

SAVOY

LONDON

PLACE

AUTUMN WINTER 2026-27

HOSPITALITY MENUS

BY SEARCYS



SUSTAINABILITY PLEDGES 2026

inclusion
by design

ENLIGHT

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

HIDDEN disabilities

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

disability confident EMPLOYER

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

HENPICKED

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

sociability

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

MHFA England

We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing &
growing talent

ilm
RECOGNISED

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

ONLY A PAVEMENT AWAY

We are a 2025 'Only a Pavement Away' Top employer.

i belong
@SEARCY'S
LONG SERVICE AWARDS

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

HOTEL SCHOOL

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

perkbox

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.

Committed to only using Wild Farmed flour in all our onsite cookery.

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 signature menus.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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 only use British RSPCA-assured fresh milk.

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 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO2 footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

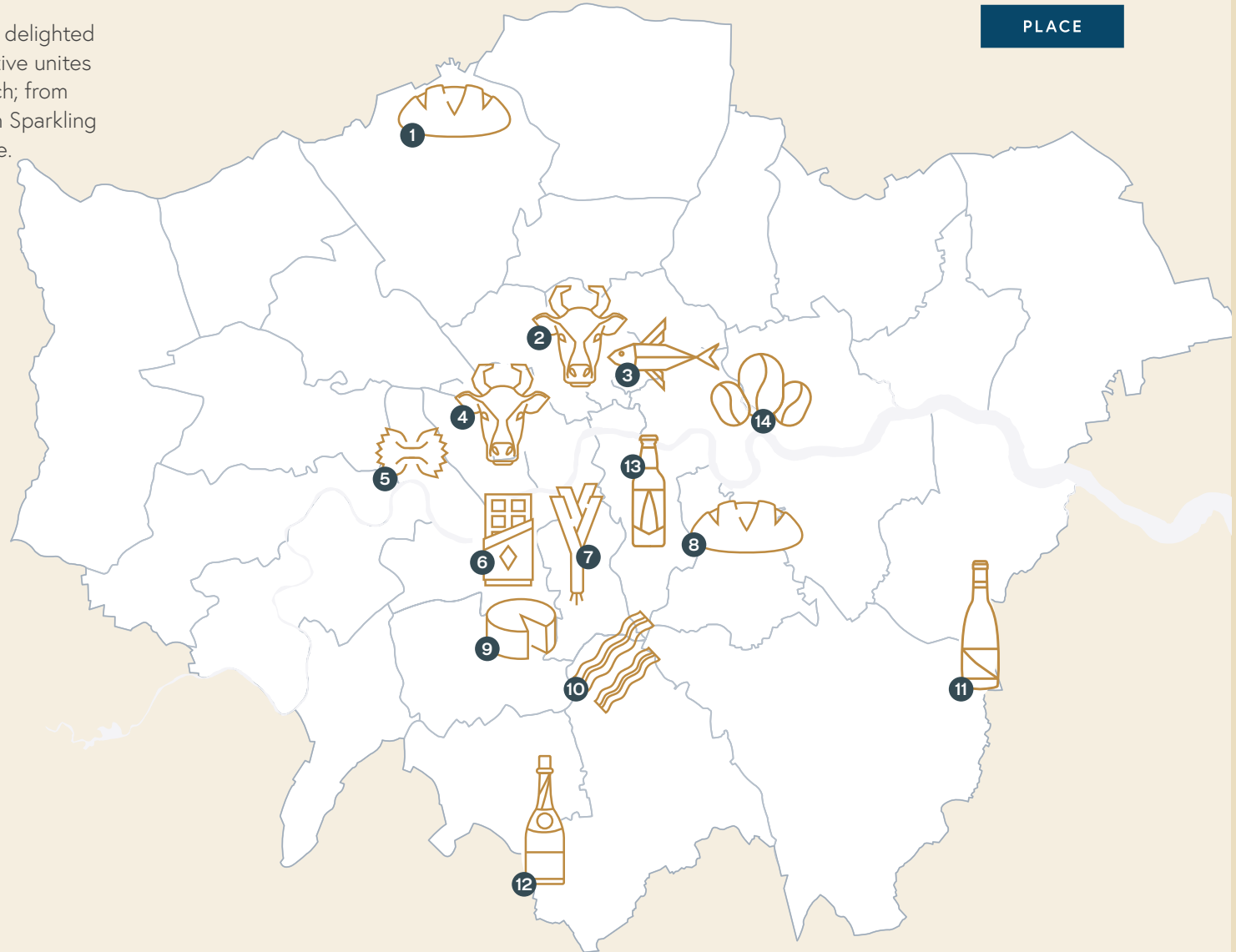
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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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AUTUMN WINTER 2026-27

BREAKFAST AND REFRESHMENTS

BY SEARCYS



Breakfast

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

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Breakfast items

Nemi Tea, Notes coffee and selection of mini-pastries (2 per person)	£6.85
Nemi Tea, Notes coffee and selection of full sized pastries (1 per person)	£6.85
Nemi Tea, Notes coffee and chef's selection of hot breakfast rolls (1 per person)	£10.75
Nemi Tea, Notes coffee and chef's breakfast healthy grazing and cereal station	£9.95

