

AUTUMN MENU 2020

(All menu prices are exclusive of VAT)

Working with our in-house catering partner, CH&Co, we've developed a new range of grab and go catering options, from tasty breakfasts to delicious pre-loaded lunches. This means your delegates can collect their lunch and enjoy it at a safe distance from others.

Please note

- Dietary requirements will need to be notified at least three working days before your event.
- Requests for changes must be communicated by 11am on the day before your event.
- Late or same day requests will need to be discussed on an individual basis.

BREAKFAST OPTIONS

Energising breakfast

Our breakfast bags are pre-packed and can be easily collected from a designated area to be enjoyed in your meeting room or a designated catering space. Appropriate cutlery and napkins will be provided along with clear physical distance signage and hand sanitiser will be available in all rooms.

MENU 1

£12.50
per person

Greek yoghurt, mixed berry compote
Blueberry muffin
Chocolate and almond flapjack
Summer berry and banana smoothie

MENU 2

£14.50
per person

Greek yoghurt, mango compote, granola
Mini Danish
Melon and blueberry pot
Fresh orange juice

Both menus include freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions available within your designated catering area.

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LUNCH OPTIONS

Our lunch bags are pre-packed and can be easily collected from a designated area to be enjoyed in your meeting room or catering space. Appropriate cutlery and napkins will be provided along with clear physical distance signage and hand sanitiser will be available in all rooms.

CLASSIC SANDWICH BAG

£14.50
per person

Classic sandwich

Fresh fruit salad or whole seasonal fruit (*please choose the same option for the whole group*)

Real crisps

Cucumber and mint flavoured water

Includes freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions available within your designated catering area

EXECUTIVE SANDWICH BAG

£16.50
per person

Artisan sandwich/Baguette

Exotic fruit pot or seasonal whole fruit (*please choose the same option for the whole group*)

Chewy chocolate brownie

Real crisps

Lemon and lime flavoured water

Includes freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions available within your designated catering area

BOXED SALAD BAG

£16.50
per person

Choose one boxed salad for the whole group plus a vegetarian / plant base option:

- Roast chicken, lentils, fresh herbs, baby leaves
- Chicken Caesar, penne pasta, mixed leaves, parmesan
- Asian soy, chilli, spring onion and quinoa salad (Plant based)
- Plant based Mezze, mixed leaves
- Pole caught tuna, penne pasta, baby leaves

Seasonal fruit salad or whole fruit (please choose one for the whole group)

Cherry Bakewell tart

Cucumber and mint flavoured water

WHY NOT ENHANCE YOUR DELEGATES LUNCH WITH ONE OR TWO OF THE FOLLOWING?

All items are pre-packaged and will be served fully covered or with appropriate lids

Carrot and humus pots	£3.50
Falafel (cold) and tzatziki pot	£3.50
Borders biscuits	£1.00
Plant based brownie	£2.00
Summer berry flapjack	£2.75

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WORKING LUNCHES

Our working lunches are freshly produced by our on-site catering team, CH&CO. Our teams are fully trained on health and safety and we have ensured heightened hygiene practices such as handwashing after every interaction and physical distancing measures in our kitchens and service areas.

Our working lunches are pre-packed into either a lidded bento box, salad jar or lidded pot and can be easily collected from a designated area to be enjoyed in your meeting room or catering space. Appropriate cutlery and napkins will be provided along with clear physical distance signage and hand sanitiser will be available in all rooms.

BENTO BOXES

£20.75
per person

Our London themed bento boxes provide your delegates with a mini three course lunch served freshly chilled, packed full of flavour and energising dishes. Includes freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions available within your designated catering area.

One bento box per person, please choose one menu for the group confirming any dietary requirements

HACKNEY WICK (PLANT BASED)

Sweet potato falafel, coconut tzatziki
Beetroot, balsamic and rocket salad
Spiced carrot, raisins, toasted cumin
Almond, honey cake, candied lemon

BILLINGSGATE

Hot smoked salmon, crème fraîche, chives
Spinach, raw fennel salad
Baby potatoes, dill, shallots
Lemon, blueberry cheesecake

COVENT GARDEN

Char grilled chicken, Grana Padano, gem lettuce
Super grains, sweat peas, mint, parsley
Mixed baby leaves, vine tomatoes
Chocolate brownie, vanilla cream

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SALAD JARS

£18.50
per person

Our salad jars are freshly prepared on site and built in lidded Mason jars. Oil and vinegar salad dressing will be provided in individual pots to add to and enhance your salads. Includes freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions available within your designated catering area .

Please choose three jars from the following:

Caesar salad, shaved parmesan, focaccia croutons, oak smoked chicken
Ricotta cheese, rocket, air dried ham, avocado, macerated tomatoes
Red quinoa, roasted beets, aged feta, edamame beans
Toasted spelt, heritage carrots, iron bark pumpkin, tomato jam (plant based)
Asian greens, kimchi, crispy noodles, spiced salmon
Roasted peppers, burrata, wild rocket, avocado, black olive crumb

ASIAN INSPIRED POTS

£12.50
per person

Our Asian inspired pots are served in compostable lidded containers and can either be served hot by adding a flavoured broth or cold by adding a delicious dressing. Includes infused water.

One pot per person, please make two choices from the following:

Tofu, mushroom, buckwheat noodles, chilli, ginger coriander
Shredded chicken, rice noodles, galangal, lime, mint, snow peas
Coriander salmon, soba noodles, pak choi, Asian basil, green chilli
Roasted mushrooms, pak choi, egg noodles, spring onions, coriander, sesame seeds

POST EVENT

Allow delegates to mingle, network and socialise at a safe distance with a post event beer and nibbles.

BEER AND NIBBLES

£6.00
per person

Chilled bottle of beer or non-alcoholic alternative, served with an individual portion of chef's choice nibbles.

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