

SAVOY

LONDON

PLACE

SPRING SUMMER 2026

HOSPITALITY MENUS

BY SEARCYS



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.

SAVOY

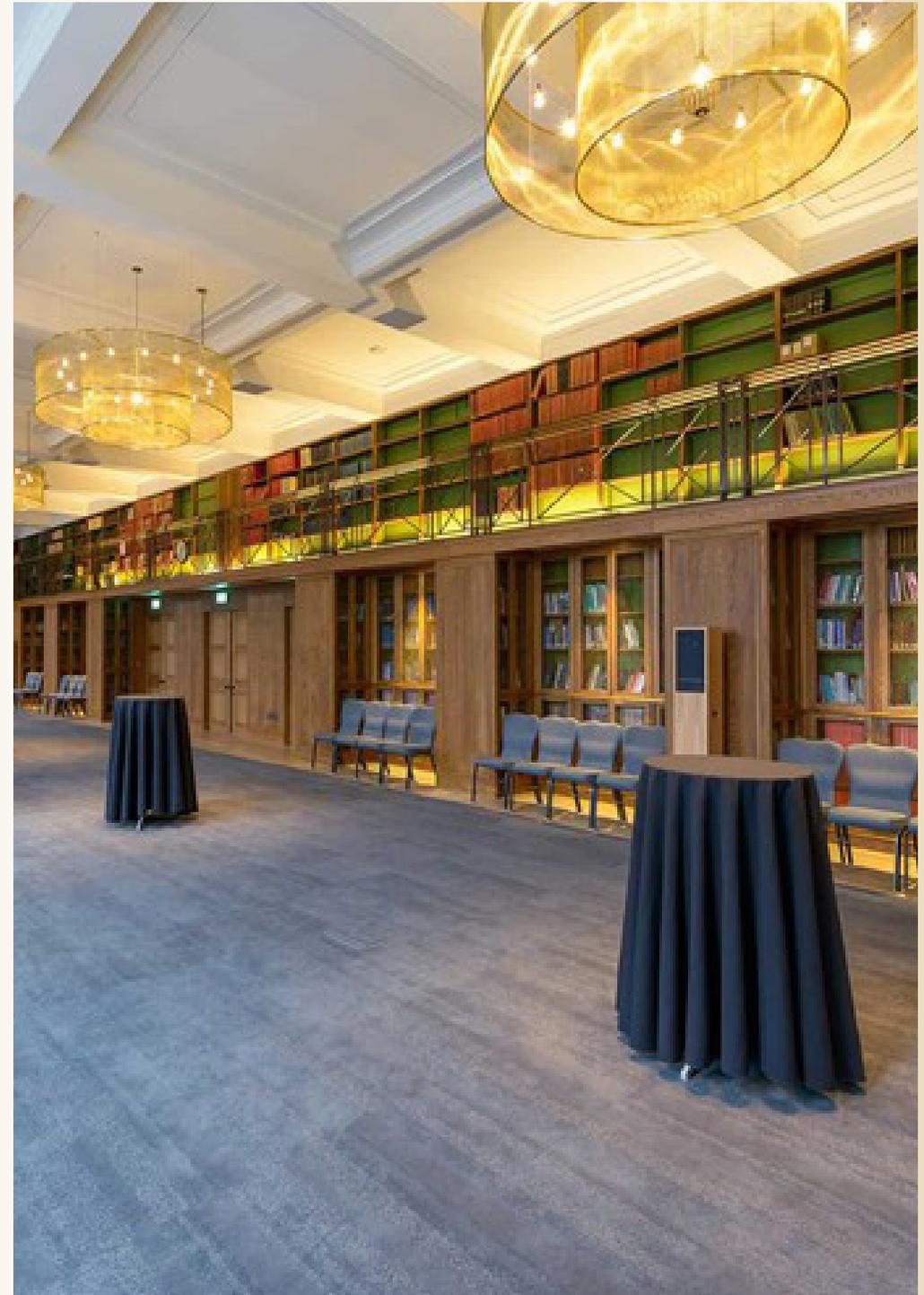
LONDON

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VENUES FROM: **IET**

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**inclusion
by design**



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

**nurturing &
growing talent**



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

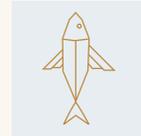


13 graduates from Hotel School are currently working in our business.

**progressive
partnerships**



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We will only use British RSPCA-assured fresh milk by the end of 2025.