Additional items

London Smoke & Cure smoked salmon and cream cheese bagel	£6.85
Spiced beans, St Ewe's egg pot (gf) (v)	£6.75
Greek yoghurt, seasonal berries, chia and hemp seeds (gf) (v)	£4.45
Organic bran and English apple two bite cake (gf) (ve)	£3.90
Breakfast blueberry muffin (v)	£3.90
Wildfarmed organic porridge pot with seeds and organic honey (v)	£3.90
Freshly squeezed juice	£11.50
Seasonal fruit skewer (gf) (ve)	£4.50
Seasonal whole fruit bowls (gf) (ve)	£31.50

The chef can swap 25% of your breakfast package for chef's daily healthy options on request.

(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.

The Bigger Picture



Our *flour* and *porridge oats* come from British growers signed up to Wildfarmed's regenerative standards – milled in the UK, used in every cake, muffin and roll we bake in-house. Regenerative farming isn't just a theory; the results speak for themselves: richer biodiversity, healthier soil, less water pollution and reduced carbon emissions. Food that's genuinely better for the land it came from.



Breakfast

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

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Breakfast buffet

Minimum 20 guests

Savoy Place full English breakfast £19.50

St Ewe's scrambled eggs, Wiltshire bacon, Cumberland sausage, Portobello mushroom, roasted cherry tomatoes, beans, hash brown, freshly baked bread, butter, preserves and marmalade, Nemi tea, Notes coffee and freshly squeezed juice

Plant-based breakfast (ve) £19.50

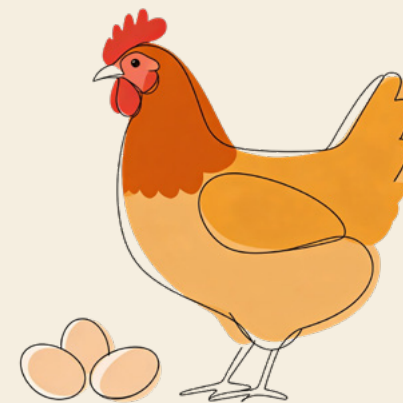
Hash brown, smashed avocado and chilli, grilled rosemary tofu, spicy beans, freshly baked bread, preserves and marmalade, Nemi tea, Notes coffee and freshly squeezed juice

Continental breakfast £16.00

Croissant, pain au chocolat and Danish pastries, fruit salad, breakfast muffins, yoghurt with seeds, Nemi tea, Notes coffee and freshly squeezed juice



The Bigger Picture



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

"Every single egg comes from a happy free-ranging hen who has the freedom to forage and roam in clean, fresh air. You can taste the difference. Hens are amazing animals and have the ability to absorb essential nutrients at high rates through their food; they then deposit this goodness into their eggs and pass on vital health benefits to us."



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Refreshment breaks

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Drinks

Selection of Nemi Tea and Notes coffees	£3.90
Filtered still water	£3.95
Bottled sparkling water	£3.95
Freshly squeezed orange or apple (litre)	£11.50
House speciality: apple, carrot and ginger juice (litre)	£11.50
Organic cucumber, spinach and ginger juice	£11.50
Sparkling elderflower (750ml)	£8.25

Packages

Nemi Tea, Notes coffee and selection of ethically sourced biscuits	£5.25
Nemi Tea, Notes coffee and selection of freshly baked cookies	£5.95
Nemi Tea, Notes coffee and selection of cake bites	£5.50
Nemi Tea, Notes coffee and selection of mini-pastries (2 per person)	£6.85
Fruit bowl (10–12 people) (ve)	£31.50

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Continuous tea and coffee

Nemi tea and Notes coffee served continuously over an 8 hour period with the three servings of chef's daily treats £22.00

Coffee cart

To make the day even more special, we have our own in room barista service from our coffee cart, with your own barista making a selection of coffees to order £1350.00
Healthy swaps: The chef can swap 25% of your package for a healthy alternatives on prior request.

The Bigger Picture



Both our tea and coffee are ethically sourced, use sustainable packaging and are fully compostable.



We've partnered with *Nemi Teas*, an award-winning organic tea company whose teas are Rainforest Alliance and Fairtrade certified. Produced in the UK using solar-powered manufacturing and rainwater harvesting, every cup also helps support refugee employment through London's TRAMPOLINE cafés.



We've also partnered with *Notes Coffee*, a carbon-negative coffee producer sourcing coffee from Daterra in Brazil. Through The Roas-tree Club initiative, which we've launched in collaboration with Notes, one tree is planted and maintained for the next decade for every 20kg of coffee purchased, supporting the restoration of Boa Vista Farm through native planting and natural regeneration. As of December 2025, we've planted 71 trees through this initiative.

