

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT WITH THE SAVOY PLACE



Choose from our range of dining menus and packages – from small meetings and intimate dinners to large banquets or parties. With an unwavering attention to quality and service, our team of chefs is committed to showcasing the best seasonal produce from the British Isles in delicious and memorable dishes. Paired with a hand-picked selection of wines, and perhaps welcomed by a glass of Searcys' very own Cuvée Champagne, your guests will be in for a treat.

On behalf of everyone, we look forward to welcoming you to the Savoy Place and delivering the perfect event.

Your Searcys team

SAVOY

LONDON

HEALTHY LIVING

We have created a number of healthier choices throughout our daytime event menus to help you maintain a balanced lifestyle.

Our talented Searcys chefs don't compromise on flavours to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well-balanced lifestyle.

SWAPS

Swap your biscuit breaks for something healthier at no extra charge.

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low-fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.

SUPERFOODS ARE SWEEPING THE NATION

Our chefs keep up with the latest trends, look out for berries,açaí, broccoli and other such ingredients featured in our dishes, which are rich in vitamins, minerals and antioxidants.

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

Choose low-fat dairy options as part of our healthier lifestyle choices.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.

Our grains are high in fibre with slow releasing energy to keep you fuller for longer.





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SEARCYS

VENUES FROM:

SUSTAINABILITY PLEDGES

We are ensuring sustainability is at the heart of our business, with a series of pledges across our restaurants, bars and events venues.



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48 mile radius of our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audited by the specialist NGO



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community



LONDON

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EQ MENU OPTIONS



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VENUES FROM:

EQ MENU OPTIONS

Globally we eat too much meat and the environmental consequences are devastating and unsustainable. We have developed Food Equilibrium (Food EQ) to address this issue. It involves reducing the amount of meat protein within a dish, without sacrificing flavour or denying even the hardiest meat-eater complete satisfaction. The following options are not exhaustive and are available to replace either individual dishes or entire menus should you require.

BREAKFAST ITEMS £3.00 each

Beetroot and Granny smith apple power shot (ve)

Maple glazed nuts flapjack (gf) (v)

Coconut, lime and soya yoghurt, charred pineapple (ve)

Wholegrain banana and blueberry muffin (v)

BREAK CAKES £3.00 each

Yoghurt and cranberry traybake (v)

Raspberry and coconut slice (v)

Orange and almond cake (ve) (gf)

SANDWICHES £14.50 per person

Roasted vegetables, rocket and sunblush tomato, multi-seed baquette (ve)

Moroccan spiced vegetables, tender leaf spinach, and soya and mint yoghurt, spinach wrap (ve)

Falafel, roasted butternut squash and hummus, ciabatta (ve)

FINGER FOOD ITEMS £4.00 each

Truffle beet sliders (v)

Sweet potato, guinoa and nut croquette with spicy arrabbiata (v)

Green Heritage tomato salad, basil and shallot relish (ve) (gf)

Five bean salad, avocado, pitta crisp (ve)

BOWL FOOD £6.00 each

Sweet potato katsu (v)

Beetroot risotto, charred asparagus and courgette (ve)

Herb gnocchi, baby spinach, heritage tomato, salsa verde (v)

BUFFET OPTIONS £28.00

Charred courgette, chickpeas, red onion salsa (ve) (gf)

Smoked seitan, parsley fregola (ve)

Black bean, spiced aubergine, coriander and coconut broth (ve) (gf)

Wilted Wakefield cabbage, onion seeds (ve) (gf)

Saffron infused couscous (ve) (qf)

Quinoa, spinach and roasted squash salad, toasted walnuts (ve)

PLATED MENU STARTER £39.00 for 3 courses

Faro, roast butternut squash, charred broccoli and whipped orange tofu (ve)

Wild mushroom consommé, truffle girolles, peppercorn crisps (v)

DINNER MENU MAINS

Saffron spelt risotto, burnt onions, pickled celery, and oat granola (ve)

Roast cauliflower, curry emulsion, herb bulgur wheat (v)

DESSERTS

Quinoa pudding, coconut and mango sorbet,

cacao sauce and tuille (v)

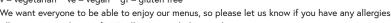
Pimm's jelly, cucumber sorbet (v)

Avocado and chocolate mousse, citrus compote (v)

