



SAVOY

LONDON

PLACE

BY SEARCYS

HOSPITALITY MENUS  
AUTUMN WINTER 2023/4

# THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT WITH US

Choose from our range of dining menus and packages – from small meetings and intimate dinners to large banquets or celebrations.

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 Savoy Place and delivering the perfect event.

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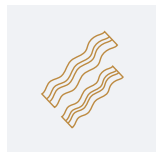
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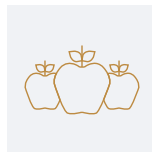




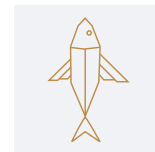
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



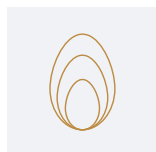
We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



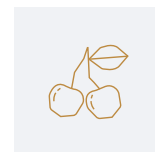
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



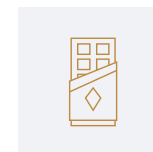
All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



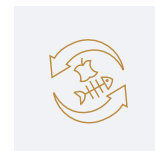
We only use British-harvested rapeseed oil for its low carbon footprint.



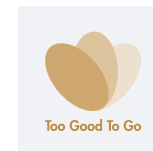
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olilo and City Harvest.



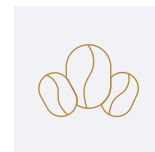
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



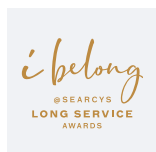
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

## EQ MENU OPTIONS

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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 hardest 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 (MINIMUM NUMBER 20)

£3.25 each

Turmeric, apple and ginger  
power shot (ve) (gf) (51 kcal)  
Maple glazed nut flapjack (110 kcal)  
Coconut, lime, soy yoghurt and  
raspberries (ve) (gf) (109 kcal)  
Carrot muffin (ve) (gf) (388 kcal)

### BREAK CAKE BITES (MINIMUM NUMBER 20)

£3.25 each

Yoghurt and cranberry traybake (v) (312 kcal)  
Raspberry and coconut slice (v) (210 kcal)  
Orange and almond cake (ve) (gf) (214 kcal)

### SANDWICHES

£26.50 per guest

Hummus, roasted vegetable, rocket  
wrap (ve) (555 kcal)  
Avocado, roasted tomato and red onion  
ciabatta (ve) (382 kcal)  
Falafel, vegan pesto, tomato multi-seed  
baguette (ve) (705 kcal)

### BOWL FOOD (MINIMUM NUMBER 20)

£6.00 each

Beetroot pearl barley risotto, vegan parmesan,  
crispy kale (ve) (574 kcal)  
Cauliflower and button mushroom green Thai curry,  
wild rice (ve) (335 kcal)  
Herb gnocchi, roasted sweet potato, toasted  
pumpkin seeds, and crispy kale (ve) (146 kcal)

### BUFFET OPTIONS

£37.50 each

Charred courgette, chickpeas, red onion  
salsa (ve) (gf) (829 kcal)  
Smoked seitan, parsley fregola (ve) (gf) (594 kcal)  
Black bean, spiced aubergine, coriander and  
coconut broth (ve) (gf) (594 kcal)  
Wilted Wakefield cabbage, onion  
seeds (ve) (gf) (79 kcal)  
Saffron infused couscous (ve) (gf) (185 kcal)  
Quinoa, spinach and roasted squash salad,  
toasted walnuts (ve) (185 kcal)

#### (V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY 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. kcals in this menu are per portion. Coffee kcal based on no milk or sugar. Adults need 2000 kcal a day.



# EQ MENU OPTIONS

## PLATED MENU

£59.00 per guest for 3 courses

### STARTERS

Balsamic roasted red onion, chargrilled butternut squash, pomegranate, chicory and vegan parmesan (ve) (gf) (591 kcal)

Thyme, courgette and plum tomato tartine, textures of onion (ve) (573 kcal)

### MAIN COURSES

Wild mushroom, spinach pancake, mushroom soy cream sauce, confit tomato and fennel crisp (ve) (443 kcal)

Harissa roasted cauliflower, toasted pecans, seasoned lentils, minted cucumber and coconut dressing (ve) (816 kcal)

### DESSERTS

Lemon sorbet, candied oranges and caramel biscuit (ve) (gf) (301 kcal)

Blueberry chocolate dome, gluten free crumb and mint cress (ve) (gf) (834 kcal)

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# BREAKFAST MENUS

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

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## HEALTHY BREAKFAST (MINIMUM 20 GUESTS)

Chia and pumpkin seed bircher muesli,  
apple and apricot compote (gf) (139 kcal) **£3.25**