Small rooms menu

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Beverages

Freshly squeezed orange or apple (litre)	£11.50
Sparkling elderflower (750ml)	£8.25
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 coffee along with Nemi tea and a selection of wrapped biscuits	

Little treats

Smoked salmon and cream cheese bagel	£6.85
Ham and cheese croissant	£6.85
Classic cinnamon bun	£3.90
Delice de leche cruffin	£4.00
Freshly baked cookies	£2.65
Chef's cake of the day a delicious slice of cake in the afternoon	£4.00
Soup and roll	£6.50

Board room working lunch

Max numbers 26

£24.00 per person

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

Gluten-free and vegan sandwiches are available to pre-order.

The Bigger Picture



Our *in-room coffee* is served using Nespresso, a B Corp certified company with a B-impact score of 105.4 — a mark that reflects a genuine, measured commitment to doing business better across their entire supply chain. It's the kind of accreditation we look for in our suppliers, because it means the standards we hold ourselves to don't stop at our own door. We also return every aluminium capsule directly to Nespresso for recycling, closing the loop on what could otherwise be unnecessary waste. Great coffee, sourced and served with intention.

NESPRESSO®

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LUNCHES

BY SEARCYS



Sandwiches

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Executive sandwich menu

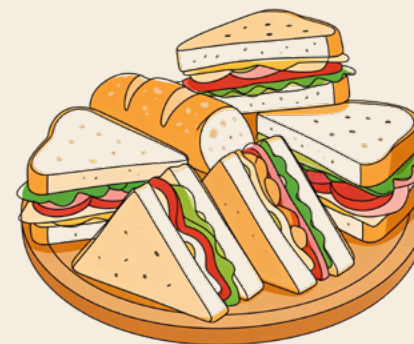
Maximum number 180, minimum number 10

£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.

The Bigger Picture



Choosing *Chef's Selection* means you're helping cut food waste. We take it seriously – from how we design the menu to portion sizes, measurements and separation, we're always looking for ways to minimise what goes to waste.

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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

Pigs in blankets, cranberry and nigella seed glaze

Curried vegetable samosa, mango chutney (ve)

Thai salmon fishcake, Thai dipping sauce (gf) (df)

Vegetable pakora, coconut, cucumber and mint sauce (ve) (gf)

Paprika-roasted meatballs, pomodoro sauce (gf) (df)

Cold

Confit beef, red onion sausage roll, onion seed and mustard mayonnaise

Buffalo mozzarella, basil pesto cherry tomato, kalamata olive dressing (gf) (df)

Whipped goat's cheese tart, smoked bacon jam

Vegan feta, sunblush tomato, chargrilled courgette, rosemary (gf) (ve)

Desserts

Lemon polenta cake, port roasted plum, candied lemons (ve)

Raspberry and white chocolate blondie, chocolate shards, vanilla cream

Vegan lemon fool, lemon crunch biscuit (gf) (ve)

Apple and blackberry vegan cheesecake pot (gf) (ve)

The Bigger Picture



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. As part of this initiative, we've also lowered the cost of these menus to encourage more sustainable menu choices.

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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 sustainable

- Artisan bread
- Sweet potato fondant, enoki mushrooms, caramelised balsamic onions (gf) (ve)
- Leek, potato and vegan smoked cheese, risotto stuffed pepper, green pesto dressing (gf) (ve)
- Beetroot dauphinoise, vegan parmesan, crispy onions (ve)
- Red cabbage, kale, carrot, sunflower seeds (gf) (ve)
- Cherry tomato, red onion, basil dressing, rocket (gf) (ve)
- Vegan lemon fool, lemon crunch biscuit (ve) (gf)
- Fruit salad (ve) (gf)

Menu B

- Artisan bread
- Sauté chicken, button mushrooms, tarragon, silver skin onions, herb dumplings
- Sesame roasted salmon, bok choy, red peppers, soy (gf)
- Spiced pumpkin arancini, curried tomato compote (ve)
- Pickled red cabbage, carrot, sultana, honey dressing, onion seeds (ve) (gf)
- Rocket, frisée lettuce, cherry tomato, red onion, parsley (ve) (gf)
- Lemon polenta cake, port roasted plum, candied lemons (ve)
- Dark chocolate pot, cherries, lemon gluten-free crumb, dark chocolate shards (ve) (gf)

Menu C

- Artisan bread
- Shepherd's pie, smoked cheese mash topping (gf)
- Haddock, salmon and dill fishcake, nutmeg spinach, tartare sauce
- Sweet potato, kidney bean and lentil chilli, braised rice (gf) (ve)
- Kale, sunflower seed, cucumber, radicchio and apple
- Romaine lettuce, endive, pear, dried cranberries, vegan parmesan (gf) (ve)
- Salted caramel tart, banana chips, dark chocolate shards
- Apple and blackberry vegan cheesecake pot (gf) (ve)

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Food stalls

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Minimum 35 guests

Two stalls with the dessert stall £54

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

Thai street food

Green Thai chicken (gf)

Red Thai squash, peppers and onions (ve) (gf)

Pad Thai

Wild rice

Prawn crackers, vegetable spring rolls, sweet chilli sauce, coriander and toasted sesame seeds

Dirty hot dog

Frankfurters in brioche, pulled smoked BBQ beef short rib

Vegan sausage, vegan bun, pulled BBQ jackfruit (ve)

