



SAVOY
EVENTS

SAVOY

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SAVOY

EVENTS



BREAKFAST AT THE SAVOY

SAVOY

BREAKFAST AT THE SAVOY

SIMPLY SAVOY

£40.00 PER GUEST

BEVERAGES

Juice

Orange | Grapefruit | Apple

Selection of JING Tea & Filter Coffee

HOT

Scrambled Organic Eggs

Baked Beans

Cumberland Sausage

Smoked Streaky Bacon

Portobello Mushrooms

Plum Tomatoes

COLD

Yoghurt (v)

Natural Greek Yoghurt

Low Fat Natural Greek Yoghurt

Organic Fruit Yoghurt La Ferme des Peupliers

Selection of Bakery Items

Croissants | Danish Pastries | Muffins



SAVOY



BREAKFAST AT THE SAVOY

SAVOY WELLBEING

£39.00 PER GUEST

BEVERAGES

Juice

Carrot & Ginger | Kale | Cucumber | Apple | Pear

Selection of JING Tea & Filter Coffee

HOT

Plain Egg White Omelette

Whole Roasted Vine Tomato

Asparagus, Broad Beans & Rocket Salad

Sliced Avocado

COLD

Yoghurt (v)

Natural Greek Yoghurt

Low Fat Natural Greek Yoghurt

Organic Fruit Yoghurt La Ferme des Peupliers

Quinoa (v)

Organic Quinoa Salad with Low Fat Cheese, Spring Onions
and Tomato

Fruit Salad

Assorted Seasonal Fruits

Berries

Raspberry | Strawberry | Blueberry | Blackberry

SAVOY



BREAKFAST AT THE SAVOY

SUPPLEMENTS

COLD ADDITIONS

British Cheese Selection (v)

Shropshire Blue | Tunworth | Winterdale

Lincolnshire Poacher

Selection of Homemade Breads & Accompaniments

£12.00

Selection of Cold Cuts

Gammon Ham | Bresaola | Roasted Sirloin

Gherkins | Pickled Onions | Wholegrain Mustard

Selection of Homemade Breads

£12.00

London Smoked Salmon

Cream Cheese | Chives | Toasted Bagel

£7.00

HOT ADDITIONS

Eggs Benedict | Eggs Royal | Eggs Florentine

Ham or Salmon or Spinach | Muffins | Poached Eggs

Hollandaise

£9.00

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EVENTS



COFFEE BREAKS

SAVOY



COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

ARRIVAL

Orange or Apple Juice

£3.00

Freshly Brewed Coffee

Decaffeinated Coffee | Assorted Teas

£6.00

FROM THE BAKERY

Assorted Mini Muffins (v)

£7.00

Croissants | Pains au Chocolat | Danish Pastries (v)

Freshly Baked Selection

£8.00

HEALTHY

Homemade Granola Bars (v)

£6.00

Probiotic Yoghurt (v)

£6.00

Organic Fruit Yoghurt La Ferme des Peupliers (v)

£7.00

Toasted Nuts | Sun-dried Fruits (v)

£7.00

MID-MORNING

Freshly Brewed Coffee

Decaffeinated Coffee | Assorted Teas

£6.00

Tenderstem Broccoli and Asparagus Quiche (v)

£8.00

Seasonal Mushroom Tartlet (v)

Caramelised Goat's Cheese | Thyme Flowers

£8.00

Scottish Smoked Salmon Crumpet

Lemon Crème Fraîche | Dill

£9.00

Double Baked Stilton and Green Apple Soufflé (v)

£9.00

SAVOY

COFFEE BREAKS

AFTERNOON COFFEE BREAK

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

DRINKS

Peach Melba Ice Tea
£5.00

Elderflower Fizz
£5.00

Juice Shooters

Carrot & Ginger | Lime & Mint
Orange, Mango & Passionfruit
Cucumber | Coconut | Citrus
£6.00 FOR 2 FLAVOURS

SNACKS

Jars & Bowls of Sweet and Savoury Popcorn
£5.00

Jars & Bowls of Caramelised Nuts (v)
£7.00

Selection of Afternoon Tea Sandwiches
£8.00

Selection of Afternoon Tea Pastries
£8.00



SAVOY

EVENTS

TRADITIONAL AFTERNOON TEA



SAVOY



TRADITIONAL AFTERNOON TEA

£80.00 PER GUEST

FINGER SANDWICHES

Moscato Pickled English Cucumber | Herbed Ricotta Spread
Spinach Bread

Burford Brown Egg | Young Norfolk Watercress | Multigrain
Bread

Traditional Coronation Chicken | Golden Raisins | White
Bread

British Pastrami | Celeriac Remoulade | Dorchester Wasabi
Mayonnaise | Malbran Bread