Low fat yoghurt, banana and maple  
granola (v) (gf) (86 kcal) **£4.00**

Tropical fruit skewer, passion  
fruit sauce (ve) (gf) (131 kcal) **£3.80**

Carrot, apple and ginger  
power shot (ve) (gf) (51 kcal) **£3.25**

Oat porridge, pear and raspberry  
compote (gf) (199 kcal) **£3.25**

Carrot muffin (ve) (388 kcal) **£3.25**

## SEARCYS ADDITIONS

Açaí, banana and berry pot (ve) (210 kcal) **£3.25**

Pumpkin and flax seed traybake (v) (205 kcal) **£3.25**

Fruit and coconut flapjack (ve) (110 kcal) **£3.25**

Soya and chia seed yoghurt,  
blackberry compote (v) (109 kcal) **£3.25**

Yacón root muesli and natural yoghurt (107 kcal) **£3.25**

## BREAKFAST ON THE GO BREAKFAST ROLLS

Smoked bacon, milk glazed bap (168 kcal) **£5.75**

Lincolnshire sausage sourdough (429 kcal) **£5.75**

Free-range egg sourdough (v) (198 kcal) **£5.75**

Avocado, roasted tomato  
sourdough (ve) (191 kcal) **£5.75**

## OPTIONS

Portobello mushroom and spinach  
sourdough (v) (191 kcal) **£8.75**

Breakfast bowl, giant beans, crispy chorizo,  
smoked pancetta and scrambled egg with  
rapeseed sourdough (634 kcal) **£11.00**

Protein bowl, smashed avocado,  
smoked salmon and poached egg  
with chilli (gf) (317 kcal) **£10.00**

Smoked bacon, mature cheese and tomato  
relish sourdough toastie (504 kcal) **£7.75**

Grilled Portobello mushroom, mature cheese  
and Marmite sourdough toastie (429 kcal) **£7.75**

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# BREAKFAST MENUS

## ENGLISH AND CONTINENTAL BREAKFAST (MINIMUM 20 GUESTS FOR HOT BREAKFAST)

### Full English breakfast (1186 kcal)

£16.50

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, butter, preserves and marmalade, Extract tea (2 kcal), Extract coffee (3 kcal) and orange juice (94 kcal)

### Vegan breakfast (ve) (868 kcal)

£16.50

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Extract tea (2 kcal), Extract coffee (3 kcal) and orange juice (94 kcal)

### Simple continental breakfast (v) (221 kcal)

£12.50

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea (2 kcal), Extract coffee (3 kcal) and orange juice (94 kcal)

### Deluxe continental breakfast (v) (193 kcal)

£13.75

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea (2 kcal), Extract coffee (3 kcal) and orange juice (94 kcal)

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# REFRESHMENT BREAKS

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## BEVERAGES

Fairtrade tea (2 kcal) and coffee (3 kcal)	<b>£3.30</b>
Filtered still water/sparkling water	<b>£3.25</b>
Orange (94 kcal), apple (94 kcal) or cranberry juice (48 kcal)	per ltr <b>£5.50</b>
Sparkling elderflower (81 kcal)	750ml <b>£8.75</b>

## PACKAGES

Searcys coffee, tea and Chef's daily biscuits	<b>£4.50</b>
Searcys coffee, tea and Chef's daily cake bites	<b>£4.70</b>
Searcys coffee, tea and Chef's daily pastries	<b>£5.50</b>

### Continuous tea and coffee **£19.00**

Coffee (3 kcal) and tea (2 kcal) served continuously over an 8 hour period with 3 servings of Chef's daily choice of treat

**In room Nespresso coffee machines are available for up to 26 guests**

**Both our tea and coffee is ethically sourced, uses sustainable packaging and is fully compostable.**

## HOT ITEMS

Smoked bacon, milk glazed bap (168 kcal)	<b>£5.75</b>
Lincolnshire sausage sourdough (429 kcal)	<b>£5.75</b>
Free-range egg sourdough (v) (198 kcal)	<b>£5.75</b>
Avocado, roasted tomato sourdough (ve) (191 kcal)	<b>£5.75</b>

## HEALTHY SWAPS (MINIMUM 10 GUESTS) SWAP 50% OF YOUR BITES FOR ONE

Spinach, kale and cucumber shot (89 kcal)
Coconut water and cranberry shot (ve) (gf) (94 kcal)
Almond and date bite (ve) (gf) (89 kcal)
Beetroot, apple and ginger shot (90 kcal)
Pomegranate and raspberry smoothie shot (ve) (gf) (90 kcal)
Lemon drizzle mini muffin (gf) (97 kcal)

## EXTRAS

Fruit bowl for 10–12 people (ve)	<b>£27.00</b>
Tropical fruit skewer, passion fruit sauce (ve) (gf) (131 kcal)	<b>£3.80</b>

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# REFRESHMENT BREAKS

## JUICE AND SMOOTHIE OPTIONS AT £10.50 PER LITRE

Apple, carrot and ginger juice (78 kcal)  
Apple, beetroot and mint juice (99 kcal)  
Carrot and apple juice (71 kcal)  
Kale, cucumber and apple juice (65 kcal)  
Mixed berry banana smoothie (68 kcal)  
Spinach and pineapple juice (225 kcal)  
Rhubarb and banana smoothie (91 kcal)  
Melon, raspberry and lime juice (45 kcal)  
Apple, spinach and ginger juice (51 kcal)  
Cucumber, spinach and ginger juice (36 kcal)  
Apple and pear juice (34 kcal)  
Freshly squeezed orange juice (100 kcal)

