

BOWL FOOD

(All rates exclude VAT)

4 BOWLS

20.00

per person

6 BOWLS

£30.50

per person

8 BOWLS

£40.00

per person

ADDITIONAL

BOWLS £5.50 each

For up to 330 delegates. For any requirements under 20 guests, the menu will be chef's choice.

SERVED HOT

MEAT

Old spot pork sausages, soft potato, apple puree & gravy

Indian spiced chicken, lentil dhal, yoghurt dressing (GF)

Lamb belly, creamy polenta, salsa verde (GF)

Duck leg confit with pancetta, baby onion & bean cassoulet

FISH

Spiced salmon, glass noodles, citrus & ginger dressing (LF)

Classic haddock & chip pot with mushy peas & tartare

Prawn & coconut laksa, egg noodles & green chilli(LF)

Seafood paella (GF)

VEGETARIAN

Truffle mac & cheese, crispy shallots

Thai green curry of pok choi, baby corn and chick peas served with braised brown rice

Chestnut mushroom risotto (GF)

VEGAN

Pad Thai, bean sprouts & roasted peanuts (VG)

Roasted vegetable tagine with lemon & mint cous cous (LF) (VG)

Gnocchi, black olive, roasted cherry tomato, caramelized onion & vegan cheese (VG)

SERVED COLD

MEAT

Ham hock, pickled mustard seed, shaved vegetables, onion chutney (GF) (LF)

Braised duck, orange marmalade, toasted sourdough with figs & endive (LF)

Bang bang chicken, spiced slaw & peanuts

Asian style beef salad, glass noodles & sesame crisp (LF)(GF)

FISH

Sticky teriyaki salmon, sesame broccoli, pok-choi (GF) (LF)

Hawaiian tuna poke, spiced cucumber, avocado & soy (GF) (LF)

Shrimp salad with coconut, mango & sugar snaps (GF) (LF)

Roast mackerel, beetroot & horseradish

VEGETARIAN

Feta & spinach filo, pinenuts & oregano

Beetroot salad, candied walnuts, oyster leaf & apple (LF)

Caponata with bocconcini, smoked olives and focaccia

SAVOY

LONDON

PLACE

BOWL FOOD

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SERVED COLD

VEGAN

Avocado, Heirloom tomatoes, red onion & lime (GF) (VG)

Pickled baby vegetable salad with chargrilled house made sour dough (VG)

Saffron braised fennel, toasted sesame and pumpkin seeds with fried tofu & butternut squash (VG)

PUDDINGS (all vegetarian)

Macerated blueberries, miso ice cream, buckwheat sponge & honey

Buttermilk panna cotta, all butter shortbread crumb

Brioche bread & butter pudding with custard

Classic choux profiterole, Chantilly cream with Columbian dark chocolate

Apple crumble, brandy custard

VEGAN

Sticky toffee pudding, caramel sauce(VG)

Coconut & almond mousse, edible flowers (GF)(VG)

SAVOY

LONDON

PLACE

CANAPÉS

(All rates exclude VAT)

4 CANAPÉS

£14.50

per person

6 CANAPÉS

£20.50

per person

8 CANAPÉS

£24.00

per person

10 CANAPÉS

£26.00

per person

For up to 330 delegates. For any requirement under 20 guests, the menu will be chef's choice

SERVED COLD

MEAT

Braised Jacobs ladder, pickled mustard & red cabbage puree on toasted pumpernickel

Chicken taco, tomato jam, guacamole, coriander & lime

Spiced duck, cabbage crisp & pickled rhubarb (LF)(GF)

Parma ham, with blue cheese & fig chutney

FISH

Seared tuna, sesame seeds, pickled ginger & soy (GF) (LF)

Smoked salmon, fennel & dill seed butter, lemon & rye crisp

Scorched mackerel with gooseberry chutney, crème fraiche & radish(GF)

Citrus cured scallop, pea & mint salsa verde (LF)

VEGETARIAN

"BLT" with shitake bacon

Spiced butter dipped radishes (GF)

Seaweed wafer, Rosary goats cheese & fennel pollen (GF)

VEGAN

Mushroom parfait, pickled enokis, watercress cream & rye bread (VG)

Grilled courgette, broad bean hummus, jalapeno chutney & sesame praline (VG)

Avocado ceviche, tomato salsa, lime tortilla (VG)

Vegan sushi selection (VG)

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CANAPÉS

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SERVED HOT

MEAT

Beef cheek bon bon, horseradish cream
Barbecued lamb rump, sweet & sour caponata, potato & thyme rosti (LF)
Ham & pea tart, mustard aioli & puffed pork skin
Seared aged sirloin, French fries, Bearnaise sauce (GF)
Chicken spike with peanut, shitake & soy(LF)(GF)

FISH

Smoked haddock tartlet, pickled cucumber, dill & crème fraiche
Crispy chip finger, lemon aioli, fish caviar & crispy skin (LF) (GF)
Prawn wonton, teriyaki & sesame dip (LF)
Fish & chip cone, tartare sauce (LF)
Teppanyaki salmon, pak choi, sea lettuce & sesame skewer (LF)

VEGETARIAN

Tomato & goats cheese tart, toasted seeds, rocket pesto
Kale arancini, sun blush tomato pesto
Baked flatbread with grilled halloumi, sweet chilli & lime jam

VEGAN

Edamame & sesame falafel, cucumber chutney (VG)
Sweet potato pancake, roasted cauliflower (VG)
Tofu burger, kimchi & daikon (VG)

PUDDINGS

Gold leaf chocolate mousse cup (GF)
Coconut panna cotta, pistachio macaroon (GF)
Passion fruit cheese cake
Double chocolate brownie block
Crisp apple filo with cinnamon cream
Almond, date & coconut bite

VEGAN

Skewered berries with honey lavender dip (VG)
Almond pancakes, maple syrup (VG)
Tofu, chocolate & peanut butter cheesecake
(VG)(LF)

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BAR NIBBLES

(All rates exclude VAT)

£1.60

Per person, per item Minimum of four portions required

Selection of mixed nuts (selection of some of the following peanuts, almonds, hazelnuts, walnuts & cashew nuts)

Botija olives, feta, sun blush tomato & coriander

BBQ rice crackers

Mature Cheddar cheese biscuits

Vegetable crisps

Sweet & salted popcorn

Dry roasted peanuts & cashews

SAVOY

LONDON

PLACE