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



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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

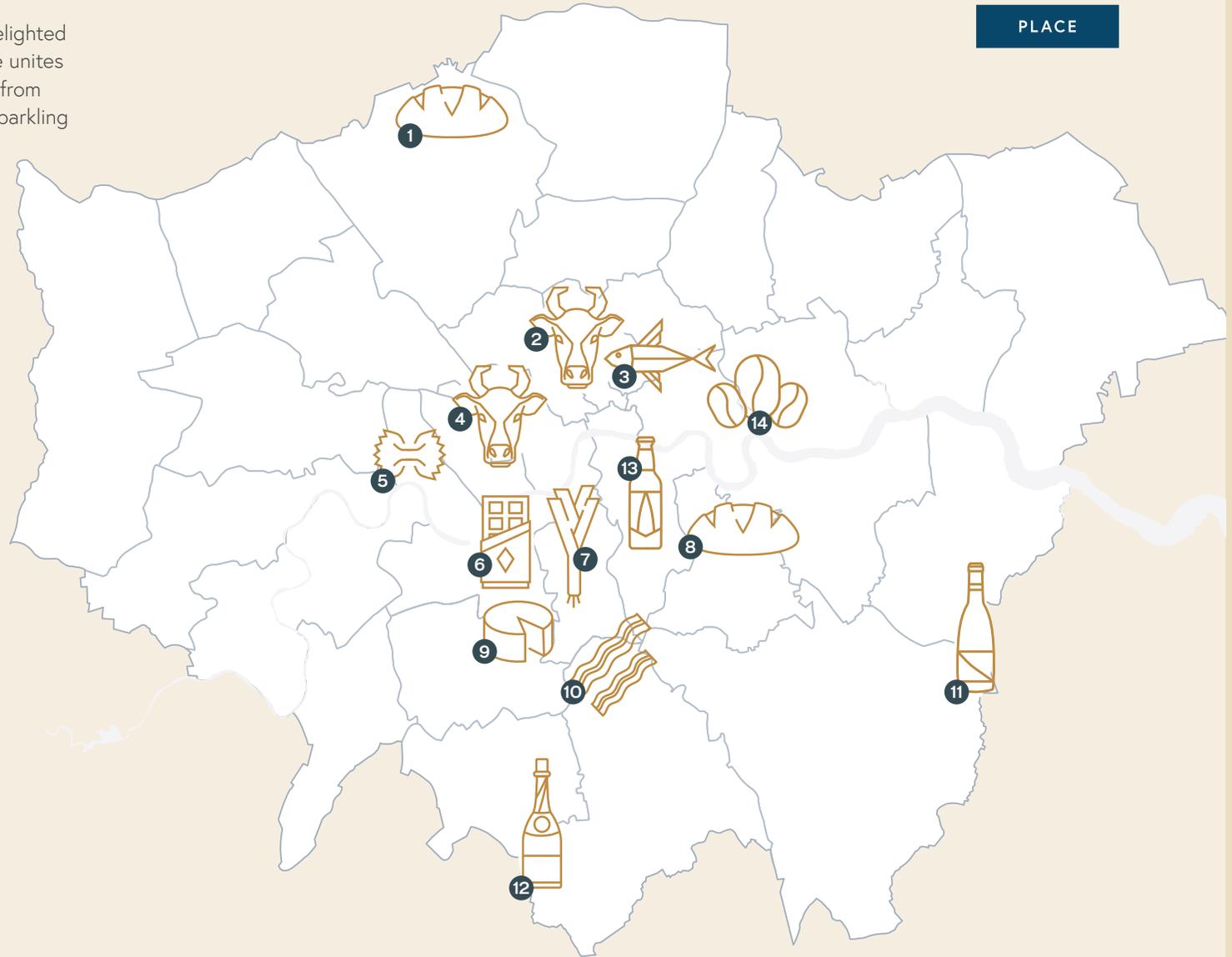


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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



SPRING SUMMER 2026

BREAKFAST AND REFRESHMENTS



Breakfast

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

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Healthy breakfast

(Minimum 20 guests)

Overnight apple oats, blueberry compote (gf) (v)	£3.90
Greek yoghurt, banana chip and maple granola (gf) (v)	£4.45
Tropical fruit skewer, berry sauce (gf) (ve)	£4.50
Soy yoghurt, strawberries, linseeds (gf) (ve)	£3.90
Carrot, ginger and orange shot (gf) (ve)	£3.70
Sun-dried apricot flapjack (gf) (v)	£3.70
Vegan bran and apple loaf (gf) (ve)	£3.70

Breakfast

Breakfast items

Milk-glazed smoked bacon bun	£6.85
Cumberland sausage, sourdough	£6.85
Free-range egg, sourdough (v)	£6.85
Smashed avocado, sunblushed tomato, red onion, chive, sourdough (ve)	£6.85
Smoked salmon and cream cheese bagel	£6.85
Ham and cheese croissant	£6.85
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled eggs with rapeseed sourdough	£11.55
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)	£10.50
Smoked bacon, mature cheese and tomato relish sourdough toastie	£8.95
Grilled portobello mushroom, mature cheese and Marmite sourdough toastie (v)	£8.95

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

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English and Continental Breakfast

(Minimum 20 guests for hot breakfast)

English, Vegan and Continental Breakfast served buffet style

Full English breakfast

£19.50

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)

£19.50

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)