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# **BAR NIBBLES**

**£6.00 per bowl which contains approximately 4 portions**

Sea salted hand-cooked crisps (gf) (258 kcal)

Caramelised mixed nuts (640 kcal)

Marinated olives, garlic, lemon (gf) (172 kcal)

Smoked almonds (296 kcal)

Truffle nuts (301 kcal)

Vegetable crisps (502 kcal)

Japanese rice crackers (399 kcal)

Cheese palmiers (293 kcal)

Chilli marinated Nocerella olives (gf) (172 kcal)

Stuffed pimento peppers (336 kcal)

Salted giant corn (421 kcal)

Dukka spiced fusilli bites (502 kcal)

Wasabi peas (420 kcal)

Satay broad beans (420 kcal)

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## EXECUTIVE SANDWICH MENU

**£26.50 per guest**

Maximum number 180

Chef's daily selection of six freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, mixed wraps, nigella seed loaf and bagels. To include meat, fish and veggie options, with salad, crisps, dessert\*, tea (2 kcal) and coffee (3 kcal).

Gluten free and vegan sandwiches available on request.

\*Chef's sustainable option of sweet treats.

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\*To help us reduce our food waste and impact on the environment, we are promoting a chef's selection range of menus which will enable our team to make best use of seasonal local ingredients whilst reducing waste. This will provide delicious dishes for your guests in a sustainable way. For supporting our sustainable efforts, we have lowered the costs of these menus as an incentive.

# HALF AND HALF

## CHEF'S CHOICE\*

### MAXIMUM NUMBER 180

**£28.00 per guest**

Chef's sustainable option of 5 sandwiches, plus your choice of 3 finger items and 1 dessert

The menu also includes Fairtrade tea (2 kcal) and coffee (3 kcal)

Under 10 covers will be chef's selection

Create your own **£30.50 per guest**

Extra items **£4.00 per guest**

## COLD FINGER FOOD

Smoked Applewood cheese, pancetta and red onion tart (216 kcal)

Salami, bocconcini and artichoke brochette, salsa Verde (gf) (223 kcal)

Hot smoked salmon, blini, keta and crème fraîche (149 kcal)

Mini Yorkshire pudding, smoked chicken, mango and chives (149 kcal)

Sweet potato sausage roll, onion seeds (v) (159 kcal)

## HOT FOOD

Grilled vegetable skewer, rocket pesto (ve) (gf) (76 kcal)

Jerk chicken, sweetcorn salsa (gf) (228 kcal)

Sweet chilli salmon, sesame seeds and garlic (238 kcal)

Sweet potato falafel, vegan cucumber and mint yoghurt dip (ve) (gf) (112 kcal)

Vegan cheese, red onion potato skins (ve) (gf) (68 kcal)

Vegetable samosa, mango chutney (ve) (82 kcal)

## PUDDINGS

Poached pear and almond frangipane slice (408 kcal)

Blueberry meringue pie (171 kcal)

Salted caramel tart, white chocolate crisps (437 kcal)

Baked cheese, berry compote (275 kcal)

Chocolate blondie, raspberry compote (325 kcal)

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**WINTER MEZZE**  
**MINIMUM NUMBER 10****£24.00 per guest**

Cured meats (344 kcal)

Harissa roasted salmon skewer (gf) (238 kcal)

Spiced butternut squash, carrot and almond milk torte (ve) (gf) (284 kcal)

Roasted cherry tomatoes (ve) (gf) (99 kcal)

Beetroot hummus (ve) (gf) (88 kcal)

Tzatziki sauce (gf) (74 kcal)

Marinated feta and artichokes (gf) (99 kcal)

Vegetable crudites (ve) (gf) (88 kcal)

Toasted bread with sesame garlic butter (169 kcal)

Olives (ve) (gf) (161 kcal)

Dried apricots, grapes, pistachios (ve) (gf) (199 kcal)

Mushroom, thyme and red onion tartin (ve) (321 kcal)

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# FORK BUFFET

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**MINIMUM NUMBER 25****Chef's daily sustainable selection £34.00 per guest**Client's choice **£37.50 per guest**Seated supplement **£5.50 per guest**

Please select one menu for all guests

**MENU A**

Braised beef, smoked bacon lardons, silver skin onions and button mushrooms in red wine sauce (gf) (df) (632 kcal)

Herb roasted loin of cod, white bean and sweet potato cassoulet (394 kcal)

Gruyere glazed pimento pancakes, red onion and herb dressing (424 kcal)

Heritage potatoes in rape seed oil (gf) (df) (164 kcal)

Baby gem, cherry tomato, carrot and onion seed (gf) (df) (101 kcal)

**DESSERTS**

Winter berry cheesecake (301 kcal)

Chocolate torte (349 kcal)

**MENU B**

Sauté lamb with tarragon, orange and roasted butternut squash (gf) (402 kcal)

Baked red mullet moqueca (gf) (391 kcal)

Stuffed portobello mushroom, leeks, sweet potato, parsley and vegan parmesan crust (ve) (544 kcal)

Potato dauphinoise (gf) (284 kcal)

