



SAVOY

LONDON

PLACE

BY SEARCYS

HOSPITALITY MENUS

SPRING SUMMER 2025

Thank you for your interest in booking an event with us

Choose from our range of dining menus and packages – from small meetings and intimate dinners to large banquets or celebrations.

With an unwavering attention to quality and service, our team of chefs is committed to showcasing the best seasonal produce from the British Isles in delicious and memorable dishes. Paired with a hand-picked selection of wines, and perhaps welcomed by a glass of Searcys very own Cuvée Champagne, your guests will be in for a treat.

On behalf of everyone, we look forward to welcoming you to Savoy Place and delivering the perfect event.

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VENUES FROM: **IET**

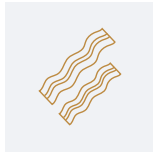
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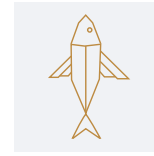
We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



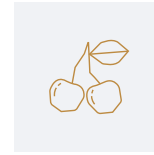
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



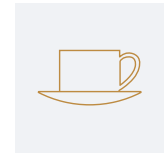
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



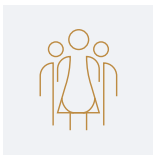
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

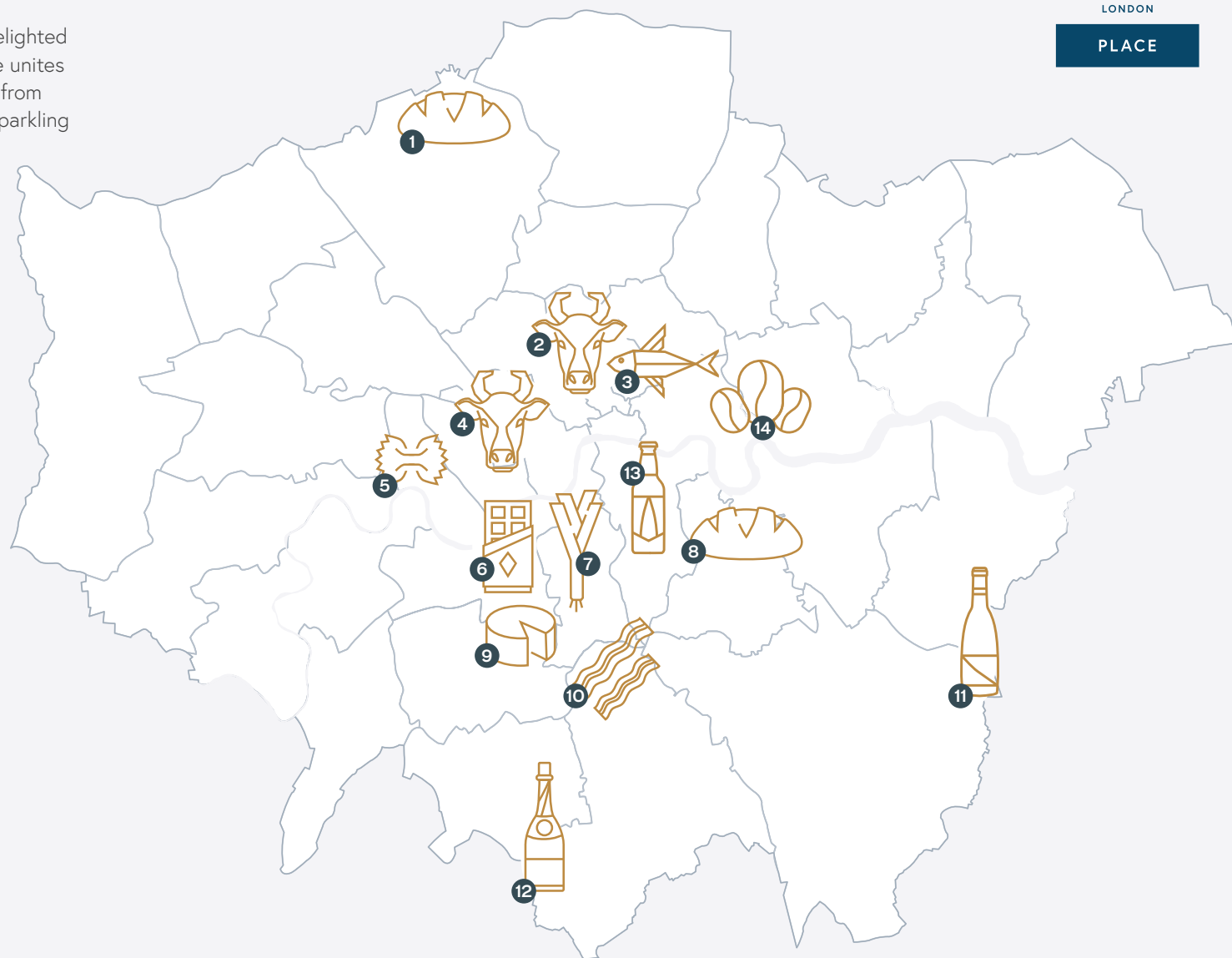
Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