Crispy onions, mustard, confit garlic mayonnaise, salads, pickled vegetables

Carved beef

Supplement £5.00

Aged beef striploin

Sautéed chestnut mushrooms

Thyme and rosemary wedges

Sourdough bread, milk-glazed bun

Creamed horseradish, mustard, red onion marmalade

Green slaw

Plum tomatoes, red onion, buffalo mozzarella

Rocket, carrot, radish and pumpkin seeds

Pasta stall

Macaroni cheese, parmesan cream sauce

Crispy pancetta

Crispy onions

Herb ciabatta

Rocket and onion salad

Mini dessert stall

Selection of mini tarts, meringues, cheesecakes, tortes, delice, gels and crumbles

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The Bigger Picture



We measure our *carbon footprint* beyond our own four walls, setting annual targets to reduce the impact of everything we purchase — from produce to packaging to the services we rely on. Scope 3 emissions are the hardest to control and the easiest to ignore, sitting in the supply chain rather than on-site, which is exactly why we've chosen to take them seriously. Every year we review where we are, set meaningful reduction targets, and hold ourselves accountable to them. It's a long game, and we're under no illusion that it's straightforward — but measuring it honestly is the only way to actually move the needle.

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RECEPTIONS

BY SEARCYS



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 choice will include at least one meat, one fish, one vegetarian and one vegan. Chef's sustainable selection of the menu for groups under 30 guests

Plant-based

Hot

Confit celeriac, vegan parmesan, red onion petals (gf) (ve)

Pressed beetroot, vegan cheese terrine (gf) (ve)

Jerusalem artichoke, chestnut mushroom and chive arancini beignet with confit garlic mayonnaise (ve)

Cold

Balsamic cherry tomato tartin, vegan feta, rocket (ve)

Cucumber, vegan cream cheese, dill and pickled shallots (gf) (ve)

Pickled enoki mushrooms, gluten-free croustade, red peppers (ve)

Vegetarian

Hot

Stilton mac and cheese, port-roasted red onion (v)

Pressed butternut squash and parsnip dauphinoise, glazed goat's cheese (v) (gf)

Pan-fried bubble and squeak, quail's egg, chive dressing (v) (gf)

Cold

Celeriac remoulade, blini, chive, toasted pumpkin seeds (v)

Charcoal cup, roasted peppers, crumbled goat's cheese, chives, red onion and onion seeds (v)

Stilton, red wine pear, rocket, pine nuts (v) (gf)

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The Bigger Picture



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

Our fruit and vegetables follow the seasons, not the calendar. Sourced from individual British farms, every ingredient on the plate has a story and a postcode. First Choice Produce and County Supplies keep us connected to the land – so what you eat is at its peak, picked at the right moment, not engineered to last a fortnight on a shelf.

Canapés

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Fish

Hot

Pollock, leek and cheddar fishcake, tartare sauce

Grilled tiger prawn skewer, sweet chilli sauce (gf)

Smoked haddock and parmesan arancini, chive mayonnaise

Cold

Beetroot gravadlax, keta, crème fraîche brochette (gf)

Cornish crab, avocado, sun-blush tomato blini

Layered chapel and swan smoked salmon, dill cream cheese terrine (gf)

Desserts

White chocolate & raspberry truffles

Dark chocolate cup, cherry compote (gf) (ve)

Banoffee tart

Blueberry meringue pie

Bailys fudge

Coconut & passion fruit vegan cheesecake (gf) (ve)

Meat

Hot

Smoked ham and Keen's cheddar rarebit toastie

Red wine-braised beef croquette, Colston Bassett mayonnaise

Chicken, smoked cheese, leek arancini, tomato gel

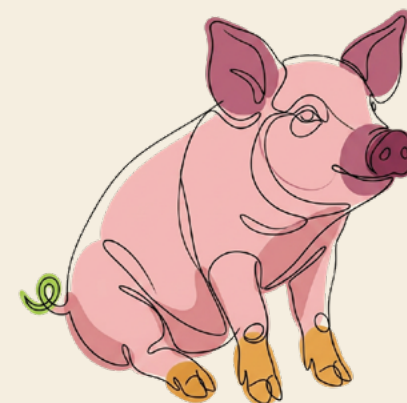
Cold

Pressed confit duck, roasted plum, cucumber, spring onion (gf)

Pressed chicken terrine, curried mayonnaise, spiced sultana, coriander (gf)

Chorizo, celeriac remoulade, spring onion, mustard (gf)

The Bigger Picture



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

Our meat starts with the animal, not the kitchen. Fenns has been sourcing the finest British beef, pork, chicken and bacon since 1898 — first from Berwick Street Market, now supplying some of London's most discerning events and tables. Every cut is chosen by hand, every supplier known by name. That's over a century of knowing exactly what good meat looks and tastes like.

