

# FORMAL LUNCHES 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 minimum of 20 people

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## STARTERS

- Slow cooked duck breast, buckwheat popcorn, pickled vegetables & pistachios (GF) (LF)
- Braised ham hock roulade, quail egg & heritage carrot salad (GF) (LF)
- Roasted pepper carpaccio, Scottish mozzarella with nut free pesto (GF)
- Celeriac soup, shaved winter truffle & cheddar toast (V)
- Blow torched mackerel, winter beets & hedgerow horseradish (GF)
- Trio of cured salmon, avocado puree, fennel cress & toasted almonds with caviar
- Mushroom & ricotta cannelloni, brown butter, nutmeg & alfalfa sprouts (V)
- Flaked haddock with fresh handmade gnocchi, broccoli & chilli dressing
- Slow cooked duck egg, spring onion puree, sesame dressed spring onion salad and cucumber spaghetti (V)
- Roasted herbed carrot, raspberry & ginger quinoa, almond cream, salted & caramelised hazelnuts (VG)

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## MAINS

- Rolled buttermilk chicken, parsley cream, charred corn & new potatoes with roasted carrot
- Salted pork belly, apple puree, baby broccoli, potato terrine & cider jus (GF)
- Beef feather blade, classic dauphinoise potato, winter greens & cep jus (GF)
- Sea bass & rocket linguine, sea herbs, nut butter & vinegar glaze
- Miso caramel glazed duck breast on charred bok choy, glazed sweet potato & pickled shallots (LF)
- Guinea fowl ballotine, butternut risotto cake on wilted spinach & red wine glaze
- Pan seared cod loin, mussel, potato & saffron bouillabaisse, chive oil infusion
- Chestnut & yellow split pea pie, sprout leaves, scorched swede & herb cream (V)
- Broad bean & pumpkin risotto, goats curd & mascarpone with beetroot crisp (V)
- Butternut squash fondant, wild mushroom fricassee, creamed polenta & olive salsa (V)
- Turnip cutlet, wilted spinach, roasted sweet potato puree & grilled courgette (VG)

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## PUDDINGS (ALL VEGETARIAN)

- Individual pear & anise tatin, hazelnut praline, clotted cream ice cream
- White chocolate cheesecake, winter berries & toasted meringue
- Dark chocolate mousse roche, popping candy, crème fraiche sorbet, squash gel & toasted pumpkin seeds
- Mango cremeux, Douglas- fir & mango sorbet, coconut crisp
- Warm apple & rhubarb crumble tart with custard
- Roasted pineapple, coconut mousse with lime & passion fruit (vegan)
- Lemon meringue & pumpkin pie (vegan)
- Flourless lemon & almond slice, citrus syrup, rhubarb compote (GF)

**SAVOY**

LONDON

**PLACE**

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## ADD A DESSERT WINE

### Late Harvest Riesling, Marlborough, New Zealand

This rich botrytis affected Riesling has an intense complex nose with aromas of honey, orange and lime marmalade. These characters translate generously onto the palate and are complemented by soft textured fruit and balancing acidity.

**£5.35**  
per glass

### Red Muscadel, Rietvallei Estate, South Africa

The bouquet is enticing with a perfumed Muscat aroma, which follows on the palate with complex raisiny sweetness and rose petal fragrance. The acidity complements the wine and makes it easy to enjoy this intensely sweet and aromatic wine, superb with chocolate.

**£2.40**  
per glass

### Muscat De Riversaltes, Chateau l'Eparrou, France

A perfumed aromatic dessert wine made from late picked Muscat grapes grown in the shadow of the French Pyrenees. Amber in colour, with a very aromatic nose of subtle complexity of citrus and exotic fruit. The pleasant sweetness is elegantly balanced with a touch of citrus acidity.

**£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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