Local London partners

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters



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Breakfast

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

Healthy breakfast

(MINIMUM 20 GUESTS)

Overnight apple oats, blueberry compote (gf)	£3.50
Greek yoghurt, banana chip and maple granola (gf)	£4.50
Tropical fruit skewer, berry sauce (gf) (ve)	£4.25
Poppy seed and lemon muffin (gf) (ve)	£3.50
Soy yoghurt, strawberries, linseeds (gf) (ve)	£3.70
Carrot, ginger and orange shot (gf) (ve)	£3.50
Sun-dried apricot and pistachio flapjack (gf)	£3.50
Date and almond bar (gf)	£3.50
Vegan bran and apple loaf (gf) (ve)	£3.50
Vegan cheese glazed carrot cake (ve)	£3.50

Breakfast

BREAKFAST ITEMS

Milk-glazed smoked bacon bun	£6.50
Cumberland sausage, sourdough	£6.50
Free range egg, sourdough	£6.50
Smashed avocado, sun blushed tomato, red onion, chive, sourdough (ve)	£6.50
Smoked salmon and cream cheese bagel	£6.50
Ham and cheese croissant	£6.50
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough	£11.50
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)	£10.50
Smoked bacon, mature cheese and tomato relish sourdough toastie	£8.50
Grilled portobello mushroom, mature cheese and Marmite sourdough toastie	£8.50

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN-FREE

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are exclusive of VAT. All prices exclude room hire. Adults need 2000 kcal a day.



Breakfast

English and Continental Breakfast

(MINIMUM 20 GUESTS FOR HOT BREAKFAST)

Full English breakfast £18.50

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, baked beans, hash brown, freshly baked bread, butter, preserves and marmalade, Jing tea, Notes coffee and orange juice

Vegan breakfast (ve) £18.50

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Jing tea, Notes coffee and orange juice

Simple continental breakfast (v) £14.00

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Jing tea, Notes coffee and orange juice

Deluxe continental breakfast (v) £15.25

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Jing tea, Notes coffee and orange juice

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Refreshment breaks

Beverages

Fairtrade tea and coffee	£3.70
Filtered still water/sparkling water	£3.50
Orange or Apple Juice	ltr £6.00
Sparkling elderflower	750ml £9.75

Packages

Searcys coffee, tea and Chef's daily biscuits	£5.00
Searcys coffee, tea and Chef's daily cake bites	£5.25
Searcys coffee, tea and Chef's daily pastries	£6.50
Tropical fruit skewer, passion fruit sauce (ve) (gf)	£4.25
Fruit bowl for 10–12 people (ve)	£30.00
Freshly baked cookies	£2.50
Cupcakes	£3.50
Continuous tea and coffee	£21.00

Coffee and tea served continuously over an 8 hour period with 3 servings of Chef's daily choice of treat

BOTH OUR TEA AND COFFEE IS ETHICALLY SOURCED, USES SUSTAINABLE PACKAGING AND IS FULLY COMPOSTABLE.

JING

Jing teas are sourced with integrity and transparency, including their impact on the planet. They are using plant based and biodegradable materials on whole leaf teabags. Jing Tea are a member of the Ethical Tea Partnership.

notes
COFFEE ROASTERS

Our Notes coffee was sourced from Datterra with whom we've launched The Roas-tree Club, a sustainability initiative that promises to plant and maintain 1 tree for the next decade, for every 20kg of coffee we have bought from them. Datterra is also a carbon-negative coffee producer meaning we are also offsetting our carbon footprint too.

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Healthy swaps (minimum 10 guests) SWAP 50% OF YOUR BITES FOR A CHEF CHOICE OF HEALTHY BITES, JUST ASK YOUR CO-ORDINATOR

Juice and smoothie options

AT £11.50 PER LITRE

Apple, carrot and ginger juice
Carrot and apple juice
Mixed berry banana smoothie
Melon, raspberry and lime juice
Apple, spinach and ginger juice
Cucumber, spinach and ginger juice
Freshly squeezed orange, apple or pear juice



Small rooms menu

Beverages

Freshly squeezed orange, apple or pear juice	ltr	£11.50
Sparkling elderflower	750ml	£9.75
Orange or apple juice	ltr	£6.00

Packages

In-room coffee machine – full day	per person	£15.75
In-room coffee machine – half day	per person	£9.50
In-room Nespresso machine for unlimited coffee and teas. Served with a selection of wrapped biscuit		

Arrival treats

Bacon sourdough	£6.50
Lincolnshire sausage sourdough	£6.50
Smoked salmon and cream cheese bagel	£6.50
Ham and cheese croissant	£6.50
Flower pot muffin	£3.70
Cinnamon bun	£3.70
Cupcake	£3.50
Freshly baked cookies	£2.50
Morning pastry	£3.00

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Board room working lunch

MAX NUMBERS 26

£23.00 per guest

Chef's daily selection of four freshly cut sandwiches on artisan breads. To include meat, fish and vegetarian options, with piece of fruit, flapjack, Kettle crisps, soft drink

Gluten-free and vegan sandwiches available on request.

