



**SAVOY**

LONDON

**PLACE**

BY SEARCYS

**HOSPITALITY MENUS**

AUTUMN WINTER 2025/2026

# 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**

## Contents

Sustainability pledges	3	Half and half	11	Drinks list	24
Local London partners	4	Fork buffet	12	Food and drinks packages	27
Breakfast	5	Canapés	14	Cocktails	28
Refreshment breaks	7	Meze	17	Corkage	29
Small rooms menu	8	Bowl food	20		
Crew food	9	Bar nibbles	21		
Sandwiches	10	Fine dining	22		





## 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.

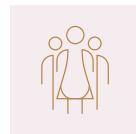
## nurturing & growing talent



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



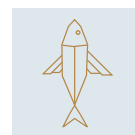
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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.



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



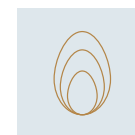
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



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



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe 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 work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

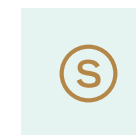


We will only use British RSPCA-assured fresh milk by the end of 2025.



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 CO<sub>2</sub> footprint, measured using our Nutritics system.

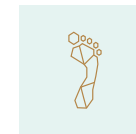
## step up



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.

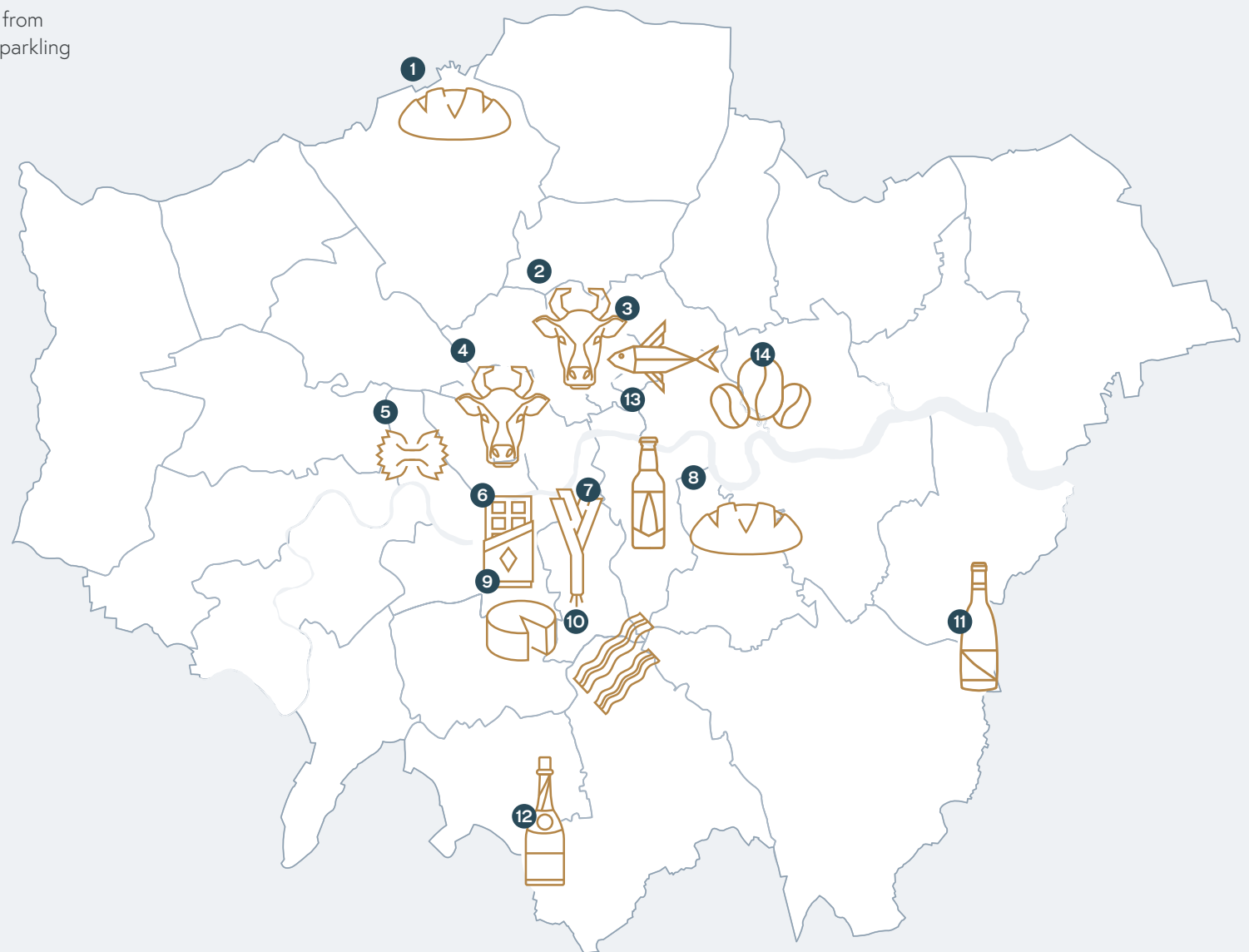


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

## 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



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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