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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

4 bowls £25.75 | 6 bowls £38.75

8 bowls £50.75 | 10 bowls £63.00

Additional bowl £5.75

Chef's choice will include at least one meat, one fish, one vegetarian and one vegan. Chef's sustainable selection of the menu for groups under 30 guests*

Plant-based – sustainable

Hot

Thai green vegetable curry, wild rice (gf) (ve)

Sweet potato fondant, chestnut mushroom duxelles, enoki mushrooms, vegan parmesan foam (gf) (ve)

Moroccan spiced butternut squash tagine, dried fruit couscous, coriander coconut yoghurt (ve)

Cold

Lemon-dressed kale, red beetroot, rainbow carrots, orange-soaked dried cranberries (gf) (ve)

Chargrilled courgette, peppers, red onions, orzo, sunblush tomato, crispy onions (ve)

Edamame beans, moule, carrot and cucumber salad, agave, sesame seed and soy dressing (gf) (ve)

Vegetarian

Hot

Butternut squash ravioli, sage velouté, sage crisps, crispy potato, shallots (v)

Breaded brie, red onion marmalade, onion seeds, rocket (v)

Sweet potato and smoked cheddar torte, roasted red peppers (v) (gf)

Wild mushroom penne, spinach, parmesan and truffle velouté (v)

Cold

Red and white chicory, red wine poached pears, Colston Bassett stilton, braeburn apple, celery (v) (gf)

Diced carrot, green pea, potato, parsley, dill, shallot, soft boiled egg (v) (gf)

Grilled Golden Cross goat's cheese, beetroot, balsamic, baby gem, carrot (v) (gf)

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The Bigger Picture



Plant-based and *vegetarian* dishes are a genuine priority on our menus, not a concession to trend. We've set ourselves a clear, measurable goal – 25% of all menu items to be plant-based or vegetarian by the end of 2026 – because we believe the best way to drive change is to commit to something specific and work backwards from it. That means working closely with our chefs to develop dishes that lead with flavour first, where the absence of meat is never the point. The aim is food that everyone wants to eat, that happens to be better for the planet.

Bowl food

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Meat

Hot

Indian chicken chilli curry, braised onion rice (gf) (df)

Sweet and sour roasted pork belly, roasted peppers, carrots (gf) (df)

Garlic and rosemary lamb croquette, shallot, chive mayonnaise

Cold

Shredded confit duck leg, peppers, carrots, spiced plum sauce, sesame seeds (gf) (df)

Parma ham, celeriac remoulade, mustard, gluten-free croute (gf)

London cured chorizo, lime mayonnaise, onion seed croutons (gf)

Fish

Hot

Roasted salmon, crushed new potatoes, chive crème fraîche (gf)

Crayfish, parmesan and chive arancini, parsley aioli

Herb-roasted cod, shrimp, sweetcorn, sweet potato chowder (gf)

Cold

Flaked tuna nicoise salad, whole grain mustard dressing, quail's eggs

Atlantic prawns, Marie Rose sauce, tomato cucumber, paprika, cos lettuce, brown bread and butter

Gin gravadlax, dill cream cheese, keta, rye melba toast

Desserts

Apple and blackberry vegan cheesecake, gluten-free crumb (gf)

Turkish delight mascarpone cheesecake, ginger biscuit base, raspberry tuile

Baked fig sponge, Greek yoghurt

Vegan lemon fool, lemon crunch biscuit (gf) (ve)

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The Bigger Picture



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Choosing chef's daily sustainable selection means you're helping cut food waste. We take it seriously – from how we design the menu to portion sizes, measurements and separation, we're always looking for ways to minimise what goes to waste.

Winter mezze

SAVOY

LONDON

PLACE

Minimum 10 guests

£30 per guest

Lamb kofta

Spinach and quinoa falafels (gf)(ve)

Breaded brie (v)

Parsnip, pepper, celeriac torte, vegan smoked
cheese glaze (gf) (ve)

Thyme-roasted potato wedges, crumbed vegan feta,
pomegranate spring onions (gf) (ve)

Grilled flatbread

Minted cucumber and garlic yoghurt

Garlic oil hummus (gf) (ve)

Red pepper hummus (gf) (ve)

Baba ganoush (gf) (ve)

Pickled red cabbage (gf) (ve)

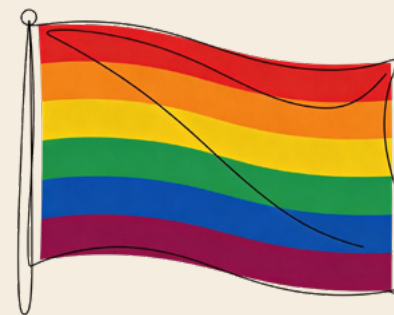
Marinated olives, chilli, coriander and lemon (gf) (ve)

Green salad (gf) (ve)

Baked lemon and fig slice

Fruit Salad (gf) (ve)

The Bigger Picture



We believe the best teams are built on genuine *inclusion and diversity* — not as a policy position, but as a reflection of the world we operate in. We're proud to have four active employee network groups representing the communities and conversations that matter most to our people: LGBTQIA2S+, Race, Neurodiversity and Gender. These aren't committees that meet once a quarter — they're spaces where real voices shape the way we work, the way we hire and the way we grow. When our teams feel truly represented, that energy carries through into everything we do, including the experience we create for every guest who walks through our doors.