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Crew Food

Crew food

£21.00 per person

Self service (minimum number 15)

**INCLUDES MEAT AND VEGETARIAN OPTION,
WITH PACKAGED SWEET TREAT**

Lasagne, salad, slaw and garlic bread (meat and vegetarian)

Chilli with rice, salad (meat and vegetarian)

Chicken curry, rice and poppadoms

Vegetable curry, rice and poppadoms

Pasta bake, salad, garlic bread (meat and vegetarian)

Bagged crew lunch (maximum number 30)

**MEAT, FISH, VEGETARIAN AND VEGAN BAGS AVAILABLE,
PLEASE SPECIFY AT TIME OF ORDERING**

Sandwich, piece of fruit, bag of Kettle crisps, wrapped snack bar,
can of soft drink

Selection of soft and hot drinks are available on consumption

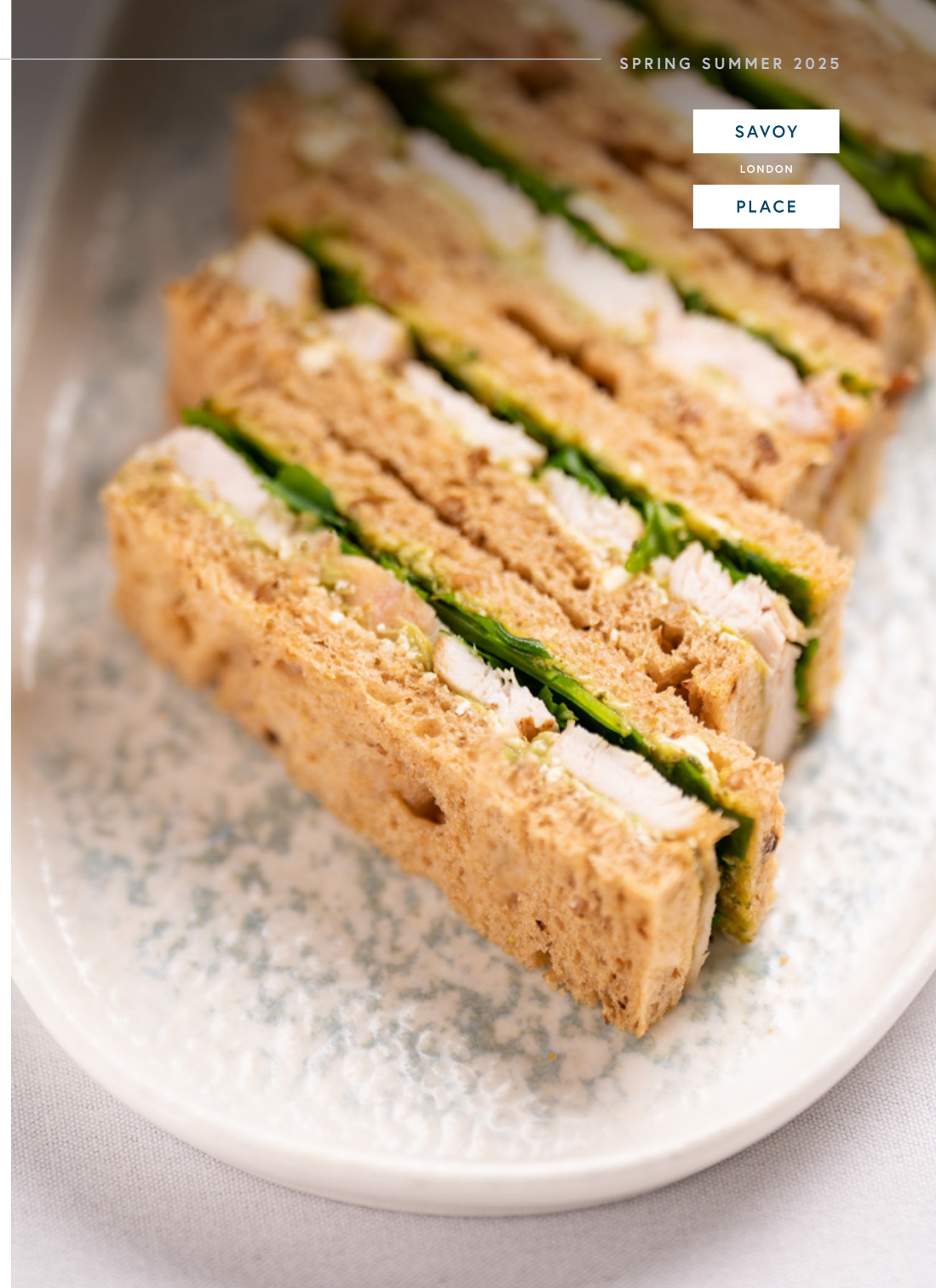
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Sandwiches

Executive sandwich menu

MAXIMUM NUMBER 180, MINIMUM NUMBER 10

£29.50 per guest

Chef's daily selection of six freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, mixed wraps, nigella seed loaf and bagels. To include meat, fish and vegetarian options, with salad, crisps, chef's choice of sweet treat, tea and coffee.