OPEN SANDWICHES

Scottish Smoked Salmon | Caviar | Chive Cream Cheese
Lemon Brioche

Graceburn Feta Cheese | Spiced Butternut Squash
Lincolnshire Kale | Savoury Tartlet

SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SIGNATURE SAVOY CAKES

Seasonal Fruit Tart

Crunchy Pastry | Fruit Confit | Seasonal Fresh Fruit

Shades of Chocolate

Cocoa Nibs | Tahitian Vanilla Alto El Sol Mousse

Rice Pudding

Spiced Plum Compote | Oat Milk

Signature Savoy Sandwich

Honey Sponge | Clementine Marmalade | Chamomile
Infusion

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

SAVOY



TRADITIONAL HIGH TEA

£90.00 PER GUEST

FINGER SANDWICHES

Moscato Pickled English Cucumber | Herbed Ricotta Spread
Spinach Bread

Burford Brown Egg | Young Norfolk Watercress | Multigrain
Bread

Traditional Coronation Chicken | Golden Raisins | White
Bread

British Pastrami | Celeriac Remoulade | Dorchester Wasabi
Mayonnaise | Malbran Bread

OPEN SANDWICHES

Scottish Smoked Salmon | Caviar | Chive Cream Cheese
Lemon Brioche

Graceburn Feta Cheese | Spiced Butternut Squash
Lincolnshire Kale | Savoury Tartlet

MAIN

Pan-Seared Red Bream | Stewed Lentils | Chilli Herb Oil
Herb Salsa

or

Organic Quinoa | Grilled Aubergine | Pickled Red Cabbage
and Golden Raisins | Apple Vinegar Dressing

SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SIGNATURE SAVOY CAKES

Seasonal Fruit Tart

Crunchy Pastry | Fruit Confit | Seasonal Fresh Fruit

Shades of Chocolate

Cocoa Nibs | Tahitian Vanilla Alto El Sol Mousse

Rice Pudding

Spiced Plum Compote | Oat Milk

Signature Savoy Sandwich

Honey Sponge | Clementine Marmalade | Chamomile
Infusion

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

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TRADITIONAL VEGETARIAN AFTERNOON TEA

£80.00 PER GUEST

FINGER SANDWICHES

Moscato Pickled English Cucumber | Herbed Ricotta Spread-
Spinach Bread

Burford Brown Egg | Young Norfolk Watercress | Multigrain
Bread

Oak Smoked Somerset Cheddar | Caramelised Red Onion
Chutney | Walnut Bread

Roasted Red Pepper | Avocado | Spinach | White Bread

OPEN SANDWICHES

Celeriac Remoulade | Candied Walnuts | Brioche

Graceburn Feta Cheese | Spiced Butternut Squash
Lincolnshire Kale | Savoury Tartlet

SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SIGNATURE SAVOY CAKES

Seasonal Fruit Tart

Crunchy Pastry | Fruit Confit | Seasonal Fresh Fruit

Shades of Chocolate

Cocoa Nibs | Tahitian Vanilla Alto El Sol Mousse

Rice Pudding

Spiced Plum Compote | Oat Milk

Signature Savoy Sandwich

Honey Sponge | Clementine Marmalade | Chamomile
Infusion

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam

SAVOY



TRADITIONAL VEGAN AFTERNOON TEA

£80.00 PER GUEST

FINGER SANDWICHES

Moscato Pickled English Cucumber | Herbed Ricotta Spread
Spinach Bread

Organic Tofu | Harissa Spread | Rocket | Multigrain Bread

Cheddar | Camaredised Onion Chutney | Walnut Bread

Roasted Red Pepper | Avocado | Spinach | White Bread

OPEN SANDWICHES

Celeriac Remoulade | Candied Walnuts | White Bun

Tofu | Spiced Butternut Squash | Lincolnshire Kale
Savoury Tartlet

SEASONAL HANDMADE AFTERNOON TEA PASTRIES & SIGNATURE SAVOY CAKES

Seasonal Fruit Tart

Crunchy Pastry | Fruit Confit | Seasonal Fresh Fruit

Shades of Chocolate

Cocoa Nibs | Tahitian Vanilla Alto El Sol Mousse

Rice Pudding

Spiced Plum Compote | Oat Milk

Signature Savoy Sandwich

Honey Sponge | Clementine Marmalade | Chamomile
Infusion

Vegan Scones

Vegan Clotted Cream | Strawberry Jam

SAVOY

EVENTS



CANAPÉS & BOWLS

SAVOY

EVENTS



CANAPÉS

A CHOICE OF 4 CANAPÉS £24.00 PER PERSON

A CHOICE OF 8 CANAPÉS £48.00 PER PERSON

COLD MEAT & FISH

Hereford Grass Fed Fillet of Beef Tartare

Soft Boiled Quail's Eggs | Grana Padano

Britany Chicken Liver Parfait

Truffle Butter | Brioche Crouton

Basil Macaroon

Puglia Burrata | Prosciutto Crudo

Devon Crab & Chilli Stuffed Doughnut

Brown Crab Mayonnaise | Chives

+£1.00

Balic Smoked Salmon

Baerii Caviar | Gold Leaf

Isle of Harris Lobster

Crisp Pea Blini | Cucumber Flower

+£2.00

COLD VEGETARIAN & VEGAN

Parmasan & Olive Shortbread

Sundried Tomato | Goat's Cheese

Beetroot Caviar Blinis

Sour Cream | Dill

Compressed Watermelon

Graceburn Feta | Olive Oil Pearls

Avocado & Sundried Tomato Charcoal Crostini (ve)

Avocado Mousse | Sundried Tomato | Micro Basil

Mini Organic Kent Vegetable Garden (ve)

Mushroom Purée | Carrot | Cucumber | Kohlrabi | Radish

Roasted Artichoke Tartlets (ve)

Red Vein Sorrel

SAVOY

EVENTS



CANAPÉS

A CHOICE OF 4 CANAPÉS £24.00 PER PERSON

A CHOICE OF 8 CANAPÉS £48.00 PER PERSON

HOT MEAT & FISH

Whisky Scented Haggis Bon Bon
Pickled Neeps | Smoked Cheddar Mash

Corn Fed Chicken Wing
Spring Onions | Sriracha Mayo

Welsh Lamb Loin
Coriander Rosti | Salsa Verde

Earl Stonham Farm Wagyu
Short Rib | Mini Yorkshire Pudding | Organic Horseradish
+£1.00

Tandoori Spiced Orkney Scallops
Carrot Coconut | Lemongrass Reduction

Steamed Scottish Lobster Bun
Brown Butter | Green Papaya
+£2.00

Mini Arnold Bennet Tartlet
Egg | Smoked Haddock | Bechamel | Hollandaise

Mediterranean Prawns
Caponata | Pine Nuts | Baby Basil

HOT VEGETARIAN & VEGAN

Acquerello Saffron Arrancini
Parmesan Crisp

Gruyere Cheese Gougeres
Savoury Choux Pastry | Swiss Gruyere

Pulled Jackfruit
Chipotle Mayo | Steamed Bun

Spinach & Feta Falafel
Tzatziki Dressing

Teryaki & Organic Sesame Tempeh (ve)
Marinated Tempeh | Sesame | Spring Onion

Steamed & Seared Vegetable Gyoza (ve)
Pickled Ginger

Grilled Zucchini & Aubergine (ve)
Red Pepper Hummus | Tartlet

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CANAPÉS

A CHOICE OF 4 CANAPÉS £24.00 PER PERSON

A CHOICE OF 8 CANAPÉS £48.00 PER PERSON

DESSERTS

Sea Salt Caramel Ice Cream Cones

Maldon Sea salt Caramel | Milk chocolate Ganache
Caramelised Popcorn

Selection of Macaroons

Chef's Choice of Seasonally Inspired Flavours

Compressed Watermelon (ve)

Basil, Strawberry and Lime Infusion

Tropical Fruit Choux a la Crème

Coconut and Malibu Chantilly | Mango Gel

Strawberries & Cream

Macerated English Strawberries | Tahitian Vanilla Chantilly
Crunchy Meringue

Brownie Bites

Rich Chocolate Brownie | Bitter Chocolate Ganache
Popping Candy

Passion Fruit Caramel Cups

Caramelised White Chocolate | Passion Fruit Gel
Crunchy Biscuit Topping

Lemon Meringue Tartlet

Almond and Sesame Sponge | Citrus Curd
Charred Meringue

After Eight (ve)