Soy yoghurt, strawberries, linseeds (gf) (ve)	£3.70
Carrot, ginger and orange shot (gf) (ve)	£3.50
Sun-dried apricot flapjack (gf)	£3.50
Vegan bran and apple loaf (gf) (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, sunblushed 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 eggs 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.

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# 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 (bottle)	£3.50
Orange or apple juice (ltr)	£6.00
Freshly squeezed orange, apple or pear juice (ltr)	£11.50
Sparkling elderflower (ltr)	£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 skewers, passion fruit sauce(ve)(gf)	£4.25

Freshly baked cookies	£2.50
Cupcakes with sugar paper logo	£4.50

### 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 treats.

**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.

### Healthy swaps

**THE CHEF CAN SWAP 50% OF YOUR BISCUITS, CAKES OR PASTRIES FOR HEALTHY OPTIONS. THIS WOULD BE CHEFS CHOICE ON THE DAY.**

Fruit bowl for 10–12 people (ve) £30.00

### 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

**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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\* Please provide a logo 14 days in advance.

## Small rooms menu

### Beverages

Freshly squeezed orange, apple or pear juice (ltr)	£11.00
Sparkling elderflower (ltr)	£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 with sugar paper logo*	£4.50
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**

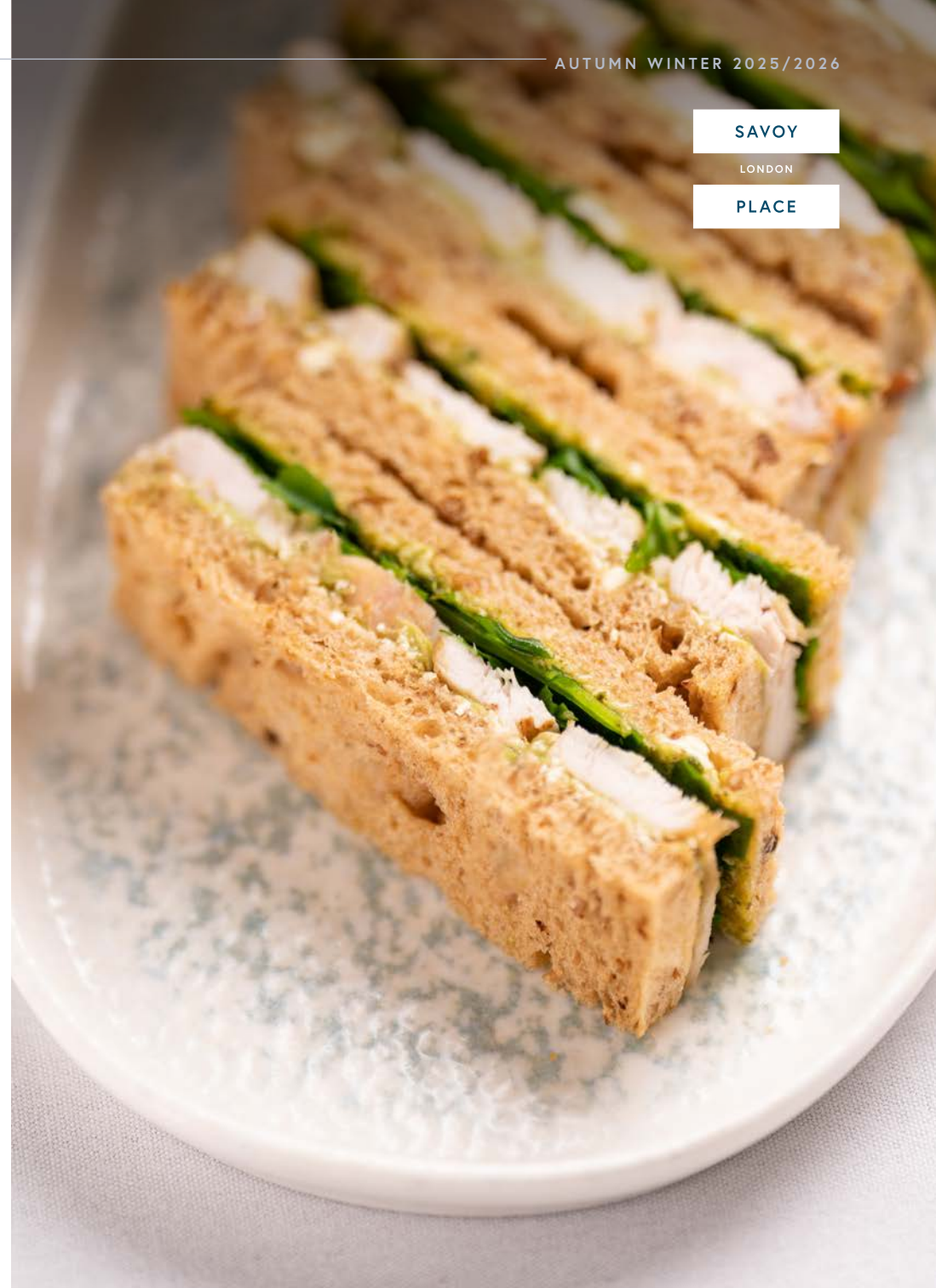
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# Sandwiches