Gluten-free and vegan sandwiches available on request.

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Half and half

Chef's choice*

MAXIMUM NUMBER 180

MINIMUM NUMBER 10

£30.00 per guest

Chef's sustainable option of four sandwiches, plus three finger items and one dessert

The menu also includes Fairtrade tea and coffee

Create your own £34.00 per guest

Extra items £4.50 per guest

Finger items

Chicken Caesar salad, in baby gem leaf, parmesan and herb croutons (cold)

Confit pork and apple sausage roll (cold)

Teriyaki chicken (gf) (hot)

Watermelon, feta and mint brochette (gf) (v) (cold)

Polenta halloumi fries, pomegranate and balsamic glaze (v) (hot)

Thai curried salmon skewer, Thai dipping sauce (gf) (hot)

Grilled prosciutto, melon skewer (gf) (cold)

Smoked cheese, red onion, chive tart (v) (cold)

Vegetable samosa, minted coconut and cucumber (ve) (hot)

Beef slider, gherkin, Gruyere cheese and seeded bun (hot)

Curried sweet potato, sultana 'sausage roll', onion seeds (v) (cold)

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Dessert

Vegan chocolate pot, raspberry, dark chocolate stick (ve) (gf)

Vegan carrot cake, whipped coconut cream and candied walnuts (ve)

Strawberry and mascarpone cheesecake

Vegan chocolate tart, cherry compote and coconut cream (ve)

Coconut and vanilla cheesecake, gluten-free crumb, summer berries (ve) (gf)

Dark chocolate brownie, strawberries, clotted cream

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Fork buffet

Fairtrade tea and coffee not included: add for an additional £3.70pp

MINIMUM NUMBER 25

Chef's daily sustainable selection £37.00 per guest

Client's choice £42.00 per guest

Seated supplement £6.00 per guest

Please select one menu for all guests

Menu A – sustainable menu

Roasted flat mushrooms filled with bean chilli, coconut and mint dressing (ve) (gf)

Potato and butternut squash torte, vegan smoked cheese, roasted peppers (ve) (gf)

Cauliflower, sweet potato, gratin salsa verde (ve)

Green bean, red onion, new potato, chilli dressing (ve) (gf)

Baby gem, carrot, pumpkin seed, cherry tomato (ve) (gf)

Vegan chocolate pot, raspberry, dark chocolate stick (ve) (gf)

Menu B

Sauté pea and tarragon chicken, roasted diced potato (gf)

Pan-fried salmon, roasted vegetables, tomato, olive and red onion salsa

Garlic spinach and smoked cheese cannelloni, roasted tomato compote (ve)

Rainbow slaw, honey and mustard dressing (ve) (gf)

Rocket, marinated tomato, red onion, basil (ve) (gf)

Vegan carrot cake, whipped coconut cream and candied walnuts (ve)

Menu C

Slow-roasted lamb shoulder, red peppers, caramelised button onions, wild rice (gf)

Parsley and lemon cod fillet, crushed new potatoes, spring onions

Butternut squash, chickpea, toasted pumpkin seed, coconut curry, naan bread (ve)

Cherry tomato, cucumber, feta, mint and olive (ve) (gf)

Sweetcorn, peppers, red onion, lemon and chilli dressing, watercress (ve) (gf)

Strawberry and mascarpone cheesecake

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Fork buffet

Menu D

Beef meatballs, tomato cardamom and lime sauce, sultana and lime couscous

Salmon, pollock and dill fishcakes, tartare sauce

Grilled vegetable skewers, sun blush tomato pesto (ve) (gf)

Roast beets, apple, red onion, watercress (ve) (gf)

Pesto pasta, courgette basil leaf, toasted pinenuts, sun blush tomato (ve)

Coconut and vanilla cheesecake, gluten-free crumb, summer berries (ve) (gf)

Menu E

Chinese five spice slow-roasted pork belly, roasted peppers, sweet chilli sauce

Garlic and paprika sauté prawns, rosemary

Butternut squash and parmesan arancini, caramelised tomato chutney (v)

Green bean, chickpea, radish, avocado, spring onions, pea, sweetcorn, mint and baby gem (v)

Watermelon, feta, mint, avocado, basil cress (v)

Dark chocolate brownie, strawberries, clotted cream (v)

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Canapés

Client's choice*

4 canapés £16.75 | 6 canapés £25.50

8 canapés £33.75 | 10 canapés £42.25

CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS

Chef's choice

4 canapés £15.25 | 6 canapés £22.75

8 canapés £30.50 | 10 canapés £37.75

Fish

COLD

Potted Cornish crab, avocado and tomato blini

Smoked salmon, cream cheese and lemon macaroon

Beetroot gravlax, gluten-free croute, cucumber salsa (gf)

Grilled ratte potato, tuna, mustard dressing, olive and tomato salsa (gf)

