cod dog	Battered cod, naked slaw, house tartare sauce, crispy shallots

PIZZERIA

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas

Vegan Garden	Artichoke, red onions, black olives, vegan mozzarella, garlic oil
Margherita	Tomato, Laverstock Park Farm Buffalo mozzarella, Watts Farm fresh basil, olive oil
Americana Hot	Pepperoni, tomato, Laverstock Park Farm mozzarella, roquito peppers
Funghi	Mushrooms, tomato, Laverstock Park Farm mozzarella, oregano

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FOOD STALLS

(All rates exclude VAT)

SOMETHING SWEET?

Choose one from the following:

Churros, Doughnuts and Cannolis Spanish churros, spiced bitter chocolate Cannoli white chocolate cheese cake cannoli, toasted pistachios A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard	£20.00
Broken mess A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit	£10.00
The 80's Sweet Shop Blue lemon sherbets, rhubarb and custard bon bons, fizzy cola bottles, flying saucers, honeycomb and candy floss	£10.00
Ice-Cream Tacos and Gourmet Corn A Selection of Yard Farm ice creams with different toppings A selection of sweet and salted popcorn	£10.00

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FOOD STALLS

(All rates exclude VAT)

BBQ

£45.00

Please choose four items from the grill and 3 items from the sides.
Both puddings will be served 50% of each.

Grill

Plant based / vegetarian

Wonky carrot and coriander sausages, crispy onions, vegan mustard mayo VE
Smokey tofu, spring onions, naked Asian salad, steamed buns VE
Mushroom, chilli, halloumi burger, chilli, lime, coriander, grilled beef tomato V
Tandoori paneer skewers, cucumber, mint coconut yoghurt raita, roti paratha V

Fish

Grilled salt and pepper squid, saffron aioli
Prawn shawarma wrap, pickled red cabbage, mint yoghurt
Sweet soy glazed salmon skewers, black sesame and lime dressing
BBQ sardines, chermoula sauce

Meat

Smokey BBQ pulled Norfolk pork bap, red cabbage slaw
Flame grilled aged Herford cross beef burger with smoky heritage tomato relish,
pickled English cucumber, brioche bun
Marrakesh chicken skewer pitta, Tabouleh salad, cucumber and mint raita
Delanco Cumberland sausage dog, crispy onions, mustard mayo

Sides

Parsley, mint, wild rice, heritage tomato VE
Carrot, fennel, harissa, cured lemon VE
Roast butternut squash, spring greens, kale salsa VE
Bombay potato, coriander, spring onion VE
Summer slaw V
Watts farm garden salad vinaigrette dressing V
Classic Caesar salad with Parmesan V

Pudding

Strawberries and vanilla cream
Classic Eton Mess

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FINE DINING

(All rates exclude VAT)

Why not reward your team and colleagues with a fine dining experience.

£48.00

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

STARTERS

Caramelised aubergine tartlet, zhoug, coconut and coriander **VE**

Roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpernickel soil **VE**

Roast pumpkin with Paneer and lentil samosa, spiced onion puree, raita emulsion **V**

Trio of beets with Golden cross cheese, lentil crisp, horseradish yoghurt, pomegranate dressing **V**

Masala spiced salt cod cake, pickled lime chutney, radish and cucumber raita

Beetroot cured James Knight of Mayfair salmon, fennel and apple slaw, salmon jerky, yuzu and crème fraîche

Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing

Smoked duck carpaccio, shallot puree, pickled romanesco, fennel and hazelnuts

MAIN COURSE

Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt **VE**

Baked aubergine, Roscoff onions, planchada bean bay puree and tamarind sauce **VE**

Potato, truffle terrine, Heritage carrots, broken rosary goats cheese, pickled carrot dressing **V**

Wild mushroom tortellini with tarragon cream, leeks, parmesan truffle velouté **V**

Scottish salmon teriyaki, dashi poached kohlrabi, kale and barley salad, sesame soy mayonnaise

Roast Icelandic cod, pancetta and thyme potatoes, onion puree, pinot jus

Roast rump of English lamb, butter bean puree, rosemary, kale and smoked bacon

Roast duck breast and duck ragout arancini, charred brassicas, red wine jus

Aged fillet of beef, smoked creamed potatoes, roasted ceps and charred baby gem (£5.00 supplement)

PUDDING

Coconut panna cotta, mango sorbet, bitter chocolate **VE**

Set almond milk, raw cacao powder, hazelnut crumble, brick pastry **VE**

Columbian chocolate and pistachio tart, minted orange salad

Buttermilk and white chocolate pudding with honeycomb, hedgerow berries and ginger

Broken vanilla meringues, seasonal berries, pomegranate, rosewater

Yorkshire custard tart with poached rhubarb, vanilla cream

Espresso brûlée and orange blossom honey, spiced hazelnuts

Orchard apple tart tatin, salted caramel ice cream, toasted hazelnuts

Pineapple carpaccio, spice marinated, fresh lime, pink grapefruit sorbet

A Selection of British and Irish artisan cheese from Paxton and Whitfield's with Artisan crackers, orchard fruits chutney (£3.00 supplement)

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FINE DINING

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WHY NOT ADD?

CHEESE COURSE

£10.00

British cheese selection, seeded crackers, fig jam, celery
Mrs Kirkham's Lancashire cheese, pressed apple terrine, rye toast
Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil
Baron Bigod doughnuts, greengage jam, sage sugar

AMUSE BOUCHE

£4.50

Babycino, cauliflower velouté, honey mousse, cacao V
Crudité flowerpot, goats' cream, mushroom soil V
Whipped potato, bacon powder, brioche soldiers
Shot of chicken, consommé jelly, bavarois, thyme biscuit
Forest mushroom arancini, truffle mousse V
Potted sea trout, lemon panna cotta, fennel jam

PALETTE CLEANSER

£3.00

Kentish apple and mint sorbet
London gin and fever tonic sorbet
Sloe gin and blackberry fool
Spiced plum and almond milk panna cotta
Rum pineapple and chilli granite
Prosecco and hedgerow berry granite

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