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BREAKFAST

HEALTHY BREAKFAST

Bircher muesli (v)	£3.00
Greek yoghurt, pecan and almond granola (v)	£3.00
Tropical fruit skewer, passion fruit sauce –	
one per person (ve)	£3.50
Cucumber, spinach and ginger smoothie (v)	£2.50
Oat porridge, cinnamon, apple (v)	£3.00
Bran and raisin muffin (v)	
SEARCYS ADDITIONS	
Açaí, banana and berry pot (v)	£3.00
Açaí, banana and berry pot (v) Yoghurt and cranberry traybake (v)	£3.00 £3.00
Yoghurt and cranberry traybake (v)	£3.00
Yoghurt and cranberry traybake (v) Fruit and coconut flapjack (v)	£3.00 £3.00
Yoghurt and cranberry traybake (v) Fruit and coconut flapjack (v) Vegan bran apple muffin (ve)	£3.00 £3.00 £3.00

BREAKFAST ON THE GO

BREAKFAST ROLLS

Bacon sourdough	£5.00
Lincolnshire sausage sourdough	£5.00
Free-range egg sourdough (v)	£5.00
Avocado, roast tomato sourdough (ve)	£5.00

OPTIONS	
Portobello mushroom and spinach sourdough (v)	£7.50
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with	
rapeseed sourdough	£9.50
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)	£8.50
Smoked bacon, mature cheese and tomato relish sourdough toastie	£6.00
Grilled Portobello mushroom, mature cheese and marmite sourdough toastie	£6.00

ENGLISH AND CONTINENTAL BREAKFAST

Full English breakfast £13.75

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, butter, preserves and marmalade, Extract tea, Extract coffee and orange juice

Vegan breakfast (ve) £13.75

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Extract tea, Extract coffee and orange juice

Simple continental breakfast £9.50

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice (v)

Deluxe continental breakfast £10.95

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice (v)

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v – vegetarian ve – vegan gf – gluten free





REFRESHMENT BREAKS

BEVERAGES

Fairtrade tea and coffee	£3.00
Filtered still water	£2.95
Filtered sparkling water	£2.95
Orange, Apple or Cranberry juice (per ltr)	£4.50

PACKAGES

Searcys coffee, tea with biscuit	£4.10
Searcys coffee, tea and cake bites	£4.30
Searcys coffee, tea and pastries	£4.50
Continuous Tea and Coffee	£17.50
Coffee and Too comed continuously aver	

Coffee and Tea served continuously over eight hour period with three servings of treats

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HOT ITEMS

Bacon sourdough Lincolnshire sausage sourdough Free-range egg sourdough (v)

Avocado, roast tomato sourdough (ve)

HEALTHY SWAPS

Kombucha shots (ve)

60.00

£5.00

Swap 50% of your bites for one

Ginger, carrot and lemon power shot (ve)
Açaí, banana and berry pot (v)
Yoghurt and cranberry traybake (v)
Fruit and coconut flapjack (v)
Soya and chia seed yoghurt, mango compote (v)
Vegan bran apple muffin (v)

JUICE AND SMOOTHIE OPTIONS

@ £9.50 per litre

Apple, carrot and ginger juice
Apple, beetroot and mint juice
Carrot and apple juice
Kale, cucumber and apple juice
Mix berry banana smoothie
Spinach and pineapple juice
Rhubarb and banana smoothie
Melon, raspberry and lime juice
Apple, spinach and ginger juice
Cucumber, spinach, ginger juice
Apple and pear juice
Freshly squeezed orange juice

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SANDWICH LUNCH

Sandwich lunch only £15.50 per person.

Chefs selection of six sandwiches to include meat, fish and veggie options, with tea, coffee and cordial.

Gluten Free and vegan sandwiches available on request. Maximum number 180.

A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, olive ciabatta, tomato wraps, nigella seed loaf and bagels.

EXECUTIVE SANDWICH LUNCH

Executive sandwich menu £22.50 per person.

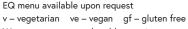
Chefs selection of six sandwiches to include meat, fish and veggie options, with salad, marinated olives, dessert, tea, coffee and cordial.

Gluten Free and vegan sandwiches available on request. Maximum number 180.

A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, olive ciabatta, tomato wraps, nigella seed loaf, bagels.