## 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, focaccia, wraps 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 finger food

## 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

Confit duck, pork and red onion sausage roll, glazed sesame seed (cold)

BBQ jackfruit spring roll, sweet chilli sauce (ve) (hot)

Sweet potato falafel, beetroot hummus, toasted sesame seeds (gf) (ve) (hot)

Feta, olive and sun-blush tomato tart (cold)

Wild mushroom scotch egg, tarragon mayonnaise (cold)

Breaded salmon bites, tartare sauce (hot)

Roasted hasselback sweet potato tart, coconut (ve) (cold)

Sweet chilli and sesame seed chicken bites (gf) (hot)

Indian spiced aubergine skewer, mango chutney (gf) (ve) (hot)

## Dessert

Trio of chocolate slices and chocolate shards

Coconut and cherry cheesecake pot, dark chocolate shards (gf) (ve)

Coconut panna cotta, mango, kiwi and passion fruit gel (gf) (ve)

Baked raspberry cheesecake, white chocolate and mint

Mango delicie, toasted coconut, toasted marshmallow

Blueberry meringue pie

Pear tart, clotted cream and red wine glaze

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

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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

Butternut squash, red onion hot pot (gf) (ve)

Roast flat mushrooms, sautéed leeks, sweet potato and vegan smoked cheese (gf) (ve)

Spinach and chestnut mushroom enchiladas, vegan parmesan (ve)

Roasted beets, parsnip, apple, kale and dried cranberries (gf) (ve)

New potato, celery, radish, chive and onion seed, vegan mayonnaise dressing (gf) (ve)

Baby gem, chicory, poached pear and crumbled blue cheese (gf)

Vanilla coconut yoghurt, poached plums (gf) (ve)

Raspberries, shredded mint (gf) (ve)

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## Menu B

Sweet chilli chicken skewers, roasted peppers, sweet chilli sauce (gf)

Pan-fried salmon, quinoa, sweet potato, spring onion and salsa verde dressing (gf)

Chickpea and pepper enchilada, vegan smoked cheese and crispy onions (ve)

Red and green cabbage and carrot slaw, vegan mayonnaise dressing (gf) (ve)

Kale Caesar salad, avocado and radicchio, Maldon Sea salt croutons

Coconut and raspberry cheesecake pot, toasted coconut (gf) (ve)

Apple and blackberry meringue pie

## Menu C

Red wine-braised beef, button mushrooms, smoked bacon, parsley and silver skin onions (gf)

Herb crumbed cod fillet, caramelised red onion, black olive dressing

Cauliflower, sweet potato and tarragon cobbler (gf) (ve)

Roasted new potatoes (gf) (ve)

Parsley carrots (gf) (ve)

Green salad (gf) (ve)

Red wine pear, chocolate tart (gf) (ve)

Lemon tart, Chantilly cream



# Fork buffet

## Menu D

Lamb shoulder, tarragon, carrot hot pot (gf)