Mint Chocolate Ganache | Bitter Chocolate Craquant

Taco

London Honey Brandy Snap | Roasted pineapple
White Chocolate | Finger Lime

SAVOY

EVENTS



BOWL FOOD

A CHOICE OF 4 BOWLS £36.00 PER PERSON

A CHOICE OF 8 BOWLS £72.00 PER PERSON

A CHOICE OF 12 BOWLS £108.00 PER PERSON

COLD

Charcoal Grilled Octopus

Green Papaya | Passionfruit Dressing | Coriander Cress

Scottish Smoked Salmon

Dill Infused Cucumber | Horseradish Chantilly
Keta Caviar | Sea Herbs

Tuna Tataki

Pak Choi | Sesame | Puffed Rice | Wasabi Dressing

Native Oysters on Ice

+ £ 3 . 5 0

Lemon Gel | Tabasco

Gressingham Duck Breast Pastrami Salad

Pickled Butternut Squash | Pomegranate Seeds
Puy Lentil Dressing

Carpaccio of Beef Bresaola

Smoked Lincolnshire Poacher | Truffle Croutons
Roscoff Onions | Quail's Egg

Basil Marinated Bocconcini (v)

Tomato | Fresh Basil

Maki & California Roll (v)

Cucumber | Avocado

SAVOY

EVENTS

BOWL FOOD

A CHOICE OF 4 BOWLS £36.00 PER PERSON

A CHOICE OF 8 BOWLS £72.00 PER PERSON

A CHOICE OF 12 BOWLS £108.00 PER PERSON

HOT

Roasted Fillet of Atlantic Cod

Crushed Peas | Broad Beans | Champagne Velouté

Pan-Seared Scottish Salmon Fillet

Steamed Asparagus | Heritage Carrots | White Miso Sauce

Native Lobster Thermidor

+ £ 8 . 0 0

Tarragon | Sea Herbs

Smoked Lamb Chop

Korean Chilli Sauce

28 Day Aged Sirloin Steak

+ £ 5 . 0 0

Chips | Béarnaise Sauce

Oven-Roasted Corn-Fed Chicken Supreme

Truffle Mash | Seasonal Mushroom Ragout
Piquillo Pepper Coulis

Roast Barbary Duck Breast

Textures of Heritage Beetroot | Endive & Orange Tarte Tatin

American Cheese Burger

Monterey Jack | Tomato Relish | Brioche Bun

Spinach & Ricotta Tortellini (v)

Pumpkin Sauce

Risotto Milanese (v)

Saffron | 21 Month Aged Parmesan



SAVOY

EVENTS



BOWL FOOD

A CHOICE OF 4 BOWLS £36.00 PER PERSON

A CHOICE OF 8 BOWLS £72.00 PER PERSON

A CHOICE OF 12 BOWLS £108.00 PER PERSON

DESSERTS

Aperol Baba

Blood Orange Jelly | Citrus Chantilly | Fresh Orange Segments

Chocolate & Raspberry Délice (v)

Chocolate Sponge | Raspberry Jelly | Chocolate Crèmeux

Alunga Milk Chocolate Choux à la Crème

Roasted Hazelnut Praline | Yuzu Gel

Passionfruit & Mango Pavlova (v)

Caramelised White Chocolate | Crystallised Ginger

Cookies & Cream (v)

Salted Caramel Centre | Tahitian Vanilla | Bitter Chocolate

Selection of Macaroons (v)

Chef's Choice of Seasonally Inspired Flavours

Apple Millefeuille (v)

Caramelised Bramley Apple | Puff Pastry | Vanilla Mascarpone

Black Forest Gâteau

Chocolate | Sour Cherry | Kirsch | Vanilla

Lemon & Toasted Sesame Meringue Tartlet

Soft & Crispy Meringue | Tahini | Lemon Confit

After Eight (v)

Intense Bitter Chocolate | Crunchy Pearls
Aerated Mint Chocolate

SAVOY

EVENTS



OYSTERS & CAVIAR

STATION INCLUDES 3 OYSTERS PER PERSON
AND 10G CAVIAR PER PERSON (MINIMUM OF 20
GUESTS)