Shredded cabbage, radicchio salad with pomegranate dressing (ve) (gf) (135 kcal)

Red onion, sultana and coriander couscous (ve) (185 kcal)

**DESSERTS**

Apple and blackberry Eton mess (ve) (201 kcal)

Cherry frangipane tart (339 kcal)

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## MINIMUM NUMBER 25

**Chef's daily sustainable selection £34.00 per guest**

Client's choice **£37.50 per guest**

Seated supplement **£5.50 per guest**

Please select one menu for all guests

## MENU C

Butter chicken with coriander and poppadom (335 kcal)

Red Thai tiger prawn, salmon and haddock skewer with roasted peppers (295 kcal)

Pumpkin satay, toasted peanuts, coriander and sesame seeds (ve) (gf) (284 kcal)

Pilaff rice (ve) (gf) (196 kcal)

Red and white onion, cucumber and parsley salad (ve) (gf) (118 kcal)

## DESSERTS

Banoffee cheesecake (349 kcal)

Greek yoghurt lemon syllabub (340 kcal)

## MENU D

Cider-braised pork belly in bay leaf and pears velouté, crushed heritage potatoes (gf) (696 kcal)

Baked salmon fillet, five bean cassoulet, crispy onions (491 kcal)

Leek, swede and parsnip lasagne, smoked apple wood cheese crust (493 kcal)

Cucumber, tomato, red onion, black olives and rapeseed oil dressing (gf) (66 kcal)

Beetroot, apple, kohlrabi, chicory and baby gem (gf) (76 kcal)

## DESSERTS

Salted caramel tart (391 kcal)

Passion fruit and mango delice (340 kcal)

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**CLIENT'S CHOICE**4 canapés **£15.25** | 6 canapés **£23.00**8 canapés **£30.50** | 10 canapés **£38.25****CHEF'S SUSTAINABLE SELECTION**4 canapés **£13.75** | 6 canapés **£20.75**8 canapés **£27.50** | 10 canapés **£34.25****CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS****VEGETARIAN****COLD**

Whipped goats' cheese, spiced tomato gel, gluten free crumb (gf) (168 kcal)

Balsamic tomato and red onion tarte tatin (49 kcal)

Red pepper hummus, feta and pickled carrot (gf) (99 kcal)

Cucumber cup, tapenade, tomato, red onion and crumbled feta (59 kcal)

**HOT**

Mac and smoked cheese bite, red onion confit (82 kcal)

Wild mushroom croquette (99 kcal)

Onion bhaji, mango chutney gel (107 kcal)

Smoked Applewood rarebit, spiced tomato chutney (201 kcal)

**PLANT BASED****COLD**

Whipped almond cream blini (68 kcal)

Pickled mushroom, crostini, chargrilled red pepper (gf) (54 kcal)

Chargrilled courgette, vegan cream cheese, balsamic red onion (gf) (55 kcal)

Avocado, oven-dried tomato, sriracha sauce on rye (69 kcal)

**HOT**

Wild mushroom tarte tatin, tarragon mayonnaise (61 kcal)

Curried butternut squash, mango chutney (gf) (54 kcal)

Smoked tofu, vegan peanut satay sauce (gf) (99 kcal)

Spiced cauliflower fritters, soy mint and cucumber yoghurt (148 kcal)

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**EQ MENU AVAILABLE UPON REQUEST****(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE**

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Adults need 2000 kcal a day.

## MEAT

### COLD

Rillettes of duck, plum and date chutney (238 kcal)  
 Rare roast beef, soya sesame seed, wasabi mayonnaise (243 kcal)  
 Smoked chicken, cranberry gel (233 kcal)  
 Mustard pressed ham hock, red onion marmalade (193 kcal)

### HOT

Pancetta wrapped Cumberland sausage, creamed potato, crispy onion (144 kcal)  
 Rare roast sirloin, triple cooked chips (192 kcal)  
 Chicken, parmesan and chorizo arancini (123 kcal)

## DESSERTS

Lemon curd macaroon (120 kcal)  
 Lime and raspberry meringue tart (98 kcal)  
 Chocolate cup, blueberry compote, gluten free crumb (ve) (gf) (101 kcal)  
 Salted caramel and banana tart (121 kcal)  
 Pear and almond frangipane slice (109 kcal)

## FISH

### COLD

Crayfish and cottage cheese tart, dill and red onion (273 kcal)  
 Searcys smoked salmon, cucumber, cream cheese and keta (294 kcal)  
 Peppered mackerel, horseradish, chargrilled new potato (178 kcal)  
 Orange and tarragon marinated monkfish, burnt orange gel and rocket (322 kcal)

### HOT

Curried haddock arancini, tomato salsa (162 kcal)  
 Teriyaki grilled salmon, sesame seeds (196 kcal)  
 Onion seed coated cod, triple cooked chips and tartar sauce (178 kcal)  
 Tempura prawn, chilli mayonnaise (136 kcal)