Pollock, smoked salmon dill and caper fishcake

Aubergine tagine, black olives, preserved lemon and cauliflower rice (gf) (ve)

Roast pumpkin, pumpkin seed, baby leaf, shallot, sherry vinaigrette dressing (gf)

Puy lentil, beetroot, roasted red onions, kale and pomegranate (gf)

Chocolate chip brownie, clotted cream

Lime vegan cream cheesecake, port-roasted plums, gluten-free crumb (gf) (ve)

## Menu E

Pork shoulder and shin of beef lasagne, parmesan crust

Thai crab cake on sautéed peppers and courgette, sweetcorn salsa

Broccoli, red onion and cauliflower bake (gf) (ve)

Cucumber, cherry tomato, spring onions, carrot and rocket (gf) (ve)

Quinoa and bulgur wheat, lemon and pomegranate, red onions, parsley, chives, basil and feta

Salted caramel tart, banana crisp and chocolate shard

Vegan lemon posset, roast rhubarb, vanilla, gluten-free crumb (gf) (ve)

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# Canapés

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## Client's choice\*

4 canapés £16.75 | 6 canapés £25.50

8 canapés £33.75 | 10 canapés £42.25

## Chef's choice

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

### Fish

#### COLD

Smoked mackerel, trout and crayfish press, creamed horseradish (gf)

Layered Wye and Tyme smoked salmon, buffalo mozzarella, basil terrine (gf)

Atlantic prawn, Marie Rose sauce, chopped baby gem

Beetroot gravadlax, apple gel, brochette, salmon keta and dill

#### HOT

Pancetta-wrapped monkfish, rosemary and garlic mayonnaise (gf)

Tempura curried tiger prawn, cucumber raita

Crayfish, leek, lemon arancini, chilli and garlic mayonnaise

Chargrilled pomegranate molasses salmon, lemongrass brochette, red onion, parsley and mint salsa

### Meat

#### COLD

Confit duck, quail egg scotch egg, truffle mayonnaise

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

Whipped chicken liver, croustade, red onion confit and crispy onions

Coronation chicken, poppadom, smoked paprika and coriander

#### HOT

Pressed shin of beef croquette, blue cheese mayonnaise

Confit pork belly, teriyaki glaze, pickled cucumber and sesame seed (gf)

Chicken and chorizo arancini, spiced tomato jam

Confit duck

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# Canapés

## Vegetarian

### COLD

Golden Cross goat's cheese and beetroot macaroon, chive cress

Whipped stilton, baby gem heart, pickled walnut and onion seed (gf)

Soft poached quail egg, celeriac remoulade, Comté cheese, blini, toasted pumpkin seeds

Pickled cauliflower, button onions and cucumber, mustard mayonnaise and peppers crostade (gf)

### HOT

Pan-fried bubble and squeak, chopped duck egg and parsley dressing (gf)

Smoked cheese and onion seed crispy mac and cheese, red onion jam

Chargrilled curried new potato, spinach, onion and Roma tomato (gf)

Wild mushroom, parsley and garlic potato hash, baked feta (gf)(ve)

## Plant-based – sustainable menu

### COLD

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

Cucumber, red pepper hummus, Kalamata olive crisps (gf) (ve)

Rolled chargrilled courgette, vegan feta, red pepper jam (gf) (ve)

Curried sweet potato tart tatin, mango chutney (ve)

### HOT

Celeriac dauphinoise press, vegan parmesan (ve)

Sweet chilli roasted pepper, spring onions and sesame seeds (gf) (ve)

Caramelised red onion tart tartin, thyme and garlic (ve)

Jerusalem artichoke, chestnut mushroom and parmesan arancini (v)

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# Canapés

## Desserts

Dark chocolate cone, chocolate shard and dried raspberries (gf) (ve)

Coconut cheesecake chocolate, passion fruit gel (gf) (ve)

Red poached pear slice

Apple meringue tart

Baked cheesecake, blackberry, confit lemon

Caramelised pineapple, orange and vanilla (gf) (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

4 bowls £24.50 | 6 bowls £36.75  
8 bowls £48.50 | 10 bowls £60.00  
Additional bowl £6.25

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

#### Meat

##### COLD

Smoked duck, confit butternut squash, chestnut mushrooms, sweet chilli jam (gf)

Pressed ham hock, chicken liver parfait, brioche toast and red onion marmalade

London Cure chorizo wrapped around feta, chives, spiced tomato and onion seed chutney (gf)