ENLIGHT

(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.

SAVOY

LONDON

PLACE

AUTUMN WINTER 2026-27

FINE DINING

BY SEARCYS



Fine dining

SAVOY

LONDON

PLACE

Autumn Winter menu

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

Hot smoked salmon, saffron potato, crayfish and dill terrine, whipped horseradish crème fraiche (gf)

Pressed smoked chicken, chargrilled baby gem, parmesan dressing, gluten-free Maldon sea salt croutons (gf)

Pressed beetroot terrine, vegan feta, balsamic, rocket cress, gluten-free croute, chives (ve) (gf)

London cured beef bresaola, grilled artichokes, parmesan, rocket, balsamic, oven-dried cherry tomato, gluten-free onion seed melba toast (gf)

Grilled squash, vegan feta, red wine and balsamic reduction, rocket, pickled balsamic shallots, watercress (ve) (gf)

The Bigger Picture



As members of the Sunflower Hidden Disability scheme, we've signed a pledge to train 80% of our team in hidden disabilities awareness. It's a commitment we take seriously because genuine hospitality means making every guest and every colleague feel seen, understood and valued, regardless of what isn't immediately visible. We're also proud holders of the Disability Confident Employer certificate, which shapes the way we recruit, support and develop our people, ensuring everyone has the opportunity to fulfil their potential. Inclusion isn't a box we tick, it's something we actively work at, every day.

HIDDEN
disabilities



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

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Fine dining

SAVOY

LONDON

PLACE

Mains

Featherblade of beef, pressed creamed potato, charred savoy cabbage, roasted butternut squash, shallot and red wine jus (gf)

Roasted salmon, crayfish arancini, saffron cream sauce, roasted broccoli and chives

Grilled seabass, crushed new potatoes, prawn bisque, chives,

Sage-roasted corn-fed chicken supreme, pressed confit leg, sweet potato fondant, wild mushrooms and chicken velouté (gf)

Sweet potato fondant, wild mushroom duxelles, enoki mushrooms, spinach, vegan chive velouté (ve) (gf)

Spiced butternut squash and potato torte, tenderstem broccoli, harissa tomato sauce, pomegranate and vegan sour cream dressing (ve) (gf)

Herb-roasted striploin, dauphinoise potato, roasted carrots, parsnips and swede, sautéed green pea, smoked pancetta, spring onion (gf)
(supplement £5.00 per guest)

Desserts

Poached pear, chocolate brownie slice, raspberry compote, vanilla cream, dark chocolate stick

Vanilla panna cotta, rhubarb compote, vanilla short bread, lemon balm

Caramelised baked rice pudding, port-roasted plums, blackberry sorbet (gf)

Dark chocolate terrine, red wine-poached pear, gluten-free crumb, dark chocolate shards (ve) (gf)

Aquafaba pavlova, coconut cream, kiwi, mango and strawberry, passion fruit gel, pineapple crisp (ve) (gf)

Glazed lemon tart, raspberry sorbet, poppy seed biscuit, meringue, popping candy, raspberry gel

We can offer a coffee and dessert table at no extra cost, to include a selection of seasonal desserts that will allow you guests to have a wider selection of choice

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

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The Bigger Picture



We champion *chocolate* from Islands Chocolate, an artisan British chocolatier sourcing single-origin cacao directly from their own farm in St. Vincent and the Grenadines. They approach chocolate the way a great winemaker approaches a vintage — obsessing over every stage, from farming technique to final production, to draw out the naturally fruity notes the cacao holds. That level of control means complete traceability from bean to bar, an entirely ethical and sustainable supply chain, and a product that genuinely tastes like nowhere else on earth. The result is chocolate that's as good for the soul as it is for the palate — preserving the natural flavanols and antioxidants that make quality cacao worth caring about in the first place.

Islands
CHOCOLATE

SAVOY

LONDON

PLACE

AUTUMN WINTER 2026-27

CHRISTMAS

BY SEARCYS



Christmas refreshment breaks

SAVOY

LONDON

PLACE

Searcys tea and coffee, with mini festive treats

Mini stollen	£5.75
Christmas cake bite	£5.75
Mini mince pies (two per guest)	£5.75
Chef's choice of two	£5.95
Christmas spiced cookie	£3.80
Winter spiced cake	£3.00
Cinnamon carrot cake	£3.50
Spiced mulled wine with mini mince pies (two per guest)	£7.95
Spiced mulled wine with savoury nibbles (two per guest)	£9.95

Hot chocolate station

£7.50 per guest

A luxury hot chocolate with a selection of toppings, for example marshmallows, Baileys cream, and a selection of treats to allow your guests to make their perfect drink!

The Bigger Picture



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. Graduates from *Hotel School* are currently working in our business.