£14.75

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

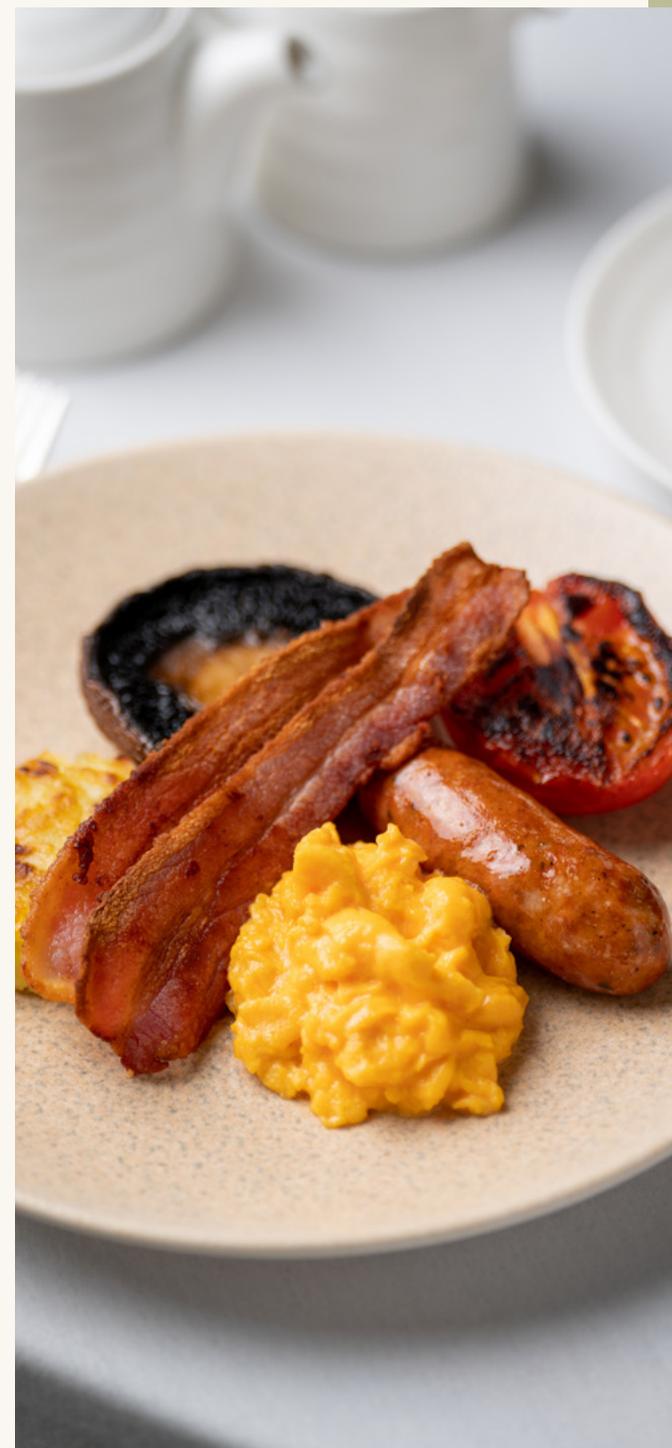
Deluxe continental breakfast (v)

£16.00

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

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Beverages

Fairtrade tea and coffee	£3.90
Filtered still water/sparkling water	£3.95
Freshly squeezed orange, apple or pear juice (ltr)	£11.50
Sparkling elderflower (750ml)	£8.25

Packages

Searcys coffee, tea and Chef's daily biscuits	£5.25
Searcys coffee, tea and Chef's daily cake bites	£5.50
Searcys coffee, tea and Chef's daily pastries	£6.85
Freshly baked cookies	£2.65
Cupcakes	£3.90

Continuous tea and coffee £22.00

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

Your personal barista made coffees from our dedicated cart £1350

Healthy swaps (minimum 10 guests)

The chef can swap 50% of your biscuits, cakes or pastries for Healthy options. This would be the chef's choice on the day.

Fruit bowl for 10–12 people (ve) £31.50

Juice and smoothie options

At £11.50 per litre

- Apple, carrot and ginger juice
- Carrot and apple juice
- Melon, raspberry and lime juice
- Apple, spinach and ginger juice
- Cucumber, spinach and ginger juice

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.

Both our tea and coffee is ethically sourced, uses sustainable packaging and is fully compostable.

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Small rooms menu

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Beverages

Freshly squeezed orange, apple or pear juice (ltr) £11.50

Sparkling elderflower (750ml) £9.75

Orange or apple juice (ltr) £6.30

Packages

In-room coffee machine – full day per person £16.50

In-room coffee machine – half day per person £10.00

In-room Nespresso machine for unlimited coffee and teas. Served with a selection of wrapped biscuits

Arrival treats

Bacon sourdough £6.85

Lincolnshire sausage sourdough Smoked £6.85

salmon and cream cheese bagel Ham and £6.85

cheese croissant £6.85

Flower pot muffin £3.90

Cinnamon bun £3.90

Cupcake £3.90

Freshly baked cookies £2.65

Morning pastry £3.15

Tropical fruit skewer, berry sauce (gf) (ve) £4.50

Fruit bowl for 10–12 people (ve) £31.50

Board room working lunch

Max numbers 26

£24.00 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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SPRING SUMMER 2026
LUNCHES