##### HOT

Braised shin of beef, stilton, button mushroom sauce, spring onion mash (gf)

Lamb kofta bites, minted cucumber yoghurt, pomegranate

Chicken and chorizo arancini, garlic mayonnaise and chorizo crisps

Pulled pork slider, red cabbage slaw, sesame brioche bun

#### Fish

##### COLD

Crayfish, avocado and tomato tartin, rocket (gf)

Hot smoked salmon, wasabi potato salad, spring onions, sweetcorn and crème fraîche (gf)

Seafood salad, flaked tuna, green beans, chargrilled new potatoes, cherry tomatoes and Kalamata olives (gf)

##### HOT

Smoked salmon, lemon and caper fishcake, tartare sauce

Onion seed coated chilli prawn arancini, garlic parsley salsa verde

Smoked haddock and chive scotch egg, parsley

Herb-roasted pollock, confit lemon, rocket, cress (gf)

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## Bowl food

### Vegetarian

#### COLD

Crumbled Capricorn goat's cheese, beetroot, spring onions, balsamic, rocket (gf)

Colston Basset, red wine poached pears, chicory, apples and celery (gf)

Feta, Kalamata olives, cucumber, cherry tomato, red onion, rapeseed oil dressing (gf)

Soft poached egg, fava bean, cherry tomato, cumin, tahini, lemon, garlic dressing (gf)

#### HOT

Breaded brie, cranberry compote, onion seeds and rocket

Cauliflower, potato and paneer curry, spring onions, braised rice

Smoked cheese mac and cheese bites, caramelised tomato and onion chutney

Beetroot and ricotta ravioli, pesto dressing, crispy onions

### Plant-based – sustainable menu

#### COLD

Spiral courgettes, edamame beans, radish, lime, sesame and coconut dressing, toasted coconut (gf) (ve)

Kale, cooked beetroot, dried cranberry, rainbow carrots with lemon, garlic, mustard dressing (gf) (ve)

Tex mex roasted sweet potato, black bean, sweetcorn, avocado, cherry tomato, red onion, coriander, lime dressing (gf) (ve)

Chargrilled fennel, Kalamata olives, spring onions, garlic, lemon and parsley dressing (gf) (ve)

#### HOT

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

Harissa button mushrooms, cauliflower rice (gf) (ve)

Pressed sweet potato, celeriac, parsnip torte, smoked mozzarella (gf) (ve)

Sweet chilli portobello mushroom bao bun, pickled red cabbage (ve)

\*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.

#### (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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## Bowl food

### Desserts

Roast rhubarb, crème diplomat, Italian meringue and raspberries

Apple and blackberry Eton Mess (gf)

Dark chocolate mousse, sour cherry compote, dark chocolate shards, mint cress (gf) (ve)

Coconut cheesecake, gluten-free crumb, mango, kiwi and passion fruit gel (gf) (ve)

Spiced plum, mascarpone cream

Poached pear and vanilla panna cotta, raspberries, dark chocolate

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# Mezze

## MINIMUM 20 GUESTS

£29.95 per guest

Sautéed beef meat balls, spiced tomato sauce

Quinoa falafel (gf) (ve)

Spiced salmon skewer (gf)

Coconut, mint and cucumber yoghurt (gf) (ve)

Grilled halloumi, pomegranate and orange (gf)

Celeriac and sweet potato torte (gf) (ve)

Beetroot hummus (gf) (ve)

Olive oil hummus (gf) (ve)

Seven spiced roasted cauliflower (gf) (ve)

Tahini soy dip (gf) (ve)

Baba ghanoush (gf) (ve)

Coconut, mint and cucumber yoghurt (gf) (ve)

Grilled flatbread

Pickled red cabbage (gf) (ve)

Brie and figs, honey and crackers

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## Bar nibbles

£6.75 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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## Fine dining

### Autumn winter 2025/2026

#### 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 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

Smoked mackerel, trout, dill and crayfish press, creamed horseradish, gluten-free croute (gf)

Roast and pickled beets, vegan feta, chargrilled baby gem, gluten-free croute and red sorrel cress (gf) (ve)

Jerusalem artichoke and caramelised red onion, vegan parmesan mayonnaise artichoke chips (ve)

Confit duck, chicken liver parfait, gribiche sauce, brioche and rocket

Roast butternut squash rosti, poached egg and hollandaise, chive oil (v)