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Half and Half

£26.50 per person, maximum number 180.

Chefs choice of 5 sandwiches, plus your choice of 3 finger items

The menu also includes Fairtrade tea and coffee.

Under 10 covers will be chefs choice.

Hot

Sussex pork and ginger sausage roll, plum relish
Maple syrup glazed Norfolk chicken skewers, wasabi dip (gf)
Mac and cheese bite, jalapeño and red pepper sauce (v)
Pulled Lancashire lamb croquettes, tomato chutney
Tomato, spinach, Ticklemore goat's cheese, ciabatta pizza (v)
Hereford beef sliders, Emmental cheese, gherkin and relish
Beetroot and thyme arancini, onion relish (v)

Extra items £3.50 per person

Cold

Grilled Norfolk chicken, seasonal green salad, air-dried tomato, whipped avocado (gf) Poached pear, grape, caramelised walnut and Cashel blue (v) (gf)

Panna cotta, orange compote (v) (gf)

Goat's curd and Heritage tomato salad, toasted pecans, truffle dressing (v) Almond and pear Williams's tartlet (v)

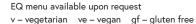
Barbary duck, charred bean and red endive salad, citrus vinaigrette (gf)
Pearled spelt, roasted cauliflower, red pepper hummus salad, herb dressing
(v) Sour cherry, vanilla and Dorset cream cheesecake (v)

Grilled salmon, cucumber tzatziki, rocket, khobez bread

Chocolate and honeycomb tart

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FORK BUFFET

£31.50 per person, minimum number 25.

Please select one menu for all guests and one dessert from the selection below.

Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

MENU A

Hot

Applewood smoked pork belly with barbecue sauce (gf)

Black cod and spring onion fishcake, radish, fennel, tomato and mango salsa

Wild mushroom and ratatouille pancake, herb dressing (v)

Heritage potatoes, rapeseed oil dressing (ve)

Couscous, cherry tomato, sultana, honey, coriander dressing (v)

Kohlrabi, apple, beetroot, cider vinegar dressing (ve)

OR

Cold

Teriyaki-glazed salmon with pok choi and beansprouts (gf)

Home smoked chicken with mango, garlic and chilli salsa (gf)

Charred seitan, pumpkin seed pesto and pickled peppers (ve)

Unleavened onion seed flat bread

Roasted squash, kale, sunflower seeds, green beans, nigella seeds (ve)

Garden salad, celery, radish, sherry vinaigrette (ve)

MENU B

Hot

Thai red chicken curry, peppers, coriander (gf)

Cornish plaice, samphire, Parmentier potato, vine tomato compote

Cauliflower, aubergine and okra curry (ve) (gf)

Pilau rice, lemon, coriander (ve)

Watercress, rocket, red chard (ve)

Freekeh, broccoli, courgette (ve)

OR

Cold

Air dried ham, grilled pear with white balsamic and rocket

Beetroot cured sea trout, horseradish cream, pickled cucumber (gf)

Wild mushroom pancakes, allium cream, crispy onions

Dark rye and spelt bread

Mixed bean, coriander, sorrel, mustard lentil (ve)

Watercress, rocket, Parmesan (v)

SAVOY

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FORK BUFFET

£31.50 per person, minimum number 25.

Please select one menu for all guests and one dessert from the selection below.

Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

MENU C

Hot

Roast chicken fillet, winter bean salad, spinach pesto (gf)

Roast Scottish salmon fillet, samphire, cannellini bean (gf)

Jackfruit and seitan casserole, winter salad, basil dressing (ve)

Sweet potato and burnt onion cake (v)

Green Inca tomato, basil, shallot relish (ve)

Five bean salad, avocado, pitta crisp (ve)

OR

Cold

Roast turkey fillet, Gentleman's relish, Heritage radishes (gf)

Cod and salmon presse terrine, sauce vierge

Artichoke panna cotta, pickled beans and roasted pimento tomatoes

Blini crumpet buns

Fennel-scented potato (v)

Chickpea, spinach and roasted Mediterranean vegetables (v)

MENU D

Hot

Hereford beef bourguignon with honey-roasted baby onions (gf)

Fisherman's pie, pearl potatoes, minted garden peas

Mediterranean vegetable tagine with roasted chickpeas (ve)

Herb crushed potato, rapeseed oil (ve)

Heritage carrots, poppy seeds, honey citrus dressing (v)

Pickled red cabbage and raisin

OR

Cold

Potted beef cheek, mustard ravigote dressing, foraged leaves

Smoked mackerel fillet, pickled fennel, lobster dressing

Chestnut and parsnip frittata, cranberry relish, sorrel (v) (gf)

Wholegrain sourdough cobs

Charred broccoli, radicchio, radish (ve)

Autumn winter salad with mustard frills and celery hearts

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FORK BUFFET

£31.50 per person, minimum number 25.