HOT

Curried prawn and spring onion arancini, minted cucumber yoghurt

Smoked haddock and creamed leek tart, quail egg

Tempura black tiger prawn, chilli mayonnaise

Thai crab cake, mango salsa

Meat

COLD

Smoked duck, mango and crème fraiche (gf)

Minted pea and shredded ham hock croustade

Hoisin duck rilette, cucumber cup and spring onion

Chicken liver parfait, sesame seed cone, red onion confit and rocket

HOT

Chicken and smoked bacon wrapped in puff pastry, tomato chutney

Teriyaki beef skewer, sesame seeds and garlic (gf)

Aromatic duck arancini, plum sauce, cucumber and spring onion

Minted lamb croquette, garlic salsa

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Canapés

Vegetarian

COLD

Whipped Capricorn goat's cheese and beetroot macaroon (v)

Sun blush tomato, feta olive, croustade (v)

Balsamic cherry tomato tart, rocket (v)

Buffalo mozzarella, grilled courgette and sun blush tomato (gf) (v)

HOT

Roasted red onion and stilton arancini, onion chutney (v)

Polenta crumb halloumi, honey and chilli dressing (v)

Smoked cheese and red onion croquette, chilli jam (v)

Curried sweet potato torte, mango chutney (gf) (v)

Desserts

Black forest slice, cherry compote, dark chocolate shards, mint cress

Dark chocolate cup, chocolate shavings, sour cherries (ve) (gf)

Yoghurt cheesecake, honey-soaked apricots, vanilla biscuits, raspberry compote (ve) (gf)

Yuzu-glazed tart, marinated strawberries and basil

Peach and raspberry frangipane slice, clotted cream, almond brittle

Vegan carrot cake, whipped coconut cream and candied walnuts (ve)

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Plant-based – sustainable menu

COLD

Marinated vegan feta, chargrilled courgette, oven-dried cherry tomato, rosemary sprig (ve) (gf)

Polenta, vegan pesto, tomato and rocket (ve)

Avocado, roma tomato, red onion tortilla (ve)

Cucumber cup, vegan cream cheese, chopped mint (ve) (gf)

HOT

Satay aubergine skewer, sesame seeds and coriander (ve) (gf)

Vegan mushroom pâté, vegetable crisp and pickled walnuts (ve) (gf)

Red pepper crudité, harissa houmous, chive (ve) (gf)

Soy mince 'shepherd's pie', smoked cheese glaze (ve)

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Bowl food

Client's choice*

4 bowls £27.00 | 6 bowls £40.50

8 bowls £53.50 | 10 bowls £65.75

Additional bowl £6.75

CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS*

Meat

COLD

Rare roasted sirloin, horseradish new potato salad, rocket

Pressed tarragon chicken and chicken liver terrine, mango, vanilla, crème fresh

Sweet chilli duck confit, cucumber and spring onion, onion seed crisp

Flaked ham hock, pickled cauliflower, mustard mayonnaise, red onion and baby gem salad

HOT

Rillettes of Moroccan lamb shoulder, sultana couscous, mint yoghurt

Beef patty and pulled BBQ pork slider, Gruyere cheese, brioche bun

Thai green chicken curry, wild rice (gf)

Beef meat balls, oregano, tomato and pepper ragout, crushed new potatoes, spring onions, crispy onions

Chef's sustainable selection

4 bowls £24.50 | 6 bowls £36.75

8 bowls £48.50 | 10 bowls £60.00

Additional bowl £6.25

Fish

COLD

Atlantic prawn, avocado, sun blush tomato, rocket salad gluten-free croute (gf)

London Cure smoked salmon, cream cheese, dill pâté with Miller's toast

Flaked peppered mackerel, roasted beets, quail eggs, crème fraîche and chervil (gf)

Marinated seafood salad, pickled fennel, lemon mayonnaise (gf)

HOT

Salmon, chive and lemon fishcake, tartare sauce

Red Thai tiger prawn, braised rice

Breaded pollock, triple-cooked chips, tartare sauce

Grilled seabass, fine ratatouille, tapenade dressing

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Bowl food

Vegetarian

COLD

Chargrilled courgettes and peppers, couscous, mint and parsley (v)

Green beans, black olives, sun blush tomato, new potatoes, red onion, feta cheese (v)

Roasted broccoli, orzo pasta, sun blush tomato pesto with roasted sweet potatoes (v)

Feta, compressed watermelon, cucumber and mint salad, honey and lime dressing (v)

HOT

Goat's cheese tortellini, pisto sauce, parmesan crackle (v)

Asparagus, smoked cheese and chive arancini, roasted garlic mayonnaise (v)

Mac and cheese bites, spiced tomato and onion chutney, crispy onion (v)

Pepper and courgette madras with braised rice (v)

Desserts

Tiramisu

Blackberry, coconut, panna cotta, caramelised apples (ve) (gf)

Raspberry, pistachio and lemon curd trifle

Black forest slice, cherry compote, dark chocolate shards, mint cress

Yoghurt cheesecake, honey-soaked apricots, vanilla biscuits, raspberry compote (ve) (gf) Mango yoghurt cake, lemon drizzle, edible flowers, passion fruit and toasted coconut (ve)