London Cure smoked salmon, horseradish crème fraîche, roasted beets, watercress and lambs leaf (gf)

Chargrilled butternut squash, whipped golden cross goat's cheese, balsamic pearls, pomegranate

Balsamic roasted red onion, vegan cream cheese, basil cress, toasted pumpkin seeds, rapeseed oil dressing (ve) (gf)

Parma ham, celeriac remoulade, quail eggs, gluten-free croute, rocket (gf)

Chestnut mushroom scotch egg, tarragon mayonnaise, truffle, parmesan and rocket cress (v)

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

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## Fine dining

### Mains

Pressed rib of beef, dauphinoise potatoes, roasted carrots, pea puree, red wine jus (gf)

Roasted rump of lamb, butternut squash, crushed new potatoes, leeks, roasted red onion, thyme jus (gf)

Pan-fried salmon, sautéed leeks, spinach, chargrilled new potatoes, gluten-free dill crumb, shrimp and caper butter sauce (gf)

Pan-fried seabass, bouillabaisse

Roast corn-fed chicken, roasted carrots, Brussels, creamed chicken velouté, game chips

Cider-braised pork belly, garlic potatoes, savoy cabbage, sautéed chorizo, spring onions, roasted apple, cream sauce

Chargrilled aubergine and roasted peppers schnitzel, basil pesto, kale and horseradish cream (gf) (ve)

Sautéed shallot and chestnut mushroom dauphinoise, tenderstem broccoli, wild mushroom sauce (gf) (ve)

Chickpea, red quinoa, roasted Spanish onion, tahini dressing, coriander and pomegranate (gf) (ve)

Roast pork shoulder, black pudding croquette, fondant potato, confit butternut squash, savoy cabbage, cider sauce

Venison hot pot, balsamic roasted red onions, green beans, crispy onions, red wine jus and polenta chips

### Desserts

Dried apricot tart, clotted cream, raspberries, caramel tuile

Roasted rhubarb, Italian meringue, crème diplomat, raspberries

Apple tart tatin, tonka bean ice cream, salted caramel, popcorn and apple crisp

Dark chocolate fondant, banana crème fraîche, banana crisp and white chocolate shavings

Coconut cheesecake, passion fruit gel, mango and kiwi (gf) (ve)

Dark chocolate pavé, red wine pear, dark chocolate shavings (gf) (ve)

Vanilla panna cotta, mango, rhubarb, nutmeg cream sauce and gluten-free crumb (gf)

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# Drinks list

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## 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
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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
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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

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

### Champagne

Searcys Selected Cuvée, Brut 12.5%	£70.00
Perrier-Jouët Grand Brut 12%	£89.00
Laurent-Perrier La Cuvée 12%	£89.00
Veuve Clicquot Yellow Label 12%	£89.00
Pol Roger Reserve Brut 12.5% (ve)	£89.00
Tattinger Prelude 12% (ve)	£92.00
R de Ruinart Brut 12.5% (ve)	£94.00
Pommery Blanc de Blancs Apanage 12.5%	£97.00
Laurent-Perrier Ultra Brut 12% (ve)	£99.00
Veuve Clicquot Vintage Réserve Brut 12% (ve)	£110.00
Ruinart Blanc de Blancs 12.5% (ve)	£130.00