Please select one menu for all guests and one dessert from the selection below.

Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

PUDDINGS (Choose one)

Almond and pear Williams's tartlet
Mulled spiced panna cotta, orange compote (gf)
Sour cherry, vanilla and Dorset cream cheesecake
Dark chocolate and Kentish hazelnut trifle
Pistachio profiteroles
Dark chocolate and hazelnut trifle (v)
Spice panna cotta, orange compote (v) (gf)
Dark chocolate and orange truffle
Almond and date pudding, salted caramel sauce (v)
Raspberry and white chocolate cheesecake

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EQ menu available upon request v – vegetarian v e – vegan g f – gluten free





FORMAL LUNCH & DINNER MENUS

Three-course set menu with tea, coffee and petit fours £49.00. Main course, dessert with tea, coffee and petit fours £39.00. Starter, main course with tea, coffee and petit fours £44.50. Served with bread and butter. Minimum number 20.

STARTERS

Roasted broccoli with black garlic, chicory, olives and toasted hazlenuts (ve)
Harissa carrot, fennel and red onion, puy lentils, lemon soy yogurt and mint (ve)
Beets, blue cheese, walnuts (v)
Ham hock terrine, piccalilli, sourdough
Chicken and tarragon ballotine, pickled Heritage carrot, nasturtium
Warm Quail egg salad, spinach, watercress, candied black garlic (v) (gf)

Crab, smoked salmon, beetroot puree, fennel and celeriac salad (gf)

Cured mackerel, fennel, horseradish (gf)

MAIN COURSES

Braised Hertfordshire featherblade, buttermilk mash, Heritage carrots (gf)
Salt Marsh lamb shoulder, baked beets, leeks, Stilton, star anise jus (gf)
Guinea fowl, apricot, pistachio, salsify, roasted root vegetables
Pork belly, braised red cabbage, hassleback potatoes (gf)
Sea bream, dill-poached potatoes, kale (gf)
Scottish salmon, roasted fennel, rocket and citrus hollandaise (gf)
Shiitake mushroom, celeriac and ginger risotto, daikon, miso sauce (ve)
Goosnargh chicken, heritage potatoes, garlic scented mange tout, tarragon sauce (gf)
Slow cooked aubergine, tamarind, roasted shallots and white bean puree (ve)

Parsnip fondant, wild mushroom duxelles, spinach, crisp shallot and

PUDDINGS

White chocolate and blueberry cheesecake (v)
Apple tart tartin, calvados ice cream, caramel sauce (v)
Date and walnut sponge, butterscotch sauce, vanilla ice cream
Grilled pineapple, ginger meringue, green tea cream (v) (gf)
Espresso creme caramel with pistachio biscotti
Rhubarb panna cotta, warm almond cake (v)
Chocolate delice, orange honeycomb, mint cress (v)
Treacle tart, whiskey cream (v)
Poached pear, chocolate mousse, oranges (v) (gf)
Trifle, chocolate, cherry compote (v)

SAVOY

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EQ menu available upon request v – vegetarian ve – vegan qf – gluten free

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are exclusive of VAT. All prices exclude room hire.



red wine reduction (ve)

Butternut squash torte/roasted pepper (v)





SEARCYS



BOWL FOOD

4 Bowls £20.00 | 6 Bowls £30.00 | 8 Bowls £40.00 | 10 Bowls £50.00 | Additional Bowl £5.50. Chef's choice of the menu for groups under 20 guests.