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**BOWL FOOD**

SAVOY

LONDON

PLACE

**CLIENT'S CHOICE**4 bowls **£24.50** | 6 bowls **£36.50**8 bowls **£48.50** | 10 bowls **£59.50**Additional bowl **£6.00****CHEF'S SUSTAINABLE SELECTION**4 bowls **£22.00** | 6 bowls **£32.95**8 bowls **£43.50** | 10 bowls **£54.00**Additional bowl **£5.50****CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS\*****MEAT  
HOT**

Lemon and thyme lamb shoulder, pimento couscous, pomegranate and rocket dressing (395 kcal)

Beer-braised shin of beef, garlic mash, spring onion (gf) (341 kcal)

Cumberland sausage, chive mash, red wine jus, crispy shallot (403 kcal)

Chicken katsu curry, wild rice (435 kcal)

**COLD**

Rare roast beef, pickled beets, creamed horseradish (gf) (343 kcal)

Ham hock, piccalilli, quail egg, frisee lettuce (gf) (301 kcal)

Chicken confit, baby gem, cherry tomato, natural yoghurt dressing (389 kcal)

Smoked duck, Asian slaw, toasted cashews, soy (299 kcal)

**FISH  
HOT**

Salmon and dill fishcake, creamed leeks, crispy onion (244 kcal)

Herb-crusted cod fillet, white bean and chorizo cassoulet (324 kcal)

Tiger prawn laksa, rice noodles and coriander (338 kcal)

Breaded pollock, triple cooked chips, tartare sauce (483 kcal)

**COLD**

Hot smoked salmon, honey and mustard potato salad, rocket (gf) (122 kcal)

Crayfish, mango, baby spinach and toasted cashew nuts (gf) (328 kcal)

Peppered smoked mackerel, crushed new potato, chives and creamed horseradish (gf) (285 kcal)

Flaked trout, orange, rocket, olive oil dressing (gf) (322 kcal)

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## VEGETARIAN

### HOT

Haloumi fries, za'atar spiced yoghurt, pomegranate pearls (403 kcal)

Pan-fried gnocchi, spiced roasted pumpkin, spinach, toasted pumpkin seeds, crumbled feta (365 kcal)

Mushroom tortellini, mushroom velouté, mushroom crisps, sage (341 kcal)

Celeriac dauphinoise, gochujang sauce, crispy savoy cabbage (394 kcal)

### COLD

Roasted red onion, crumbled Golden Cross goats' cheese, toasted pinenuts, rocket (gf) (243 kcal)

Red wine poached pear, Colston Bassett stilton, chicory, red wine reduction (gf) (289 kcal)

Cabbage slaw, fig and orange, Dijon mustard dressing (gf) (304 kcal)

Greek salad (gf) (403 kcal)

## PLANT BASED

### HOT

Butterbean and sweet potato Madras, toasted almonds, braised rice (gf) (df) (382 kcal)

Button mushroom stroganoff, gherkin, parsley, wild rice (gf) (df) (224 kcal)

Jackfruit bolognese, penne, vegan Parmesan (df) (282 kcal)

Potato, pumpkin, white leek and vegan cream cheese gratin (df) (394 kcal)

### COLD

Chargrilled butternut squash, chilli soy yoghurt, toasted walnuts, baby gem (gf) (df) (313 kcal)

Marinated grilled aubergine, peppers, vegan mozzarella, toasted pinenuts, basil (gf) (df) (302 kcal)

Roasted broccoli, sun blush tomato, pinenuts, red onion (gf) (df) (288 kcal)

Courgette ribbon, avocado, mint, rocket, lime vinaigrette (gf) (df) (192 kcal)

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## PUDDINGS

Raspberry Eton mess, lemon curd, crumb (gf) (277 kcal)

Black forest chocolate pot (ve) (gf) (391 kcal)

Rhubarb and ginger cheesecake (gf) (341 kcal)

Salted caramel tart, banana chips, clotted cream Chantilly (401 kcal)

Dark chocolate fondant (399 kcal)

White chocolate blondie, cherry cream (325 kcal)

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# FINE DINING

SAVOY

LONDON

PLACE

**AUTUMN WINTER 2023/24****MINIMUM NUMBER 20**

Menu includes dinner roll (90 kcal), tea (2 kcal), coffee (3 kcal) and petit fours (59 kcal)

2 course **£47.00 per guest** | 3 course **£59.00 per guest** | Cheese course **£13.00 per guest****STARTERS**

Ham hock, caramelised apple gel, baby gem (566 kcal)

Searcys Smoked salmon, crayfish, avocado and tomato pillow, chive crème fraîche fraise (gf) (459 kcal)

Potted beef, creamed horseradish, ciabatta croute, dill pickle (gf) (995 kcal)

Purple potato carpaccio, coconut yoghurt, celeriac remoulade, truffle oil (ve) (gf) (503 kcal)

Wild mushrooms tart, glazed cream cheese, crispy onions, rocket and balsamic (ve) (327 kcal)

Torched pickled mackerel, crushed potato, spring onion, mustard dressing, crispy shallot (467 kcal)

Pickled beets, watercress, walnuts, garlic mayonnaise, chicory (ve) (gf) (238 kcal)