Sandwiches

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Executive sandwich menu

Maximum number 180, minimum number 10

£31.00 per guest

Chef's daily selection of six freshly cut sandwiches on artisan breads, brioche, 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 working lunch

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Chef's choice*

Maximum number 180 | Minimum number 10

£31.50 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 £35.75 per guest

Extra items £4.50 per guest

Hot

Jerk chicken skewer, sweetcorn salsa (gf) (df)

Lamb kofta, minted cucumber yoghurt

BBQ jackfruit spring rolls, BBQ sauce (ve)

Harissa aubergine brochette, sweet chilli sauce (v) (gf) (df)

Garlic and paprika grilled salmon, confit garlic mayonnaise (gf)

Cold

Pork, apple and red onion sausage roll, poppy seeds

Asparagus, goat's cheese and chive tart (v)

Red pepper, courgette and feta quiche (v)

Hot smoked salmon scotch egg, confit garlic mayonnaise

Applewood smoked cheese and caramelised red onion straw (v)

Mature cheddar cheese and pancetta straw, sour cream and chive dip

Desserts

Dark chocolate brownie, strawberries, clotted cream and chocolate shards (gf) (v)

Vegan carrot cake, coconut frosting, dried raspberries (ve)

Lemon meringue pie (v)

Banoffee pie (v)

Dark chocolate pot, cherries, chocolate shards, vegan cream (gf) (ve)

Passion fruit meringue pie (v)

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Fork buffet

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Minimum number 25

Chef's daily sustainable selection £38.95 per guest

Client's choice £44.50 per guest

Seated supplement £6.50 per guest

Please select one menu for all guests

Menu A

Artisan bread

Thai red curry chicken curry, peppers, coriander and wild rice (gf) (df)

Herb-baked cod, vine tomato compote, samphire and olives

Cauliflower, spinach, tomato, vegan smoked cheese bake, crispy onions (ve)

Baby gem, rocket, carrot and red peppers (ve) (gf)

Red cabbage slaw (ve) (gf)

Vegan chocolate pot, raspberries, gluten-free crumb (ve) (gf)

Diced melon, strawberries and chopped mint (ve) (gf)

Menu B

Artisan bread

Sauté lamb, dried apricot, tarragon, sweet potato, sultana couscous (df)

Teriyaki roasted salmon, beansprouts, peppers, savoy cabbage (gf) (df)

Chargrilled aubergine, chickpea and tofu moussaka, vegan smoked cheese (ve) (gf)

Heritage tomatoes, red onions, rocket and pumpkin seeds (ve) (gf)

Dressed cos, parmesan, sea salt croutons and parsley

Strawberry and lemon curd tart

Gluten-free apricot flapjack (ve) (gf)

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Fork buffet

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Menu C

Artisan bread

BBQ pork belly, kidney bean and onion rice (gf)

Pollock, smoked salmon, dill fishcake, stir-fried vegetables

Spinach and mushroom cannelloni, vegan Parmesan (ve)

Baby gem, pepper, radish and red onion (ve) (gf)

Green slaw, honey and mustard dressing (gf)

Dark chocolate brownie, coconut cream (ve)

Menu D – plant-based

Roasted vegetable tagine, chickpeas, coriander, sultana couscous (ve)

Garlic-roasted squash, stuffed piquito peppers, salsa verde (ve) (gf)

Goat's cheese, green pea and chive arancini, roasted cherry tomatoes, red onion compote

Baked cauliflower cheese, spring onions and crispy onions (ve)

Cherry tomato, cucumber, red onion, vegan feta, kalamata olives (ve) (gf)

Red cabbage slaw (ve) (gf)

Mixed leaf (ve) (gf)

Strawberry, vanilla, coconut cheesecake, gluten-free crumb (ve) (gf)

Fruit salad (ve) (gf)

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Searcys ploughman's

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Minimum number 20

One menu for all guests

Menu A – cold ploughman's

£24 per guest

Artisan bread

Sliced cured meats, gherkins, sour cream and chives, radishes

Pork and apple sausage roll, poppy seeds

Pressed chicken, herb terrine, red onion marmalade (gf)

Hot smoked salmon 'Scotch egg', tartare sauce Pickled

cauliflower and mushroom, gluten-free croutons,

wholegrain mustard vegan mayonnaise (ve) (gf)

Potted Stilton, apple and red onion marmalade, sea salt crackers (v)

Balsamic shallots (ve) (gf)

Marinated heritage tomatoes, feta, olives, red onion and baby spinach (gf)

Red cabbage slaw (ve) (gf)

New potato, sweetcorn, piccalilli, spring onion dressing (ve) (gf)

Green salad (ve) (gf)

Fruit salad (ve) (gf)

Chocolate brownie (gf)