MEAT

Hot

Cumberland sausage, truffle mash, onion compote
Braised Hertfordshire brisket, sweet potato fries, béarnaise
Pulled jerk Norfolk chicken, rice and peas, mango relish (gf)
Welsh lamb, mint pesto, potato and spinach hash (gf)
Moroccan spiced Lancashire lamb shoulder, pomegranate couscous, mint yoghurt
Aromatic duck, soy glazed cashew nuts, rocket and watercress salad (gf)
Thai marinated Hereford beef salad, vermicelli rice noodles, spring onion and
ginger dressing

Cold

Teriyaki Hereford beef, coriander buckwheat noodle salad (gf) Smoked Norfolk chicken, pickled red cabbage, green bean salad Smoked chicken breast, avocado, wild rice, ginger mayonnaise (gf)

FISH

Hot

Fish and chips, tartar sauce, vinegar powder

Poached South coast cod fillet, smoked bacon, potato and sweetcorn chowder

Seared Anglesey bass, chorizo mash and bell pepper relish (gf)

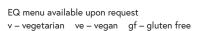
Poached fillet of Scottish salmon, aromatic lentils, mint Crème Fraîche

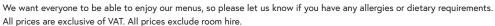
Cold

Crayfish, heirloom tomato, purple potato, spring onion dressing (gf)
Poached Scottish salmon, roast fennel, rocket and burnt orange vinaigrette (gf)

SAVOY

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BOWL FOOD

4 Bowls £20.00 | 6 Bowls £30.00 | 8 Bowls £40.00 | 10 Bowls £50.00 | Additional Bowl £5.50. Chef's choice of the menu for groups under 20 guests.

VEGETARIAN

Hot

Chickpea and roast paneer tagine, fruity couscous (v)
Tempura vegetables, fragrant brown rice, spicy satay (v)
Spinach and parmesan gnocchi, heirloom tomato ragout, rocket oil (v)

Katsu sweet potato, sticky rice, pickled carrot and ginger (ve) (gf)

Cold

Charred root vegetable salad, hummus, roasted pine nuts (v) (gf)

Asparagus and beetroot salad with pickled radish Bocconcini and summer heritage tomato salad, basil dressing, summer cress (v)

Smoked tofu, green mango and green papaya salad (ve)

Crispy tempeh, sweet potato spaghetti salad. Asian dressing (ve)

Candied and golden beetroot salad, ripped goat's cheese, toasted pine nuts (v) (gf)

ripped goat's cheese, toasted pine nuts (v) (gt) Mini falafel meze with hummus and crispy kale (ve)

VEGAN

Hot

Vietnamese spring roll, sesame seed and sweet chilli sauce (ve)

Butternut squash and sweet potato torte, Parmesan, red pepper jam (ve) (gf)

Roasted broccoli, toasted pine nuts, rocket, orzo and oven dried tomatoes (ve)

Vegan burrito bowl, silken tofu cilantro sauce (ve) Ginger miso soba noodles with wakame (ve)

Cold

Grilled artichoke, roasted peppers and kalamata olives couscous (ve)

Maple crispy tofu, noodle bowl, peanut and ginger dressing (ve)

PUDDING

Hot

Bakewell tart, clotted cream
Blackberry and apple crumble pie, custard
Chocolate pudding, mint mascarpone

Cold

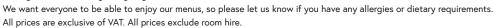
Sour cherry, vanilla and Dorset cream cheesecake Blackcurrant and vanilla Pavlova (gf)

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SEARCYS

VENUES FROM:

CANAPES

4 Canapes £12.00 | 6 Canapes £17.50 | 8 Canapes £22.00 | 10 Canapes £26.00 Chef's choice of the menu for groups under 20 guests.

COLD CANAPES

Sticky hoisin Suffolk pork belly, citrus marinated cucumber

Hertfordshire beef scotch egg, tarragon mayonnaise

Free range Suffolk chicken ballotine, pear jelly

Wye trout, potato blini, watercress mayonnaise

Scottish salmon ceviche, whipped avocado (gf)

Dorset crab, kohlrabi and Avruga caviar

Soy and sesame tuna, yuzu infused mooli (gf)

Cornish Yarg and red onion tartlet, apple chutney (v)

Heritage beetroot macaroon, goat's cheese (v)

Kentish carrot muffin, Somerset brie mousse

Whipped Ash goat's cheese, tomato jam, charcoal cone

Sussex ham hock, quail egg and pea puree (gf)

Spring onion bhajis, mint and coriander chutney (ve)