### Rosé champagne

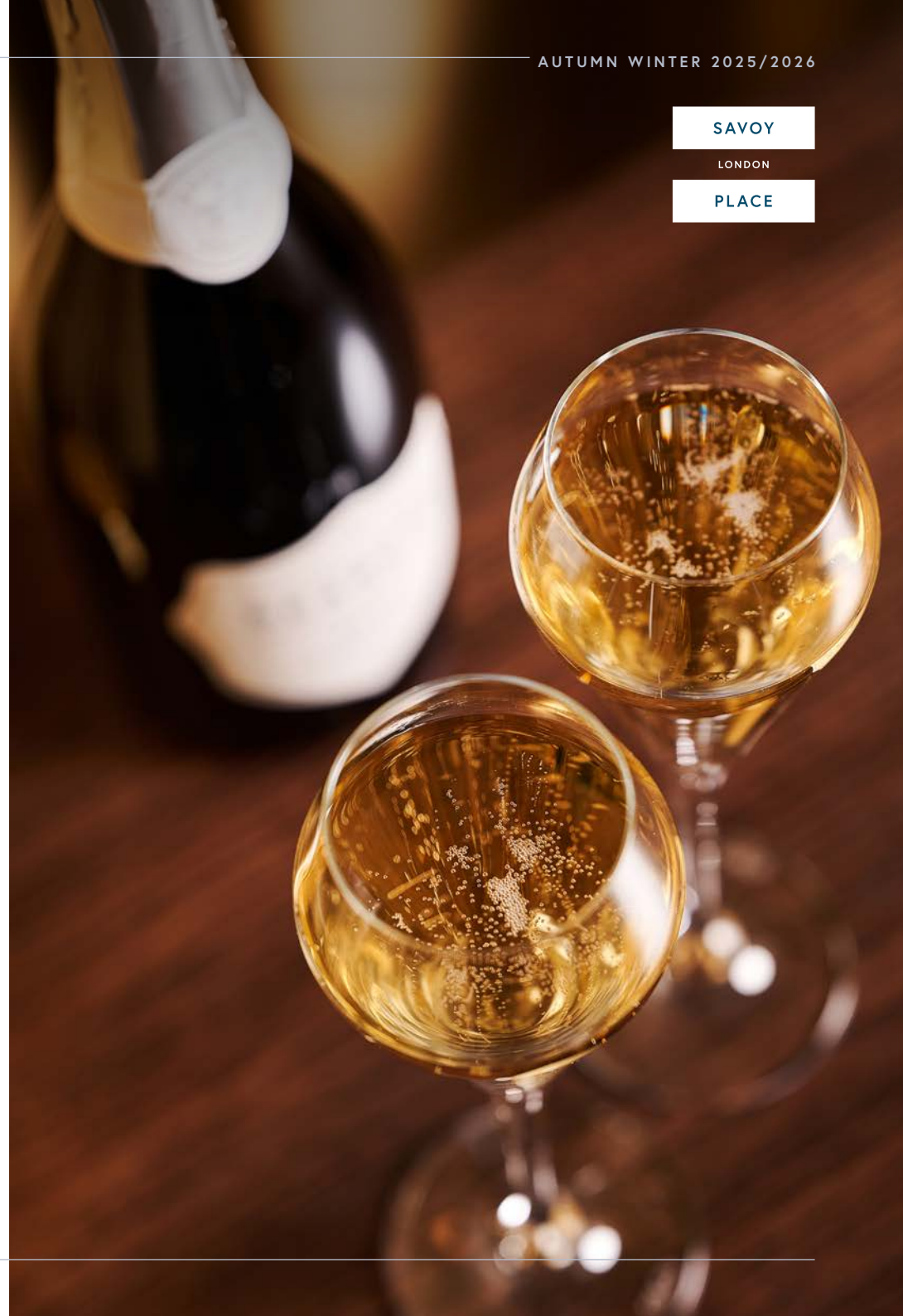
Searcys Selected Cuvée, Rosé Brut, NV 12.5%	£70.00
Laurent-Perrier Rosé 12%	£120.00

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## Drinks list

### 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
Coke Cola (330ml)	£3.95
Coke Zero (330ml)	£3.95



## LEMONAID<sup>+</sup>

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

### 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   Winter 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

**Please note that we are only able to cater for a minimum of 30 guests, or in multiples of 30 thereafter.**

£10.00 each | Choice of 3 £26.00

### Savoy Place 10<sup>th</sup> Anniversary House Winter Cocktail

Buffalo Trace bourbon, Cointreau Triple Sec orange liqueur, Fever Tree cloudy lemonade, fresh lime juice

### Dark and Stormy

Woods Old Navy rum, Fever Tree ginger beer, fresh lime, candied ginger

### Espresso Martini on the rocks

42 Below Vodka, Kahlúa coffee liqueur, freshly ground espresso coffee, chocolate, coffee beans

## Non-alcoholic mocktails

**Please note that we are only able to cater for a minimum of 10 guests, or in multiples of 10 thereafter.**

£7.50 each

### The Savoy Place House Mocktail

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

### Rhubarb and Ginger

Whitley Neill rhubarb and ginger non-alcoholic gin, Fever Tree rhubarb and raspberry tonic, fresh lime and raspberry

### Spiced Mulled Wine

Pomegranate juice, blackberries, cloudy apple juice, cinnamon, star anise, cloves, orange

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*Make it Special.  
Make it Searcys.*

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BY SEARCYS