**MAINS**

Hay-baked lamb shoulder, sauteed greens, pressed creamed potato, sweet corn puree, red jus (1242 kcal)

Roast strip loin, roasted mushroom, chicken pâté, spinach, hollandaise, Pont Neuf potato (1527 kcal)

Lemon and thyme chicken, sweet potato gnocchi, chicken velouté, crispy shallot (1330 kcal)

Herb roasted salmon fillet, crushed new potato, leeks (1215 kcal)

Grilled sea bass, wild mushroom tortellini, spinach, vermouth velouté, crispy onion (1142 kcal)

Butternut squash pithivier green peppercorn sauce, roasted root vegetables (ve) (850 kcal)

Roasted aubergine, peppers, roasted chickpea, sesame seeds, confit garlic purée (ve) (gf) (856 kcal)

**DESSERTS**

White chocolate blondie, raspberries (750 kcal)

Textures of rhubarb, vanilla, coconut, chocolate (1321 kcal)

Caramelised apple tarte tatin, salted caramel sauce, vanilla ice-cream (1747 kcal)

Chocolate salted caramel tart, clotted cream (1599 kcal)

Dark chocolate, soy pave, whipped coconut (gf) (ve) (886 kcal)

Roasted plum, vanilla mousse, red wine gel, pistachio sponge, hazelnut caramel biscuit (1747 kcal)

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# CHRISTMAS

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Three-course lunch **£85 per guest**

Three-course dinner **£95 per guest**

Three hours of unlimited wine, beer, Pimm's and soft drinks

## STARTERS

Searcys smoked salmon, avocado, quail eggs, mustard mayonnaise, rye croute (459 kcal)

Red wine poached pear, candied pecan nuts, stilton beignets, red onion jam, chicory, balsamic dressing (v) (421 kcal)

Pressed confit chicken, chicken liver and Parma ham terrine, apple, tomato chutney (945 kcal)

## MAINS

Ballantine of Norfolk turkey, chestnut stuffing, pigs in blankets, roasted potatoes, parsnip, truffled Brussels (1630 kcal)

Butternut squash, vegan smoked apple wood cheese and mustard filo parcel, butter bean cassoulet (ve) (949 kcal)

Grilled fillet of black bream, fondant potato, savoy cabbage and sweet potato chowder (gf) (1149 kcal)

## DESSERTS

Steamed plum and almond pudding, brandied Chantilly cream, plum and red wine compote (1100 kcal)

Dark chocolate dome, blueberry, candied lemon, gluten free almond crumb (gf) (ve) (1251 kcal)

Glazed lemon tart, glazed Italian meringue, macerated raspberries and raspberry biscuit (1078 kcal)

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# CHRISTMAS FORK BUFFET

## MINIMUM NUMBER 25

Please select one menu for all guests

**£34.50 per guest**

Seated supplement **£5.50**

## MENU ONE

Artisan bread

Turkey and chipolata sausage chasseur (596 kcal)

Herb crusted salmon, spinach, white wine sauce (491 kcal)

Pepper and courgette lasagne (v) (499 kcal)

Dauphinoise potatoes (v) (284 kcal)

Roasted root vegetables (v) (199 kcal)

Green salad (ve) (89 kcal)

Sherry trifle (v) (164 kcal)

Mini mince pies (v)

## MENU TWO

Artisan bread

Steak, ale and mushroom pie (532 kcal)

Cheddar rarebit glazed smoked haddock, roasted plum tomatoes (397 kcal)

Spinach and mushroom pancake, Parmesan glaze (v) (594 kcal)

Roasted new potatoes (v) (164 kcal)

Carrots, green peas (ve) (101 kcal)

Green salad (ve) (89 kcal)

Lemon tart, Chantilly cream (v) (390 kcal)

Mini mince pies (v)

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AUTUMN WINTER 2023/4

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# CHRISTMAS BOWL FOOD

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## CLIENT'S CHOICE

4 bowls **£24.50** | 6 bowls **£36.50**8 bowls **£48.50** | 10 bowls **£59.50**Additional bowl **£6.00**

## CHEF'S SUSTAINABLE SELECTION

4 bowls **£22.00** | 6 bowls **£32.95**8 bowls **£43.50** | 10 bowls **£54.00**Additional bowl **£5.50**

## CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS

### MEAT

Confit feather blade, garlic mash, crumbled stilton, crispy onions (341 kcal)

Roasted turkey, crushed roast potato, crispy bacon, cranberry gel (gf) (545 kcal)

Pressed pork belly, creamed corn, confit red onions, sage (gf) (435 kcal)

### FISH

Herb roasted salmon, horseradish crushed new potato, beetroot salsa (gf) (344 kcal)

Smoked haddock fishcake, creamed leeks, balsamic wild rocket (324 kcal)

Atlantic prawn cocktail, shredded roman lettuce, cucumber, tomato, Marie Rose sauce (gf) (395 kcal)

### VEGETARIAN OR VEGAN

Cauliflower cheese arancini, mustard mayonnaise (v) (394 kcal)

Sweet potato and pepper tikka masala, pilaf rice, popadom crumb (ve) (340 kcal)