Dark chocolate cup, chocolate shavings, sour cherries, rum-soaked vegan sponge (ve)

Apple crumble tart, salted caramel sauce, popcorn, vanilla ice cream and raspberry caramel biscuit

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Plant-based – sustainable menu

COLD

Heritage tomatoes, onion seeds, balsamic, rocket (ve) (gf)

Green bean, spring onion, charred soybean and new potato, chilli dressing (ve) (gf)

Agave roasted beetroot and carrot salad, vegan feta and toasted hazelnuts (ve) (gf)

Tahini noodles, pickled red cabbage, Szechuan peppercorn slaw (ve)

HOT

Teriyaki mushroom boa bun, pickled red cabbage, sweet chilli sauce and sesame seeds (ve)

Saag aloo, toasted almonds and coriander (ve) (gf)

Soya mince bolognese, vegan parmesan, rigatoni pasta (gluten-free available on request) (ve)

Salt and chilli tofu, red pepper, broccoli, bean sprouts, soy sauce, sesame oil and coriander (ve) (gf)

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Searcys ploughman's

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MINIMUM NUMBER 20

£26.75 per guest

One menu for all guests

Menu A – hot ploughman's

Hertfordshire beef sirloin carved to order,
creamed horseradish and watercress

Minted butter-glazed steamed new potatoes (v)

Caramelised onion, vegan smoked cheese and
portobello slider (ve)

Rainbow slaw (gf) (ve)

Baby gem, carrot and radish, onion seed (gf) (ve)

Pressed honey roasted ham hock, pickled cauliflower (gf)

Deville eggs (gf)

Pork pie

Apple chutney

Somerset brie, Colston basset, stilton, mature cheddar

Crackers and red onion chutney

English strawberries (ve) (gf)

Scone, English strawberries and clotted cream

Artisan breads and whipped butter (v)

Menu B – cold ploughman's

Sussex pork and apple sausage roll, onion seeds

Smoked chicken, baby gem, parmesan dressing,
quail eggs and Maldon sea salt croutons

Chargrilled courgette, vegan parmesan tart,
sun blush tomato dressing (ve)

Carrot and celery sticks, caramelised onion
vegan dip (ve) (gf)

Crayfish, cottage cheese and dill tart, rocket cress

Wookey Hole cheddar, caramelised tomato chutney
and crackers

Heritage tomato, buffalo mozzarella, basil pesto,
toasted pinenuts (gf)

Pickled sweet balsamic shallots (ve) (gf)

English strawberries (ve) (gf)

Scone, English strawberries and clotted cream

Artisan breads and whipped butter (v)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN-FREE

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

All prices are exclusive of VAT. All prices exclude room hire. Adults need 2000 kcal a day.



Bar nibbles

£6.75 per bowl which contains approximately 4 portions

Sea salted hand-cooked crisps (gf)

Caramelised mixed nuts

Marinated olives, garlic, lemon (gf)

Smoked almonds

Vegetable crisps

Cheese pinwheels

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Summer food stalls

MINIMUM 35 GUESTS

Served with artisan bread, dressings, ketchups and mustards.
Gluten-free bread available on request.
Please allow two hours from your access time for set up.

Menu 1 £40.00

Sweet chilli chicken fillet, sesame seeds
Cumberland sausages, caramelised red onions
Cajan grilled vegetable skewer, coconut mint yoghurt (ve) (gf)
Brioche bun and ciabatta
Rainbow slaw (ve) (gf)
Pepper, sun blush orzo, parsley and olives (ve)
Fruit skewers, berry sauce (ve) (gf)
Vegan chocolate pot, sour cherries (ve) (gf)

Menu 2 £50.00

Grilled Hertfordshire beef brioche sliders
Grilled halloumi, red pepper chilli jam (gf)
Caramelised onion, vegan smoked cheese, portobello mushroom slider (ve) (gf)
Salt and chilli pork belly strips (gf)
Green bean, chickpea, radish, avocado, spring onions, pea, sweetcorn, mint and baby gem
Rocket, marinated tomato, red onion, basil (ve) (gf)
New potato, vegan mayonnaise, parsley and sweetcorn (ve) (gf)
Salted caramel and banana tart, Chantilly cream
Coconut cheesecake, passion fruit and strawberries (ve) (gf)

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Desserts food stalls

MINIMUM 35 GUESTS

One dessert food stall £18.50 per guest

Both dessert food stalls £34.00 per guest

Please allow two hours from your access time for set up.

British cheese stall

Five types of seasonal and selected daily British cheeses

Chef's choice of crackers, bread, chutneys, seasonal fruit

Dessert table

CREATED BY OUR CHEFS IN THE ROOM

Choose from a daily selection of Chef's mini desserts to include mini tarts, truffles, tortes, cheesecake, marshmallows, crumbs and gels

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Fine dining

Spring Summer 2025

MINIMUM NUMBER 20

Menu includes dinner roll, tea, coffee and petit fours

2 course £52.00 per guest

3 course £65.00 per guest

Cheese course £14.50 per guest

Please choose one starter, main and dessert option for your entire group. The chef will cater separately for any dietary requirements.