Spiced sweet potato cake, spring onion and tomato salsa (ve)

Balsamic tomato and rocket pesto tart tartan (ve)

Cumin, aubergine and chickpea bite, tomato jam (ve)

HOT CANAPES

Duck and ginger croquette, plum sauce

Smoked Norfolk chicken, parsley and chorizo arancini, mushroom ketchup

Truffle, cheese and spinach toastie

Pulled Lancashire lamb shoulder, coriander polenta, harissa

Sussex ham hock, whipped Norbury Blue, pickled carrot

Salted Peterhead cod taco

Smoked haddock and parsley fish cake, tartar sauce

Tempura prawns, lemon and szechuan dip

Grilled summer vegetables, whipped Ragstone bruschetta (v)

Bubble and squeak, wholegrain mustard (v)

Sun-dried tomato and basil fritter, saffron mayonnaise (v)

Roast Norfolk chicken, Yorkshire pudding, carrot relish

Loch Duart salmon fishcakes, lemongrass purée

Garlic and coriander Celtic sea king prawns, chilli soya yoghurt (gf)

PUDDING CANAPES

White chocolate and blueberry macaroon

Passion fruit curd and chocolate cone

Mini lemon and meringue tart

Lychee and lime truffle

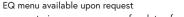
Chocolate and caramel tart, peanut brittle

Apple and custard crumble

Mulled spiced posset, cranberry compote

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FOOD STALLS

Your selection of two stalls £54.00 per person plus chef's mini dessert table | Additional stalls are £25.00 per person. Please allow two hours from your access time for set up.

AMERICA

MEXICAN TACOS – Corn and wheat tortillas filled with spiced chicken, fish and vegetables with cheese, soured cream, avocado

NEW YORK SLIDERS – Small and perfectly formed brioche buns filled with burgers, jackfruit burgers and crab cakes with all the traditional burger fixings

ASIA

JAPANESE KATSU CURRY – Panko-breaded chicken and mushrooms, fried in sesame oil and served with spicy vegetable curry, and steamed rice

CHINESE BAO BUNS – Barbecued pork belly and tofu with pickled vegetables in soft steamed buns

INDIAN DAHLS – Vegan and vegetarian stews made with black and red lentils and chickpeas infused with Indian spices, accompanied by warm chapati and roti breads $\,$

 ${\sf JAPANESE\ SUSHI-Maki,\ Californian\ and\ inside-out\ rolls\ with\ light\ soy,\ was abiand\ pickled\ ginger}$

SINGAPOREAN NOODLES - Stir-fried rice noodles with chicken, prawns and oriental vegetables

CHEF'S DESSERT TABLE

Macaroons, lemon meringue pie tart, mini chocolate salter tarts, mini eclairs, chocolate truffles

AFRICA

MOROCCAN PASTILLA— Moroccan-spiced chicken in olive, apricot and paprika sauce topped with cinnamon filo shards

GHANAIAN JOLLOF – Fried plantain with ginger and chilli jollof rice and tamarind

SOUTH AFRICAN BUNNY CHOW – A fiery hot lamb curry served in half a loaf of bread topped with sambal

ALGERIAN MERGUEZ – Merguez sausage and egg chakchouka with peppers, tomatoes and onions served with cumin bread

 ${\tt SOUTH\ AFRICAN\ SHRIMP\ BRAA-Marinated\ tiger\ prawns\ with\ lemon,\ paprika\ and\ parsley\ served\ with\ cornbread}$

ARABIAN MA'AMOUL – Pastries filled with dates, nuts and figs served with marshmallow sauce and orange blossom syrup

EUROPE

NORTHERN EUROPEAN SALMON – A feast of salmon; dill and vodka-cured with sweet mustard sauce and Searcys smoked with pickled cucumber, lemon and rye bread

ENGLISH ROAST BEEF, YORKSHIRE PUDDING – Traditional Yorkshire puddings topped with rare roast beef and creamed horseradish

ITALIAN GNOCCHI – Potato gnocchi fried with basil and artichokes served with either Gorgonzola cream or roast tomato sauce

SPANISH PAELLA – A traditional Valencian rice and vegetable dish flavoured with saffron and finished with chicken, shrimps and mussels

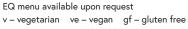
POLISH PIEROGI – Dumplings filled with quark and potato or sauerkraut and bacon and served with butter sauce

ETON MESS – Deconstructed Eton mess with flavoured meringues, fresh berries and whipped cream

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CHRISTMAS PARTIES

Three hours of unlimited wine, beer, Pimm's and soft drinks. Three-course lunch £79, dinner £89.