Field mushroom stroganoff, gherkins, wild rice, crispy onions (ve) (224 kcal)

Moroccan spiced parsnip gnocchi, walnut crumb, crispy kale (ve) (365 kcal)

Aromatic pumpkin, rice, fennel, apple and pecan nut filled romesco pepper, toasted peanut satay sauce (gf) (ve) (382 kcal)

Breaded mushroom katsu curry, wild rice, cucumber and carrot ribbons (v) (403 kcal)

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# CHRISTMAS CANAPÉS

AUTUMN WINTER 2023/4

SAVOY

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## CLIENT'S CHOICE

4 canapés **£15.25** | 6 canapés **£23.00**

8 canapés **£30.50** | 10 canapés **£38.25**

## CHEF'S SUSTAINABLE SELECTION

4 canapés **£13.75** | 6 canapés **£20.75**

8 canapés **£27.50** | 10 canapés **£34.25**

### CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS

#### MEAT

Confit duck rilette, cranberry gel, brioche and rock chives (238 kcal)

Pressed ham hock, piccalilli, parsley (193 kcal)

Coronation chicken, chorizo arancini, mango and mint chutney (233 kcal)

#### FISH

Searcys smoked salmon, blini, caviar, chives (294 kcal)

Atlantic prawn filo cup, mango, crème fraîche, lime (333 kcal)

Peppered mackerel, horseradish, rye croute (178 kcal)

#### VEGETARIAN

Whipped golden cross goat's cheese, charcoal cone, red onion jam (v) (168 kcal)

Butternut squash and rosemary tart, chilli jam (v) (130 kcal)

Apple wood smoked cheese and chilli jam croquettes (v) (121 kcal)

Satay aubergine and rosemary skewer, peanut glaze, coriander (gf, ve) (59 kcal)

Kung po cauliflower, cashew, scallions, soy sauce (v) (99 kcal)

Pickled pear, caramelised red onion and pecan, vegan parmesan shortbread (ve) (109 kcal)

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# SEARCYS CHRISTMAS REFRESHMENT BREAKS

## SEARCYS TEA AND COFFEE, WITH MINI FESTIVE TREATS

Mini stollen	£5.25
Christmas cake bite	£5.25
Chef's choice of two	£5.50
Extract tea and coffee, with mini mince pies (two per guest)	£5.25
Spiced mulled wine with mince pies (two per guest)	£7.50
<b>Spiced mulled wine with savoury nibbles (two per guest)</b>	<b>£9.50</b>
Mature cheddar cheese straws, caramelised cashew nuts, smoked bacon and red onion sausage rolls (portions served in bamboo boats)	

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AUTUMN WINTER 2023/4

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# DRINKS LIST

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## SPARKLING WINE

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£40.00
Prosecco Treviso, Brut, Adalina, Enrico Bedin, Veneto, Italy, NV (ve)	£43.00
Searcys Greyfriars English sparkling wine (ve)	£45.00
Wild Idol zero alcohol sparkling wine (ve) (gf) (42 kcal)	£55.00

## WHITE WINES

### THE IET SELECTED WHITE

Pasari Pinot Grigio, Recas Cramele, Romania, 2021 (ve) £33.00

### THE IET SELECTED PREMIUM WHITE

Puertas Antiguas Viognier, Central Valley, Chile 2022 (ve) £33.00

Flor de Lisboa Branco, Portugal, NV	£28.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France, 2021	£30.00
Picpoul de Pinet 'Les Courtelles' Languedoc, France, 2021 (ve)	£37.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£39.00
Mâcon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2020 (ve)	£45.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2021, Organic	£49.00
Sancerre, Les Chailloux, Loire Valley, France, 2020	£52.00

## RED WINES

### THE IET SELECTED RED

Afinando Cabernet Merlot, Vinedos Marchigue, Centrel Valley, Chile, 2021 (ve) £30.00

### THE IET SELECTED PREMIUM RED

Pasari Merlot Recas Cramele, Romania, 2022 (ve) £33.00

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	£28.00
Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2020	£31.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2020 (ve)	£34.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019 (ve)	£39.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018	£42.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 (ve)	£45.00
The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019	£49.00
Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018	£54.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2020	£58.00
Maranges 1er Cru Clos de la Fussière, Xavier Monnot, 2020	£60.00

## ROSÉ WINES

Rosato Colline delle Rose, Sicily, Italy, 2021 (ve) Organic	£36.00
Whispering Angel, 2021	£52.00

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# DRINKS LIST

## CHAMPAGNE

Searcys Brut NV	£61.00
Searcys Blanc De Blancs	£62.00
Palmer & Co Brut Reserve NV	£72.00
Delamotte Brut (ve)	£77.00
Delamotte Blanc de Blancs NV (ve)	£84.00
Palmer & Co Blanc de Blancs NV (ve)	£85.00
Moët & Chandon, Brut Impérial, NV (ve)	£87.00
Veuve Clicquot Yellow Label Brut NV (ve)	£92.00