Menu B – hot ploughman's

£31 per guest

BBQ pulled pork brioche

BBQ jackfruit ciabatta (ve)

Lemon and dill salmon skewer, lemon mayonnaise

Honey and onion seed-glazed chipolata

Pickled cauliflower and mushroom, gluten-free croutons, wholegrain mustard vegan mayonnaise (ve) (gf)

Rosemary and garlic roasted new potatoes (ve) (gf)

Potted Stilton, apple and red onion marmalade, sea salt crackers

Balsamic shallots (ve) (gf)

Marinated heritage tomatoes, feta, olives, red onion and baby spinach (gf)

Red cabbage slaw (ve) (gf)

New potato, sweetcorn, piccalilli, spring onion dressing (ve) (gf)

Green salad (ve) (gf)

Fruit salad (ve) (gf)

Chocolate brownie (gf)

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Summer food stalls

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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 £42.00

Coriander, soy and sesame chicken skewers (gf)
Lincolnshire sausages, balsamic onions
Goat's cheese roasted flat mushrooms (gf)
BBQ pulled jackfruit (ve) (gf)
Sourdough and brioche buns
Green slaw, onion seeds (ve) (gf)
Roasted broccoli, penne pasta, pesto, sun-blushed
tomato and pine nuts
Baby gem, rocket, pusse tomato, cucumber,
red onion and olives (ve) (gf)
Strawberries (ve) (gf)
Coconut cheesecake, dark chocolate, lemon
gluten-free crumb (ve) (gf)

Menu 2 £52.50

Grilled Hertfordshire beef sliders
BBQ pulled pork (gf)
Sweet chilli salmon skewers (gf)
Beetroot soya burger (ve) (gf)
Breaded goat's cheese
Sourdough and brioche buns
Roasted thyme and garlic potato wedges (ve) (gf)
Mustards, sauces and dressing
Green salad (ve) (gf)
Red cabbage slaw (ve) (gf)
Fruit skewers and hot chocolate sauce (gf)
Lemon and raspberry Eton mess (ve) (gf)

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SPRING SUMMER 2026

RECEPTIONS



Canapés

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Client's choice*

4 canapés £17.60 | 6 canapés £26.75

8 canapés £35.50 | 10 canapés £44.50

Chef's choice

4 canapés £16.00 | 6 canapés £23.90

8 canapés £32.00 | 10 canapés £39.50

Chef's sustainable selection of the menu for groups under 30 guests

Plant-based

Hot

Teriyaki roasted sweet potato, spring onion, sesame seed and chilli (gf) (ve)

Chargrilled aubergine, curried confit carrot, mango chutney and coriander (gf) (ve)

Spiced sweet potato fondant, tomato, onion salsa (gf) (ve)

Red onion tart tatin, balsamic and thyme (ve)

Cold

Chargrilled courgette, kalamata tapenade (gf) (ve)

Cucumber cup, roasted chickpeas, red pepper and nori seaweed (gf) (ve)

Vegan feta, grilled carrot, oven-dried cherry tomato, rosemary (gf) (ve)

Vegan Parmesan polenta, black olive, pepper and shallot salsa (ve)

Vegetarian

Hot

Hot baked English brie, balsamic red onion (v)

Asparagus, Parmesan and chive arancini, confit garlic mayonnaise (v)

Truffle-glazed triple-cooked chip, Parmesan, parsley (v)

Curried sweet potato fondant, toasted coconut (gf) (v)

Cold

Whipped golden cross goat's cheese, roasted beetroot and chives (gf) (v)

Tomato-marinated feta, wrapped in cucumber, kalamata olives (gf) (v)

Minted pea, pickled shallot crostade (v)

Broad bean, pepper, mint crème fraiche and caper gluten-free tart (gf) (v)

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Canapés

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Meat

Cold

Ham hock scotch egg, confit garlic mayonnaise

Smoked chicken Caesar tart, quail egg and chives

Rare roasted sirloin, creamed horseradish, potato rosti (gf)

Chicken liver pate, grape chutney, brioche and chervil

Hot

Truffle Parma ham, Keen's cheddar toastie

Confit duck and ginger croquette, plum sauce

Triple-cooked chip, tarragon mayonnaise and rare roasted sirloin

Rolled confit lamb belly, caramelised red onion (gf)

Fish

Cold

Smoked salmon, blini, crème fraiche, chives and keta

Atlantic prawns, Marie Rose tart, pickled cucumber and paprika

Peppered mackerel, beetroot, horseradish and dill (gf)

Cornish crab, pumpernickel, oven-dried tomato, crème fraiche

Hot

Pollock and dill fishcake, tartare sauce

Tempura black tiger prawn, chilli mayonnaise

Grilled sesame salmon, pickled cucumber and chilli (gf)

Pan-fried Thai crab cake, sweet chilli jam

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Canapés

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Desserts

Passion fruit curd, sesame cone, Italian meringue and raspberry dust (v)

White chocolate and raspberry truffle (v)