Both event organisers and the catering department have a duty of care when serving meals to guests. Therefore we ask for accurate, consistent and verifiable information in relation to guests dietary and allergens to ensure all guest remain safe and have a great experience when visiting the venue. We will require an advanced table plan with any dietary and more specific allergens highlighted along with name cards to identify all guests.

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN-FREE

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Starters

Crispy duck egg, tomato confit, soybean and asparagus salad, crispy shallots, balsamic

Grilled asparagus, quail eggs, crème fraiche, gluten-free croute, red vein sorrel, parmesan crackle (gf)

Smoked duck, red pepper, puy lentils and sherry dressing, duck bonbon, toasted sesame seeds, radish, parsley cress

Roasted red onion, vegan feta, heritage tomatoes, rocket, gluten-free croute (ve) (gf)

Grilled Golden Cross goat's cheese, red wine poached pear, gingerbread, honey, port and truffle reduction

Beetroot sea trout gravadlax, crab mousse, sauté baby gem, pickled carrot, lemongrass gel

Pressed tomato tatin, gazpacho, truffle oil, diced apple, pickled cucumber, chives and fennel fonds (ve) (gf)

Avocado, papaya, French bean, green peppercorn and honey vinaigrette, pane Somerset brie, red sorrel cress

London Cure smoked salmon, blood orange, fennel, radish, mooli salad, Marin and coriander salad

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Fine dining

Mains

Roasted loin of beef, pressed cream potato, roasted carrots, butternut and glazed broccoli tart, pan juices*

Pan-fried salmon, lobster and crab tortellini, spinach, sweetcorn and spring onion chowder

Garlic chump of lamb, pressed shoulder, soybean and red onion confit (gf)

Minted pea, red onion, roasted corn-fed chicken, asparagus and ricotta tortellini, velouté

Minted pea tortellini, coconut cream, crispy onions, confit carrots (ve)

Roasted red onions, grilled courgette, aubergine caviar, confit tomato sauce and olive dressing (ve) (gf)

Rainbow vegetable gratin, smoked tofu, garlic soy cream sauce, gluten-free basil crumb (ve) (gf)

Herb-roasted cod, chargrilled potatoes, green beans, rainbow cherry tomatoes, saffron velouté (gf)

Sweet potato fondant, garlic spinach, butter beans, pea and red onion sauté, crispy kale (ve)

Red wine braised beef, sweetcorn and red peppers sauté, onion tatin, potato chip, shallot and chestnut mushroom sauce

*Served medium rare

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Desserts

Dark chocolate fondant, raspberry gel, Chantilly cream, raspberry caramel biscuit

Glazed passion fruit and pistachio posset, caramelised pineapple and pistachio biscotti

Peach and raspberry frangipane slice, clotted cream, almond brittle, raspberry gel and biscuit

Dark chocolate pavé, chocolate shavings, sour cherries, rum-soaked vegan sponge (ve)

Yuzu-glazed tart, vanilla yoghurt, marinated strawberries and basil shortbread

Crème brulee

Coconut cheesecake, blueberry, candied lemon, gluten-free crumb (ve) (gf)

Summer fruit and mascarpone mille-feuille



Drinks list

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Sparkling wine

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£44.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France	£45.00
Searcys Classic Cuvée Brut, Surrey, England	£50.00

No and low alcohol sparkling wine

Wild Idol Alcohol Free Sparkling wine	£50.00
Wild Life Botanicals Nude	£28.00
Wild Life Botanicals Blush	£28.00

White wines

THE IET SELECTED WHITE

Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy	£33.00
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THE IET SELECTED PREMIUM WHITE

Niel Joubert Byter Chenin Blanc, Western Cape, South Africa	£35.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France	£32.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£40.00
Arbos Pinot Grigio, Organic, Castellani, Sicily, Italy	£40.00
WindVane Chardonnay, Carneros, Napa/Sonoma, USA	£42.00
Chapel Down Bacchus, Kent, England	£42.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria	£43.00

Red wines

THE IET SELECTED RED

Sangiovese del Rubicone, Villa Rossi, Emilia Romagna, Italy	£32.00
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THE IET SELECTED PREMIUM RED

Good Natured Organic Shiraz, Spier, Western Cape, South Africa	£34.00
Les Cinq Cles Bordeaux, Organic, France	£35.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy	£38.00
Lafage Cote Sud Rouge, France	£38.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France	£41.00
Les Peyrautins Pinot Noir, Pays d'Oc, France	£41.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina	£44.00
Luke's Pinot Noir, Balfour, Kent, England	£52.00

Rosé wines

Gérard Bertrand Gris Blanc Rosé, Occitanie, France, 2021	£36.00
Chapel Down English Rosé, England	£46.00