STARTERS

Gin and maple cured salmon, red cabbage beetroot slaw, spinach and samphire, citrus reduction (gf)

Gloucester Old Spot pressed ham hock, Bramley chutney, chicory, rye toast Pulled Welsh lamb, mint pesto, potato and spinach hash

Grilled line-caught Cornish mackerel, radish, samphire, beetroot purée (gf)

Mushroom and chestnut Pâté, tarragon, fermented cranberries (v)

Cauliflower and chestnut soup, Cropwell Bishop stilton scone (v)

MAIN COURSES

Norfolk Bronze turkey, fondant potato, pigs in blankets, roast parsnip, glazed carrot, truffle Brussels sprouts

Roast Welsh lamb, Jerusalem artichoke puree, Parmentier potatoes, smoked garlic green beans (gf)

Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze (gf)

Baked monkfish, serrano ham, brussel sprouts, Anya potato hash, candied samphire, pernod tomato sauce (gf)

Wild mushroom and black truffle ravioli, wilted spinach, parmesan crust (v) $\,$

Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree, parsley oil (v)

PUDDINGS

Autumnal berry Eton mess (v) (gf)

Lemon and cranberry posset, sage shortbread (v)

Amaretto dark chocolate mousse, sesame tuile (v)

Baileys yule log, candied cherry and hazelnuts (v)

Plum and Amaretto Christmas pudding, nutmeg sauce, winter berries (v)

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EQ menu available upon request v – vegetarian v e – vegan gf – gluten free





SEARCYS



BAR NIBBLES

Selection of 3 nibbles £5.50 per person (2 boats per person).

Sea salted hand cooked crisps
Caramelised mixed nuts
Marinated olives, garlic, lemon
Smoked almonds
Truffle nuts
Vegetable crisps
Japanese rice crackers
Cheese palmiers
Chilli marinated Nocellara olives
Stuffed pimento peppers
Salted giant corn
Dukka spiced fiscell bites
Wasabi peas
Satay broad beans



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WINE LIST

PROSECCO

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£33.00	RED WINES	
Prosecco Treviso Spumante Adalina, Brut, Enrico Bedin, Veneto, Italy, NV	£36.00	House wine Carignan-Grenache, Le Troubadour, Vin de France,	£23.50
		Languedoc, France, 2018	
ENGLISH SPARKLING WINES		Grenache-Pinot Noir, Joie de Vigne, Pays d'Oc, 2019 Languedoc, France	£24.50
Three Choirs 'Classic Cuvée', Brut, NV 45.83 Gloucestershire, UK	£46.00	Merlot, Goleta, 2020, Central Valley, Chile	£25.00
		Malbec, Casa Bonita, 2020 La Mancha, Spain	£25.50
WHITE WINES		Shiraz-Mourvèdre-Viognier, Front Row, 2019 Swartland, South-Africa	£25.50
House wine Pinot Grigio, Vinuva, Organic, Sicily, Italy, 2018	£23.50	Côtes du Rhône Village, Château d'Aigueville, 2016 Rhône, France	£29.50
Sauvignon Blanc, Kleinkloof, 2020, Western Cape, South-Africa	£24.50		
Pinot Grigio, Frunza, Cramele Recas, 2020, Baniat, Romania	£25.00	ROSÉ WINES	
Perola do Lima, Adega Ponte Lima, 2020, Vinho Verde, Portugal	£27.00	Le Bosq Rosé, Vin de France, Languedoc, France, 2018	£23.50
Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, 2019, Wairarapa,	£29.50	Côtes de Provence, Mas Fleurey, Cuvée Selectionnée, Provence, France,	£36.50
New Zealand		2020	
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, 2020 Languedoc,France	£32.00	Côtes de Provence, M de Minuty, Provence, France, 2019	£46.50

