

FOOD STALLS

(All rates exclude VAT)

THREE STALLS PACKAGE

£50.00
per person

Present your lunch or dinner as an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room ensuring that all your guests experience what each food stall is offering.

Minimum 50 people (sushi stall, minimum 60). The food stalls take two hours to set up, so please only chose them as your catering option if time for set up is allowed within your event schedule.

BEST OF BRITISH STALLS

Forman's stall

H. Forman & Son London cure, beetroot & treacle cure smoked salmon (LF)(GF)

Smoked trout & pickled green peppercorn pate

Picked mussels & cockles (LF)(GF)

Potted shrimps & spiced butter

Saffron pickled eggs (vegetarian)

Caper berries, lemon & watercress (v)

Served with artisan breads & butter, fennel & apple remoulade & condiments

Brick Lane roti bar (can be vegetarian or vegan)

Fresh wholemeal rotis packed with punch

Kale, sweet potato, cauliflower & green pea(LF)

Goan spiced pork, burnt corn & jalfrezi peppers (LF)(GF)

Balti style chicken, crispy coconut & curried ketchup (LF)(GF)

Tikka paneer beetroot & coriander crush (vegetarian)

Garnish with fresh mango chutney, smashed poppadum's, tomato, coriander, red onion salad, raita & chillies

Borough Market

Interactive market stall showcasing the best of Borough Market

Artisanal cheeses - Cornish Blue, Oxford Isis, West Country Brie & Lincolnshire

Poacher & Driftwood goats cheese

British roast selection – Slow cooked Aberdeen Angus, honey roast gammon served with horseradish and English apple puree & soft buns

Warm House made fig chutney sausage rolls, scotch eggs, cheddar straws & mushroom tarts (vegetarian)

Served with artisan breads, pickles, relishes, heritage tomatoes & leafy celery

SAVOY

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PACIFIC RIM STALLS

Sushi stall

For a minimum of 60 people (can be made vegan and/or vegetarian)

Selection of nigiri, maki, California & reverse rolls (LF)(GF)

Served with wasabi, pickled ginger & soy sauce

Bao buns stalls

Hand-made steamed Korean buns with a variety of fillings & sauces

Slow-roasted pork belly with hoi sin & pickled cucumbers(LF)

Miso glazed Portobello mushrooms with sesame walnuts (v)

Slow-braised beef shin, gochujang, coriander, radish & peanuts

Sticky ginger & chilli salmon with spring onions

Garnish with kimchi, radish & sesame slaw, spring onion relish

Torched steak lab

British & Irish artisan farmhouse cheeses

Oxford Isis

West Country Brie

Cornish Blue

Keen's Cheddar

Lincolnshire Poacher

Served with chutneys, quince presse, rye bread & crackers

Cheese stall

British & Irish artisan farmhouse cheeses

Oxford Isis

West Country Brie

Cornish Blue

Keen's Cheddar

Lincolnshire Poacher

Served with chutneys, quince presse, rye bread & crackers

Retro pudding table

Old-fashioned puddings with a modern twist (subject to seasonal change)

Burnt lemon meringue pie

Black forest gateau

Toffee apple tart

Treacle tart

Coconut ice

Rhubarb & custard mousse

Garnish with fruit purees, powders & retro sweets

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LIQUID NITROGEN INSTALLATION

When added to retro pudding table £8pp supplement

This is an interactive stall where the chef creates wonderful theatre at minus 196°C!

Dragon's breath - caramel popcorn, chocolate & hazelnut, key lime pie, espresso martini

Rhubarb & custard lollipops, Baileys & cream

Super smooth vanilla bean ice-cream

Garnish with freeze-dried raspberries, hot fudge sauce, popping candy, bee pollen, dried vanilla yoghurt

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