Dark chocolate cup, coconut cheesecake, banana chip, raspberry gel (ve) (gf)

Vegan frosted vegan cheesecake (ve)

Salted caramel tart, white chocolate pearls (v)

Lemon meringue pie (v)

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Bowl food

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Client's choice*

4 bowls £28.50 | 6 bowls £42.50
8 bowls £56.50 | 10 bowls £69.00
Additional bowl £6.25

Chef's sustainable selection of the menu for groups under 30 guests*

Meat

Hot

Buttermilk chicken, wild rice, crispy onions
Pressed lamb shoulder, crushed sweet potato, pomegranate, mint yoghurt (gf)
Brioche slider, smoked cheese, caramelised onion, smoked bacon, tomato ketchup
Sautéed beef, button mushrooms, crushed new potatoes, paprika crème sauce (gf)

Cold

Pressed ham hock, red onions jam, gluten-free croute (gf)
Smoked chicken Caesar salad, quail eggs, anchovies, herb croutons and Parmesan
Parma ham, grilled peach, cantaloupe melon, balsamic and rocket (gf)
Rare roasted sirloin of beef, sweet chilli noodles, carrots, mooli and peppers

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

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*To help us reduce our food waste and impact on the environment, we are promoting a chef's selection range of menus which will enable our team to make best use of seasonal local ingredients whilst reducing waste. This will provide delicious dishes for your guests in a sustainable way. For supporting our sustainable efforts, we have lowered the costs of these menus as an incentive.

Chef's sustainable selection

4 bowls £25.75 | 6 bowls £38.75
8 bowls £50.75 | 10 bowls £63.00
Additional bowl £5.75

Fish

Hot

Breaded pollock, triple-cooked chips, tartare sauce
Red Thai roasted salmon fillet, wild rice (gf) (df)
Piri-piri black tiger prawns, spring onion rice, onion seeds (gf) (df)
Flaked smoked haddock, soft poached egg, hollandaise, spinach

Cold

Potted hot smoked salmon, Atlantic prawns, creamed horseradish, rocket (gf)
Flaked tuna, sesame seed, sweet soy, chilli and pickled onion dressing (gf)
Sweet chilli prawn, mango, coriander, wasabi (gf)
Smoked salmon, avocado, red onion, tomato, chives, rocket (gf)



Bowl food

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PLACE

Plant-based

Hot

Thai green vegetable curry, braised rice (gf) (df) (ve)

Pickled red cabbage boa bun, sriracha sauce, chives (ve)

Chargrilled harissa aubergine, coconut yogurt, pomegranate (gf) (ve)

Garlic-breaded button mushrooms, chives and gluten-free croute (gf) (ve)

Cold

Gluten-free penne pasta, vegan spinach pesto, asparagus, roasted red pepper and peas (gf) (ve)

Grilled new potatoes, green beans, kalamata olives, sun-dried tomatoes, vegan feta, balsamic dressing (gf) (ve)

Heritage tomato, onion seed, vegan Parmesan, spring onion and rapeseed oil dressing (gf) (ve)

Piccalilli, new potatoes, fennel, crispy onions (ve)

Desserts

Dark chocolate mousse, cherry compote, dark chocolate leaf, gluten-free crumb, chocolate shards (gf) (ve)

Roasted peach, vanilla cream, gluten-free crumb, raspberries, caramel and mint (gf) (ve)

Lemon and strawberry Eton mess (gf) (v)

Mango and coconut pavé, vegan meringue, strawberry, kiwi, papaya, mint and coconut gluten-free crumb (gf) (ve)

Raspberry and white chocolate baked cheesecake, raspberry biscuit and lemon balm (v)

Roasted pineapple, vanilla panna cotta, ginger crumble (v)

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Bar nibbles

£7.10 per bowl which contains approximately 4 portions

Sea salted hand-cooked crisps (gf)

Marinated olives, garlic, lemon (gf)