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

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Christmas food stalls

SAVOY

LONDON

PLACE

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

Turkey hot pot, pigs in blankets red onion gravy

Herb and lemon roasted salmon, crushed new potatoes, red onion salsa (gf)

Sweet potato fondant, chestnut mushroom duxelles, roasted balsamic onions (gf) (ve)

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

Maple-roasted root vegetables (gf) (ve)

Green salad (gf) (ve)

Turkish delight cheesecake, raspberry gel

Coconut, raspberry cheesecake, lemon gluten-free base (gf) (ve)

Menu B

Artisan bread

Carved roast Norfolk turkey, cranberry sauce, crispy bacon, fresh bread

Carved honey roasted gammon, piccalilli, balsamic shallots

Pressed chicken terrine, red onion chutney (gf)

Smoked salmon, crayfish and avocado parcel, rocket and chive crème fraîche (gf)

Vegan feta, olives, green beans, new potato, Roma tomato cup, honey mustard dressing (gf) (ve)

Pickled red cabbage winter slaw (gf) (ve)

Baby gem, carrot, pumpkin seeds and radish (gf) (ve)

New potato, vegan mustard mayonnaise, parsley (gf) (ve)

Fruit salad (gf) (ve)

Double chocolate brownie

The Bigger Picture



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

Our fruit and vegetables follow the seasons, not the calendar. Sourced from individual British farms, every ingredient on the plate has a story and a postcode. First Choice Produce and County Supplies keep us connected to the land – so what you eat is at its peak, picked at the right moment, not engineered to last a fortnight on a shelf.

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

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Christmas canapés

SAVOY

LONDON

PLACE

Canapé client's choice*

4 canapés £17.60 | 6 canapés £26.75

8 canapés £35.50 | 10 canapés £44.50

Canapé 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

Christmas canapés

Chicken liver pâté, sesame cone, red onion gel

Colston Bassett stilton croquette, red wine
poached pear, shallot

Cucumber cup vegan cream cheese, balsamic and
chives (gf) (ve)

Smoked salmon, rye croute, horseradish mayonnaise
and dill

Roasted beetroot, vegan feta, balsamic and
parsley (gf) (ve)

Desserts

Rum truffle

Lemon tart, raspberries & meringue shard

Dark chocolate & cranberry ganache (ve)

The Bigger Picture



Our *British cheese* is sourced through Harvey and Brockless, one of the most respected names in speciality food in the UK. They've spent years building direct relationships with traditional cheesemakers, artisan curers, olive growers and food innovators — the kind of connections that take decades to earn and can't be replicated overnight. The result is the largest collection of British farmhouse cheeses available anywhere in the UK, giving us access to an extraordinary depth and breadth of produce that simply isn't available through conventional routes.

HARVEY & BROCKLESS

the fine food c^o

(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.

Christmas bowl food

SAVOY

LONDON

PLACE

Bowl food client's choice*

4 bowls £28.50 | 6 bowls £42.50

8 bowls £56.50 | 10 bowls £69.00

Additional bowl £6.25

Bowl food chef's sustainable selection

4 bowls £25.75 | 6 bowls £38.75

8 bowls £50.75 | 10 bowls £63.00

Additional bowl £5.75

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

Christmas bowl food

Pigs wrapped in blankets, roasted new potatoes, cranberry sauce

Roasted potatoes and carrots, herb stuffing, gravy (ve)

Breaded brie, caramelised red onion marmalade, rocket

Smoked salmon, dill and lemon fishcake, caper mayonnaise

Chicken Caesar salad, quail's eggs, parmesan and anchovies

Christmas pudding, brandy sauce

Raspberry and lemon, baked cheesecake

The Bigger Picture



Our *smoked salmon* and *charcuterie* come from a converted railway arch in Spa Terminus, the heart of fine food production in Bermondsey, London, and home to London Smoke & Cure's small-batch production unit. Small batch, hands-on, produced with the kind of attention that a factory floor simply can't replicate. In a world where so much food production feels disconnected, these are products made with genuine craft, care and character.

LONDON
— Δ ∫ Θ —
SMOKE & CURE
CRAFTED WITH SALT, SMOKE AND TIME

(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.

Christmas fine dining

SAVOY

LONDON

PLACE

Christmas menu

Minimum number 20

2 course £89.00 per guest

3 course £99.00 per guest

Three hours of unlimited wine, beer, winter cocktails and soft drinks

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

Starters

Pressed smoked chicken, quail's egg, mustard mayonnaise, gluten-free croute, frisée, dried cherry tomato and parmesan (gf)

Chapel & Swan smoked salmon pillow, avocado, crayfish, chives and crème fraîche, marinated plum tomato, rocket, balsamic (gf)

Quinoa, beetroot, Romanesco, vegan pesto and pea shoots (gf) (ve)

Mains

Roasted Norfolk turkey, onion stuffing, pigs in blankets, fondant potato, carrots and Brussels sprouts

Pan-fried seabass, butternut squash rosti, stem broccoli, chive velouté (gf)

Pressed shin of beef hot pot, chive mash, red wine jus and honeyed carrots

Rolled grilled aubergine, fine ratatouille, spaghetti vegetables and garlic velouté (gf) (ve)

Desserts

Christmas pudding, brandy sauce, vanilla ice cream

Glazed lemon tart, raspberries, vanilla cream, torched meringue

Frosted vegan carrot cake, raspberry sorbet (ve)

Chef's seasonal dessert station with coffee and a selection of delicious desserts and winter treats

The Bigger Picture



Searcys Christmas pudding has been made to the same recipe since 1890 and there's a very good reason we've never changed it. Over a century of tradition is baked into every pudding, a recipe refined long before shortcuts existed and passed down through generations of makers who understood that some things simply shouldn't be tampered with. Rich, deeply spiced and properly dense, it's the kind of pudding that reminds you what Christmas pudding is supposed to taste like. Some things genuinely do get better with age — this is one of them.