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WINE LIST

CHAMPAGNE

Searcys Brut Cuvée	£54.00
Searcys Rosé Cuvée	£60.00
Searcys Magnum	£124.00
Moet & Chandon Brut Impérial NV, 75cl	£69.00
Moët & Chandon Rosé Impérial NV, 75cl	£79.00
Veuve Clicquot Yellow Label Brut NV, 75cl	£79.00
Veuve Clicquot Brut Rosé NV, 75cl	£89.00

BEER AND CIDER

Lager: Freedom 4, Estrella (330ml)	£5.00
Ale: Freedom pale ale (330ml)	£5.00
Stout: Redchurch Hoxton (330ml)	£5.00
Cider: Aspalls Suffolk Draft Bottle (330ml)	£5.00

House Spirits	from £5.00
Premier Spirits	from £6.00

SOFT DRINKS

Coca-Cola/Diet Coke/Lemonade (200ml)	£2.50
Franklin & Sons tonic/soda water/light tonic/ Ginger ale/Ginger beer	£2.00



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FOOD AND DRINKS PACKAGES

DRINKS PACKAGE

	1 hour	2 hours	3 hours	4 hours
Beer / Wine / Soft drink	£15.95	£29.95	£35.95	£40.95
Beer / Wine / Soft drink / Pimm's	£19.95	£34.95	£39.95	£44.95
Beer / Wine / Soft drink (1h sparkling wine)	£23.95	£38.95	£43.95	£47.95
Beer / Wine / Soft drink (1h Champagne)	£27.95	£42.95	£46.95	£49.95

For receptions over 1 hour substantial catering must be ordered.

Drinks for 2 hours - minimum of 6 canapes

Drinks for 3 hours - minimum 4 canapes and 4 bowls

Drinks for 4 hours – minimum of 4 canapes and 6 bowl foods

ADD CANAPES

4 Canapes £12.00 | 6 Canapes £17.50 | 8 Canapes £22.00 | 10 Canapes £26.00.

ADD BOWL FOOD

4 Bowls £20.00 | 6 Bowls £30.00 | 8 Bowls £40.00 | Bowls £50.00. Add nibbles for £5.50 per person.

Dinner drinks package with arrival drinks (1 hour) £34.95

Includes a glass of Searcys Champagne or House cocktails, beer wine, soft drinks, ½ Bottle wine per person and mineral water.

Dinner drinks package £12.95

Includes ½ bottle of wine per person and mineral water.

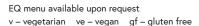


House spirits supplement £4.95 per person per hour. Premium spirits supplement £6.95 per person per hour.

Minimum bar spend £500 inc. VAT. We only accept credit card payments.

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FOOD AND DRINKS PACKAGES

THE GIN EXPERIENCE

£13.50 per person | Minimum number 30

Indulge in the finest gins that Britain has to offer. Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals.

Selection of gins:

Sipsmith | Plymouth Sloe | Hendricks | Bathtub

Gins used within the experience are subject to availability.

THE SPARKLING EXPERIENCE

£24.00 per person | Minimum number 30

Indulge in the finest fizz that Britain has to offer.

Selection of sparkling wines:

Chapel Down Classic Brut | Greyfriars Rosé

Nyetimber Nyetimber Cuvée Chérie Demi-Sec

One tasting glass of each.

THE CHAMPAGNE EXPERIENCE

£31.00 per person | Minimum number 30

Selection of Champagne:

Searcys Cuvée | Möet Chandon | Veuve Clicquot Rosé

One tasting glass of each.

COCKTAILS

£9.60 each | Choice of 3 £26.00 | Minimum number 30

Amaretto Sour

Beefeater gin, amaretto, angostura orange bitters

Almost a Collins

Absolut vodka, blood orange juice, cinnamon, soda water

Apple Cider Mimosa

Sugar and cinnamon syrup, apple cider and a dash of prosecco

Thyme Will Tell

Bourbon, maple syrup, lemon juice

Caramel Apple Mule

Vodka, caramel, apple cider and ginger beer

Apothecary Twist

Beefeater gin, ginger beer, cranberry and orange juice

Spiced Cranberry Rum Fizz

Orange and ginger syrup, cranberry juice, dark rum and prosecco

NON-ALCOHOLIC COCKTAILS

Rosemary Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and sparkling water

Cranberry and Cinnamon Kombucha

Cranberry and apple juice, raspberry kombucha, maple syrup

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