Vegetable crisps

Cheese pinwheels

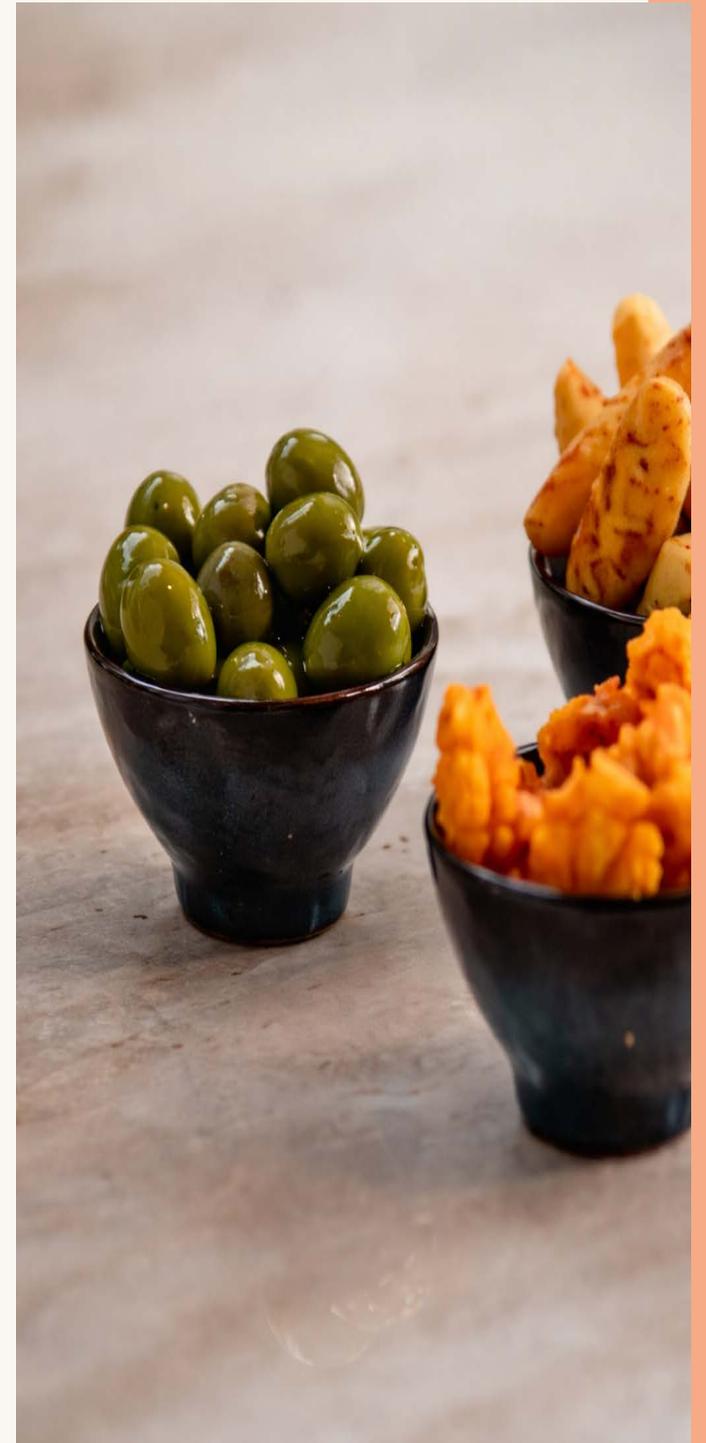
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SPRING SUMMER 2026

FINE DINING



Fine dining

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LONDON

PLACE

Spring Summer 2026

Minimum number 20

Menu includes dinner roll, tea, coffee and petit fours

2 course £55.00 per guest

3 course £68.25 per guest

Cheese course £13.75 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 guests 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.

Starters

Charred baby gem, red onion, orange segments, vegan honey, poppy seed dressing, gluten-free croutons (ve) (gf)

Chapel & Swan smoked salmon, niçoise, quail egg, green beans, chargrilled new potato, red onion, oven-dried cherry tomatoes, cucumber, kalamata and rocket (gf)

Roasted spiced cauliflower, roasted chickpeas, sesame seeds, vegan coconut dressing, toasted coconut, pomegranate, pickled red onion, curried vegan mayonnaise and baby spinach (ve) (gf)

Beetroot gravlax, pickled and roasted beets, chive and red onion crème fraiche, keta, dill and black pepper (gf)

Pressed smoked chicken, avocado, radish, green apple, celery and chives, avocado and yoghurt dressing, parsley, gluten-free croutons (gf)

Grilled asparagus, wild mushroom Scotch egg, confit garlic mayonnaise, confit heritage tomatoes, rocket, balsamic and chives (v)

Cornish crab, pink grapefruit, frisée, radish, watercress, avocado, gluten-free croutons and paprika (gf)

Baked Somerset brie, balsamic red onion, rocket, onion seeds, radish, apple gel, apple crisps and truffle (v)

Smoked duck, confit duck croquettes, raspberries, pickled carrots, compressed watermelon and charred baby gem

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Fine dining

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Mains

Pot-roasted corn-fed chicken, sweet potato fondant, asparagus, confit carrot purée, thyme-roasted shallot, chive velouté (gf)

Pressed featherblade, caramelised red onion, red wine jus, pressed garlic potato, edamame beans, peas, shallots and spring onions (gf)

White bean and sweet potato stuffed pimento peppers, smoked paprika and tomato compote, parsley (gf) (ve)

Glazed vegan cauliflower cheese steak, parsley, whole grain mustard and caramelised red onion (gf) (ve)

Roasted butternut squash, broccoli pesto, vegan feta, pomegranate, coriander, dill and chilli (gf) (ve)

Lemon and thyme lamb pressed shoulder, crushed new potatoes, green beans, confit shallots and pancetta (gf)

Roasted corn-fed chicken, gnocchi, peas, chorizo sauté, crispy onions, chives and chicken velouté

Pan-fried salmon, Thai crab cake, spaghetti vegetables, sweetcorn and spring onion chowder