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Drinks list

Champagne

Searcys Selected Cuvée, Brut, Champagne	£70.00
Laurent-Perrier La Cuvée	£89.00
Pol Roger Brut	£89.00
Taittinger Prelude	£92.00
R de Ruinart Brut	£94.00
Pommery Blanc de Blanc	£97.00
Laurent-Perrier Ultra Brut	£99.00
Veuve Clicquot Vintage Réserve Brut, 2008	£110.00
Ruinart Blanc de Blanc	£130.00

Rosé champagne

Searcys Selected Cuvée, Rosé Brut, NV	£70.00
Laurent-Perrier Cuvée Rosé	£120.00

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Drinks list

Beers and cider (330ml bottles)

Beer and Cider Selection	£6.00
Premium Beer and Cider Selection	£6.75

No and low alcohol

Brewdog Punk AF 0.5% abv	£5.25
Big Drop Pine Trail Pale Ale 0.5% abv	£5.25
Peroni Nastro Azzurro 0% abv	£5.25
Small Beer Lager 2.1% abv (350ml)	£5.25
Small Beer Pale 2.5% abv (350ml)	£5.25

House soft drinks

Lemonaid+ Lime	£3.95
Lemonaid+ Passion Fruit	£3.95
Lemonaid+ Blood Orange	£3.95
Lemonaid+ Ginger	£3.95
Fever Tree Raspberry Lemonade (275ml)	£3.95
Fever Tree British Apple and Garden Mint (275ml)	£3.95



LEMONAID⁺

At Lemonaid Beverages we make soft drinks the way they should be, with 100% Fairtrade, organic, natural ingredients. What's more, for every bottle sold, we donate 5p to the Lemonaid and CharITea Foundation. With over £7 million raised to date, the foundation uses this money to fund social projects in our growing regions.

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Food and drinks packages

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Drinks Packages

	1 hour	2 hours	3 hours	4 hours
Beer House wine Soft drinks	£19.95	£36.95	£41.95	£45.95
Beer House wine Soft drinks Summer cocktail/mocktail	£23.95	£39.95	£44.95	£49.95
Beer House wine Soft drinks 1 hour sparkling wine	£27.95	£42.95	£49.95	£53.95
Beer House wine Soft drinks 1 hour house Champagne	£29.95	£43.95	£50.95	£54.95

Add Premium Spirits for £5.00 per hour in addition to any of the above packages

Note: All packages must run continuously following the agreed start time

FOR RECEPTIONS OVER 1 HOUR, SUBSTANTIAL CATERING MUST BE ORDERED

Drinks for 0-1 hours

Bar nibbles

Drinks for 1-2 hours

Minimum of 6 canapés

Drinks for 2-3 hours

Minimum 4 canapés and 4 bowls

Drinks for 3-4 hours

Minimum of 4 canapés and 6 bowl foods

ADD CANAPÉS

4 canapés £16.75 | 6 canapés £25.50

8 canapés £33.75 | 10 canapés £42.25

ADD BOWL FOOD

4 bowls £27.00 | 6 bowls £40.50

8 bowls £53.50 | 10 bowls £65.75

ADD NIBBLES

£6.75 per bowl

DINNER DRINKS WITH ARRIVAL DRINKS (1 HOUR) £40.00

Includes a glass of Searcys English sparkling wine, beer, wine, soft drinks, ½ bottle wine and bottle of filtered water per guest

DINNER DRINKS PACKAGE £19.00

Includes ½ bottle house wine and ½ bottle of filtered water per guest

Minimum bar spend £500 inc VAT

We accept debit and credit card payments

*All packages include no/low alcohol beers and no/low alcohol sparkling wine were applicable

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Cocktails

MINIMUM 30 GUEST

Available on pre-order

£10.00 each | Choice of 3 £26.00

Savoy Place 10th Anniversary

Bombay Sapphire Gin, Bombay Bramble, Crème de Mure, fresh lime juice, blackberry and orange

Blueberry Mojito

Havana Club 3 year old Rum, house lime mix, Crème de Myrtille, blueberry and mint

The Woodford Spire

Woodford Reserve Distillers Select Straight Bourbon, Angostura Bitters, Fever Tree lemonade, cranberry and lemon

Non-alcoholic mocktails

MINIMUM 10 GUESTS

£7.50 each

The Savoy Place

ChariTea organic fairtrade black lemon ice tea, Fever Tree lemonade, cranberry juice with lemon

Raspberry G&T

Tanqueray 0.0% alcohol free spirit, Fever Tree raspberry, fresh raspberries, mint

Garden Highball

Cloudy apple juice, fresh lemon juice, Fever Tree soda, cucumber

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Corkage

Soft drinks (can/bottle up to 330ml)	£1.50
Beer (275ml to 500ml)	£3.50
Wine (75cl bottle)	£19.00
Sparkling wine (75cl bottle)	£24.00
Champagne (75cl bottle)	£32.00
Spirits (70cl bottle)	£45.00
Port and fortified wine (75cl bottle)	£35.00
Cake (per portion pp)	£1.20

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*Make it Special.
Make it Searcys.*

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BY SEARCYS