





Searcys Christmas refreshment breaks

SAVOY

LONDON

PLACE

Searcys tea and coffee, with mini festive treats

Mini stollen £5.75

Christmas cake bite £5.75

Chef's choice of two £7.50

Mini mince pies (two per guest) £5.75

Spiced mulled wine with mince pies (two per guest) £7.95

Spiced mulled wine with savoury nibbles (two per guest) £9.95

Mature cheddar cheese straws

Smoked bacon and red onion sausage rolls



Client's choice

4 canapés £16.75 | 6 canapés £25.50 8 canapés £33.75 | 10 canapés £42.25

Chef's sustainable selection

4 canapés £15.25 | 6 canapés £22.75 8 canapés £30.50 | 10 canapés £37.75

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

Parma ham, gluten-free croute, honey drew melon (gf)

Chicken liver parfait, cranberry gel and rocket

London Smoke & Cure bresaola, celeriac remoulade (gf)

Grilled artichoke, whipped stilton, red wine pears and pickled walnuts (gf) (ve)

Potted peppered mackerel, rye, creamed horseradish

Cream cheese, chive blini, confit red onion (v)

Marie rose prawn cucumber, smoked paprika (gf)

Mushroom pinwheel, Golden Cross goat's cheese, rocket (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.





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Client's choice

4 bowls £27.00 | 6 bowls £40.50 8 bowls £53.50 | 10 bowls £65.75 Additional bowl £6.25

Chef's sustainable selection

4 bowls £24.50 | 6 bowls £36.75 8 bowls £48.50 | 10 bowls £60.00 Additional bowl £5.75

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

Shredded confit turkey leg, crushed thyme potatoes, maple glazed carrot, Brussel tops and turkey gravy Garlic roasted seitan, crushed thyme potatoes, maple glazed carrot, Brussel tops and onion gravy (ve) Flaked salmon, pressed garlic potato, chive, crispy onion

Roasted beets, red pepper hummus, endive, orange and rocket (gf) (ve)

 $Pan-fried\ sage\ and\ onion\ stuffing,\ olive\ oil\ mash,\ cranberry\ sauce\ and\ caramelised\ red\ onion\ (gf)\ (ve)$

Christmas pudding, brandy sauce, red currants



Client's choice

£42.00 per guest

Chef's daily sustainable selection

£37.00 per guest

Seated supplement £6.00 per guest

Please select one menu for all guests

Minimum numbers 25

Menu One

Roasted Norfolk turkey, chestnut stuffing, onion gravy, pigs in blankets

Pan fried salmon, spinach, lemon mayonnaise

Vegan smoked cheese glazed Parsnip fondant, filled with field mushroom and spinach (gf) (ve)

Thyme and garlic roasted potatoes (gf) (ve)

Garlic roasted root vegetables (gf) (ve)

DESSERTS

Gingerbread baked cheesecake, rhubarb compote

Vegan chocolate, sour cherry, coconut cream and gluten-free crumb (gf) (ve)

Menu Two

Shin of beef cobbler, herb scone

Smoked cheddar cheese rarebit glazed haddock, roasted tomato, herd dressing

Celeriac, sweet potato, vegan cream torte, vegan tomato pesto dressing (ve)

Rosemary roasted new potatoes

Glazed carrots

Green salad

DESSERTS

Glazed lemon tart, meringue shards

Mini mince pies



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Three-course lunch £89 per guest

Three-course dinner £99 per guest

Three hours of unlimited wine, beer, Winter Cocktail and soft drinks

STARTERS

Chicken liver parfait, grape chutney, brioche, watercress (gf)

Field mushroom and chestnut pâté, cranberry gel, tarragon, garlic croutons (gf) (ve) London Smoke & Cure smoked salmon, buckwheat blini, keta, crème fraiche, rocket

MAINS

Roasted Norfolk turkey, herb stuffing, pigs in blankets, roast potato, parsnips, savoy cabbage (can be gf on request in advance)

Salmon fillet in puff pastry with spinach, roasted parsnips, chive velouté

Layered aubergine, grilled peppers and smoked vegan cheese, wilted rocket, tomato balsamic dressing (gf) (ve)

DESSERTS

Steamed Christmas pudding, roasted plum, Chantilly brandy cream

Glazed lemon tart, raspberries, meringue and lemon balm

Vegan chocolate, cherry compote, dark chocolate shavings, rum-soaked vegan sponge (gf) (ve)