## VINTAGE CHAMPAGNE

Palmer & Co Vintage, 2012	£90.00
Delamotte Blanc de Blancs, 2014 (ve)	£100.00
Moët & Chandon, Grand Vintage, Brut, 2012 (ve)	£120.00
Veuve Clicquot Vintage Réserve Brut, 2008/2012 (ve)	£120.00
Veuve Clicquot La Grande Dame, 2012 (ve)	£230.00
Dom Perignon, 2012	£300.00

## ROSÉ CHAMPAGNE

Searcys Rosé, Brut, NV	£75.00
Moët & Chandon Rosé Impérial NV (ve)	£95.00
Veuve Clicquot Brut Rosé NV (ve)	£97.00

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AUTUMN WINTER 2023/4

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# **DRINKS LIST**

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## BEERS AND CIDER (330ml bottles)

Freedom Lager	£6.00
Freedom Pale Ale	£6.00
Birra Moretti	£6.00
Peroni	£6.00
Estrella	£6.00
London based brewery Lager	£6.00
London based brewery Pale Ale	£6.00
Aspalls Suffolk Draught Cider	£6.00

## ALCOHOL FREE

Uptime Craft Lager, 0.5% ABV (ve) (39 kcal)	£6.00
Uptime Pine Trail Pale Ale, 0.5% ABV (61 kcal)	£6.00
Carbon Negative Brewery Alcohol Free IPA, 0.5% ABV (50 kcal)	£6.00
Carbon Negative Brewery Lager, 0.5% ABV (20 kcal)	£6.00

## SOFT DRINKS

Coca Cola Icon Bottle (139 kcal)	£3.95
Diet Coke Icon Bottle (1 kcal)	£3.95
Franklin and Sons Brewed Ginger Beer, 275ml (127 kcal)	£3.95
Franklin and Sons Elderflower Lemonade, 275ml (61 kcal)	£3.95
Franklin and Sons Raspberry Lemonade, 275ml (66 kcal)	£3.95

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# FOOD AND DRINKS PACKAGES

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## DRINKS PACKAGES

Beer | House wine | Soft drinks

Beer | House wine | Soft drinks | Pimm's

Beer | House wine | Soft drinks | 1 hour sparkling wine

Beer | House wine | Soft drinks | 1 hour house Champagne

1 hour	2 hours	3 hours	4 hours
£18.95	£34.95	£39.95	£45.95
£22.95	£39.95	£44.95	£49.95
£26.95	£42.95	£49.95	£53.95
£29.95	£43.95	£50.95	£54.95

Note: All packages must run continuously following the agreed start time

## FOR RECEPTIONS OVER 1 HOUR, SUBSTANTIAL CATERING MUST BE ORDERED

### Drinks for 2 hours

Minimum of 6 canapés

### Drinks for 3 hours

Minimum 4 canapés and 4 bowls

### Drinks for 4 hours

Minimum of 4 canapés and 6 bowl foods

## ADD CANAPÉS

4 canapés **£15.25** | 6 canapés **£23.00**8 canapés **£30.50** | 10 canapés **£38.25**

## ADD BOWL FOOD

4 bowls **£24.50** | 6 bowls **£36.50**8 bowls **£48.50** | bowls **£58.50**

## ADD NIBBLES

**£6.00 per bowl**

## DINNER DRINKS WITH ARRIVAL DRINKS (1 HOUR) **£39.00**

Includes a glass of Searcys Champagne, beer, wine, soft drinks, ½ bottle wine and bottle of filtered water per guest

## DINNER DRINKS PACKAGE **£15.50**

Includes ½ bottle wine and bottle of filtered water per guest

## IET SELECTION OF PREMIUM SPIRITS

35ml with mixer **£9.50 per drink** in addition to drinks package

## IET SELECTION OF PREMIUM SPIRITS

70ml with mixer **£13.50 per drink** in addition to drinks packageMinimum bar spend **£500 ex. VAT**

We accept debit and credit card payments

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.

# DRINKS PACKAGES

## THE GIN EXPERIENCE

MINIMUM 30 GUESTS

£13.50 per guest

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

MINIMUM 30 GUESTS

£24.00 per guest

Indulge in the finest fizz that Britain has to offer.

### Selection of sparkling wines:

Searcys English Sparkling | Searcys Brut |  
Searcys Blanc de Blancs

One tasting glass of each.

## THE CHAMPAGNE EXPERIENCE

MINIMUM 30 GUESTS

£31.00 per guest

### Selection of Champagne:

Searcys Cuvée | Möet & Chandon |  
Möet & Chandon Rosé

One tasting glass of each.

## COCKTAILS

MINIMUM 30 GUESTS

£9.60 each | Choice of 3 £26.00

### Passion Fruit Martini

42 Below vodka, prosecco, passion fruit, vanilla

### Whisky Sour

Dewar's Scotch whisky, Angostura bitters, lemon juice

### Gin Gilet

Bombay Sapphire gin, elderflower liqueur, fresh lime juice, elderflower tonic

### Espresso Martini

42 Below vodka, Bols coffee liqueur and coffee

## NON-ALCOHOLIC COCKTAILS – ON REQUEST

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.

AUTUMN WINTER 2023/4

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