

# FORMAL LUNCHEAS AND DINNERS

(All rates  
exclude VAT)

**TWO COURSES, TEA, COFFEE  
AND PETIT FOURS £39.50**

**THREE COURSES, TEA, COFFEE  
AND PETIT FOURS £51.50**

Choose one dish from each course for all guests, for a minimum of 20 people.

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## STARTERS

Smoked Gressingham duck, baby watercress & orange salad, sherry vinegar dressing (GF)  
Grilled asparagus and Parma ham, rocket pesto, cherry tomatoes & sweet basil (GF)  
Ham hock terrine, home-made piccalilli & toasted fig bread  
Beef carpaccio, wild mushroom salad, extra virgin olive oil, shaved Parmesan  
Severn & Wye smoked salmon, pickled beetroot, horseradish cream (GF)  
South coast mackerel, radish salad, tomato powder & creme fraiche (GF)  
Heritage tomato salad, selection of micro green, pickled cucumber and edible flowers (V) (GF)  
Feta & watermelon salad with pine nuts & pea shoots (V)  
Artichoke raviolini, nut butter & summer squash (V)  
Asparagus, baby onion, pearl barley & quinoa salad (vegan)  
Summer fig & beetroot salad, crispy spinach & red cabbage puree (vegan) (GF)

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## MAINS

Braised bola steak, buttered mash potatoes, tomato chutney, roasted carrot & pan gravy (GF)  
Herb stuffed pork loin, spring greens & new potato salad with wild mushroom cream  
Corn fed chicken supreme, butternut squash risotto, pea salsa, red wine jus (GF)  
Pork belly, potato puree, tenderstem broccoli & spiced green beans & calvados jus (GF)  
Pressed shoulder of lamb, celeriac fondant, baby carrots & thyme reduction (£8) (GF)  
Chicken ballotine, sauteed spinach, asparagus arancini, tarragon cream  
Fillet of sea bass with baby fennel, vine tomatoes, Parmentier potatoes & dill beurre blanc (GF)  
Scottish salmon, red pepper, garden peas, new potato fricassee, tomato & bay cream (GF)  
Seared line caught cod fillet, crushed new potatoes, chorizo & lemon beurre blanc  
Roasted gnocchi, ceps, broad beans & summer roots with aged cheddar (V)  
Fire charred slow cooked donkey carrot, served with pickled carrot, parsley puree, carrot & cashew puree & toasted sunflower seeds (vegan)  
Sweet potato & farro risotto (V)

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## PUDDINGS (All vegetarian)

Vanilla Panna cotta, Pimms fruit salad & shortbread biscuit crumble  
Eton mess, macerated strawberries, crushed raspberry meringues, Devon cream (GF)  
Mango & ginger cheesecake, lime jelly with crispy mint  
Sweet Woodruff Cambridge burnt cream, summer berries, sesame cake  
Passion fruit cheesecake, chocolate puree, raspberry crisp  
Grilled pineapple, pomegranate & pistachio crumb, lemon sorbet (vegan)  
Chocolate parfait, Yoghurt ice cream, roasted beets & beetroot powder  
Mixed fruit plate, lemon & lime sorbet (GF) (vegan)

SAVOY

LONDON

PLACE

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## ADD A DESSERT WINE

Late Harvest Riesling, Marlborough, New zeland

**£5.35**  
per glass

Red Muscadel, Rietvallei Estate, South Africa

**£2.40**  
per glass

Muscat De Riversaltes, Chateau l'Eparrou, France

**£3.00**  
per glass

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## OPTIONAL CHEESE COURSE

British cheeses from Neal's Yard Dairy served with house chutney, oat cakes  
& savoury crackers

**£6.85**  
per person

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