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

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SAVOY

LONDON

PLACE

AUTUMN WINTER 2026-27

DRINKS

BY SEARCYS



Drinks list

SAVOY

LONDON

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
Searcys Classic Cuvée Brut, Surrey England 2016 12% (ve)	£56.00

No and low alcohol sparkling wine

Wild Idol Alcohol-Free Sparkling wine	£50.00
Wild Idol Alcohol-Free Sparkling Rosé	£50.00

White wines

Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2023 11% (ve) Organic	£34.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa, 2023 13.3% (ve)	£35.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand 2023 12.5%	£40.00
Corralillo Riesling, Matetic, Casablanca, Chile 13.5% Organic	£40.00
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy 13%	£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
Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France 12.5%	£46.00

Rosé wines

Côtes de Provence, Mas Fleurey Rosé, Provence, France, 2023 12.5%	£42.00
Chapel Down English Rosé, England 2023 12.5%	£46.00

Red wines

Six Poets Cabernet Sauvignon California, USA NV 13%	£34.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022 13.5% (ve) Organic	£35.00
Visconti della Rocca Primitivo, Puglia, Italy, 2023 13%	£36.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 2023 13% (ve)	£38.00
Château La Fréneraie Bordeaux Supérieur, Château Fréneraie, 2020 14.5%	£37.00
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina, 2024 14%	£44.00
Journey's End V4 Cabernet Sauvignon, Stellenbosch, South Africa, 2019 14%	£45.00
Luke's Pinot Noir, Balfour, Kent, England 2023 13.0% (ve)	£52.00
Xavier Monnot Maranges, 1er Cru Clos de la Fussière, Burgundy	£58.00

Champagne

Searcys Selected Cuvée, Brut 12.5%	£75.00
Laurent-Perrier La Cuvée 12%	£95.00
Veuve Clicquot Yellow Label 12%	£99.00

Rosé champagne

Searcys Selected Cuvée, Rosé Brut, NV 12.5%	£80.00
Laurent-Perrier Rosé 12%	£120.00

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.

Drinks list

SAVOY

LONDON

PLACE

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

The Bigger Picture



Lemonaid Beverages makes soft drinks the way they should be, with 100% Fairtrade, organic, natural ingredients. What's more, for every bottle sold, they 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 their growing regions.

LEMONAID⁺

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.

Food and drinks packages

Drinks Packages

Including chefs choice bar nibbles on arrival

	1 hour	2 hours	3 hours	4 hours
Beer House wine Soft drinks	£21.95	£39.95	£44.95	£49.95
Beer House wine Soft drinks arrival Winter cocktail/mocktail	£26.95	£44.95	£49.95	£55.95
Beer House wine Soft drinks 1 hour sparkling wine	£29.95	£48.95	£52.95	£57.95
Beer House wine Soft drinks 1 hour house Champagne	£32.95	£52.95	£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 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

Additional bowls of nibbles

£7.10 per bowl

Sea salted hand-cooked crisps (gf)

Marinated olives, garlic, lemon (gf)

Vegetable crisps

Cheese pinwheels

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 still water per guest

Dinner drinks package £19.00

Includes ½ bottle house wine and ½ bottle of filtered still 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

SAVOY

LONDON

PLACE

Minimum 30 guests

£10.50 each | Choice of 3 £27.50

Cocktails

Warm Winter Mulled Cider

Aspalls Cyder, Henry de Querville Calvados, cold-pressed apple juice, orange, cloves, cinnamon and allspice

Chins' House Recipe Old Fashioned

Zacapa No. 23 Rum, Falernum liqueur, aromatic bitters, orange twist

Winter Spiced Negroni

Tanqueray TEN gin, Taylors Tawny Port, Campari bitters, orange, herbs and spices

Non-alcoholic mocktails

Minimum 10 guests

£8.00 each

Winter Berry Delight

ANON alcohol-free, cloudy apple juice, blackberries, raspberries, cranberries, orange and cinnamon sticks

Delicious Winter Gimlet

Tanqueray 0.0%, fresh lime juice, Fever Tree tonic water, apple cider vinegar, lime and herbs

Paloma

Three Spirits Livener, grapefruit soda, tajin seasoning and grapefruit

The Bigger Picture



We promote *mindful drinking* by providing premium no- and low-alcohol options, working with producers who treat low-alcohol as a craft in its own right rather than an afterthought. Every option on our list has been chosen because it genuinely stands up on flavour – complex, considered drinks that happen to be low or alcohol-free, not compromises. Whether guests are designated drivers, taking a break, or simply choosing differently that evening, they'll find something on our menu worth getting excited about.

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.