

FORK BUFFET

(All rates exclude VAT)

Our fork buffets are designed to be eaten standing up and are perfect for an informal lunch for groups of 25 or more. Or, included in the DDR.

(Supplement of £4.00+ VAT per person for a seated buffet)

All buffets include three main dishes, including a vegetarian option, and one pudding, a seasonal salad, vegetables and potatoes, rice or couscous.

All served with artisan bread, butter, olive oil, balsamic vinegar & house dressing.

All buffets will be served with seasonal cut fruit.

A vegan alternative will be provided if pre-ordered

A

£31.50
per person

Chicken & coconut curry, coriander rice, mango chutney & crispy onion (GF)

Haddock, smoked salmon & prawn fishcake, wilted winter greens & tartare sauce

Five bean & pepper chilli, sour cream & tortilla chips (V)

Roasted peppers & spiced Chinese cabbage

Baby gem, cucumber & radish

Coffee Opera cake

B

Beef & button mushroom stroganoff, parsley rice

Herb roasted cod fillet, plum tomato confit & new potatoes (LF)

Butternut squash macaroni cheese with crispy onions (V)

Winter roots

Fattoush salad with crisp pitta bread croutes

Chocolate brownie, & cream (GF)

C

Persian lamb tagine with lemon cous cous (LF)

Baked haddock with spinach, chilli & lime oil, spring onion crushed potatoes (GF) (LF)

Mushroom arancini with roasted tomato stew & roasted garlic crème fraiche

Cumin spiced carrots

Pickled beetroot salad with feta & pear

Apple crumble tart

D

Chicken, leek & butter bean hot pot (GF)

Lemon & thyme salmon arancini, roasted tomato compote, lemon crème fache

Sweet potato & sage torte, with crispy onion's

Roasted butternut & raisin cous cous

Cabbage salad, mixed seeds & Dijon

Blackcurrant delice

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E

Cider braised pork & white bean casserole (GF) (LF)
Herb crusted salmon, crushed new potatoes & white wine cream sauce
Spinach cannelloni, smoked tomato sauce & cheese cream
Roasted squash with paprika & chopped parsley
New potato, mint & chive salad
Berry & almond fool

F

Beef & Guinness casserole with smoked bacon & herb dumplings
Baked Pollock, butterbean, paprika & button onion stew (LF)
Spiced bean shepherd's pie, vegan parmesan cheese crust (V)
Rosemary roasted root vegetables
Baby gem, radish, carrot & golden sultanas
Carrot cake

CHEESE COURSE

British artisan cheeses, fruit chutney & crackers

£6.50
per person

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