Roasted seabass, sautéed new potatoes, tenderstem broccoli, crayfish arancini, lemon and chive crème fraîche

Roasted and confit pork belly, savoy cabbage, sweet potato fondant, apple, crispy onions, shallot jus

Desserts

Mango and coconut pave, vegan meringue, strawberry, kiwi, papaya, mint and gluten-free crumb (ve) (gf)

Lemon and blueberry millefeuille, caramel and lemon balm (v)

Raspberry and white chocolate cheesecake, popping candy, raspberry biscuit, raspberry sorbet and white chocolate snow (v)

Grilled pineapple, vanilla and coconut cream, lavender, violet and cardamom (ve) (gf)

Gluten-free vegan banana cake, blueberry powder, coconut cream, vanilla ice cream (v)

Olive oil cake, candied lemon, roasted peaches, raspberries, oat milk anglaise sauce (ve)

Dark chocolate mousse, sour cherry compote, gluten-free crumb, chocolate leaf and mint (ve) (gf)

Banana tarte tatin, caramel ice cream, caramel crisp, toffee popcorn, caramel sauce (v)

Salted chocolate tart, baileys cream, dark chocolate shards, popping candy, macerated raspberries (v)

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SPRING SUMMER 2026

DRINKS



Drinks list

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PLACE

Sparkling wine

Ca' del Console, Prosecco, Extra Dry, Italy NV 11%	£44.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France 12% (ve)	£45.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England 12.5% (ve)	£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, 2023 11% (ve) Organic	£33.00
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The IET Selected Premium White

Niel Joubert Byter Chenin Blanc, Western Cape, South Africa 2024 13% (ve)	£35.00
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France 2023 13%	£32.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand 2023 12.5%	£40.00
Arbos Pinot Grigio, Organic, Castellani, Sicily, Italy 2022 13.5% Organic	£40.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA 2018 14.5%	£42.00
Chapel Down Bacchus, Kent, England 2023 12%	£42.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria 2022 11.5% (ve) Organic	£43.00

Red wines

The IET Selected RED

Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy 2022 12.5%	£32.00
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The IET Selected Premium RED

Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022 13.5% (ve) Organic	£34.00
Les Cinq Cles Bordeaux, Organic, France 2023 14% Organic	£35.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 2023 13% (ve)	£38.00
Vistamonte Barbera, Piemonte, Italy 2022 13%	£38.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France 2021 13%	£41.00
Les Peyrautins Pinot Noir, Pays d'Oc, France 2023 13%	£41.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina 2019 13.5% (ve)	£44.00
Luke's Pinot Noir, Balfour, Kent, England 2023 13.0% (ve)	£52.00

Rosé wines

Gérard Bertrand Gris Blanc Rosé, Occitanie, France 2023 13.0% (ve)	£36.00
Chapel Down English Rosé, England 2023 12.5%	£46.00

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Drinks list

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Champagne

Searcys Selected Cuvée, Brut 12.5%	£70.00
Laurent-Perrier La Cuvée 12%	£89.00
Veuve Clicquot Yellow Label 12%	£89.00

Rosé champagne

Searcys Selected Cuvée, Rosé Brut, NV 12.5%	£70.00
Laurent-Perrier Rosé 12%	£120.00

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Drinks list

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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
Lucky Saint 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+ Orange	£3.95
Lemonaid+ Ginger	£3.95
Fever Tree Raspberry Lemonade (275ml)	£3.95
Fever Tree British Apple and Garden Mint (275ml)	£3.95



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	£20.95	£38.95	£43.95	£48.95
Beer House wine Soft drinks arrival Summer cocktail/mocktail	£25.95	£43.95	£48.95	£53.95
Beer House wine Soft drinks 1 hour sparkling wine	£29.95	£47.95	£52.95	£57.95
Beer House wine Soft drinks 1 hour house Champagne	£31.95	£49.95	£54.95	£59.95

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 £17.60 | 6 canapés £26.75

8 canapés £35.50 | 10 canapés £44.50

Add Bowl food

4 bowls £28.50 | 6 bowls £42.50

8 bowls £56.50 | 10 bowls £69.00

Add nibbles

£7.10 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

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Minimum 30 guests

£10.50 each | Choice of 3 £27.50

Savoy Place Ginger Snap

Tanqueray TEN gin, Ginger liqueur, triple sec, aromatic bitters and lemon

The Old Fashioned Rum

Wray and Nephew overproof, Falernum liqueur, aromatic bitters, caramelised orange

French 95

Greyfriars English Sparkling, Woodford Reserve Distillers Select Straight Bourbon, lemon

Non-alcoholic mocktails

Minimum 10 guests

£8.00 each

English Garden

Anon English Garden Summer Cup, selection of fruit, ginger beer, lemonade, mint

Goodnight Manhattan

Three Spirit Nightcap, tart cherry juice, lavender bitters, olive

Light and Stormy

Three Spirits Social, Lemonaid+ ginger, caramelised lime



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