WITH BAERII £50.00 PER PERSON
WITH OSCIETRE £70.00 PER PERSON
WITH BELUGA £110.00 PER PERSON

OYSTERS

Maldon & Irish Carlingford Oysters
Cucumber Jelly | Yuzu Dressing | Crispy Bacon

Caviar
Baeri, Oscietre or Beluga
Blini | Sour Cream | Lemon

SAVOY

EVENTS



MENU SELECTOR

SAVOY



MENU SELECTOR

OYSTERS & CAVIAR

Caviar

Baeri, Oscietre or Beluga

Blini | Shallot | Clarence Court Eggs | Chives

WITH BAERII £130.00 PER PERSON

WITH OSCIETRE £210.00 PER PERSON

WITH BELUGA £410.00 PER PERSON

Carlingford Oyster and Caviar Platter for one

£140

STARTERS

FISH & SHELFISH STARTERS

Dorset Crab

Hass Avocado | Crispy Shallots | Nori Aioli

£34.00

Native Lobster Bisque

Devon Crab Salad | Tarragon Oil

£38.00

Scottish Smoked Salmon

Dill Infused Cucumber | Horseradish Chantilly

£35.00

Add Oscietre Caviar - £15.00

Seared Keltic Scallops

Saffron Cauliflower Purée | Roasted fennel | Caviar

Parsnip Crisp

£39.00

SAVOY



MENU SELECTOR

STARTERS

MEAT STARTERS

Free Range Chicken and Game Terrine

Shimeji Mushroom | Port Jelly | Truffle Brioche

£37.00

Asian Style Mango & Chicken Salad

Keffir Lime | Marinated Chicken Thigh | Coriander

Bean Sprouts

£29.00

Beef Bresaola Carpaccio

Smoked Lincolnshire Poacher | Truffle Crouton Roscoff

Onions | Quail's Egg

£34.00

SAVOY



MENU SELECTOR

STARTERS

VEGETARIAN AND VEGAN STARTERS

Mediterranean Vegetable Croquette *

Cured Heirloom Tomatoes | Red Pepper Coulis
Clara Goat's Cheese

£34.00

Textures of Heritage Beetroot*

Honeycomb | Goat Cheese Mousse
Toasted Pine Nuts

£36.00

*Can be made Vegan

Artichoke Tart *

Jerusalem Artichoke Purée | Onion Jam | Salsify
Wild Mushroom | Winter Black truffle

£34.00

Puglia Burratta

Marinated Heritage Tomatoes | Basil Pesto | Balsamic Pearls

£34.00

SAVOY



MENU SELECTOR

INTERMEDIATES

Jerusalem Artichoke Soup *

Root Vegetables | Poached Quail Egg | Truffle Oil

£26.00

Honey & Cinnamon Spiced Gressingham Duck Breast

Vanilla Mash | Orange-Glazed Heirloom Carrots

£28.00

Butternut Squash & Kale Risotto *

Winter Truffle | Caramelized shallots | Aged Parmesan

£28.00

Lobster Thermidor

Gruyere | Champagne butter sauce | Bitter Leaves

£39.00

Spinach & Ricotta Ravioli

Sage Butter Emulsion | Toasted pinenuts

£28.00

*Can be made Vegan

SAVOY



MENU SELECTOR

MAINS

FISH DISHES

Roast Aberdeen Cod

Crushed New Potato | Confit Fennel | Tartare Hollandaise

£41.00

Poached Dover Sole

Chantenay Carrots | Potato Parisienne | Wilted Kale
Saffron Veloute

£48.00

Pan-Seared Loch Duart Salmon Fillet

Char grilled Courgette | Ratte Potatoes | Artichoke Pesto
Sauce Vierge

£41.00

Seared Fillet of Wild Seabass

Crushed Potatoes | Grilled Baby Gem | Morecambe Bay
Shrimp | Brown Butter

£47.00

SAVOY



MENU SELECTOR

MAINS

MEAT DISHES

Adlington Farm Chicken Supreme

Confit Chicken Leg | Parsnip Purée | Heirloom Carrots
Pickled Blackberries

£47.00

Slow Cooked Rump of Salt Marsh Lamb

Creamed Potato Terrine | Wilted Spinach | Chimichurri Sauce

£49.00

Pan Seared Aynhoe Venison Fillet

Celeriac Purée | Winter Vegetable Terrine | King Oyster
Mushroom | Pomegranate Sauce

£58.00

Beef Wellington

Glazed Heritage Carrots | Celeriac and Horseradish Purée
Fondant Potato | Red Wine Sauce

£63.00

Pan Fried Fillet of Guildford Farm Beef

Braised Ox Cheek | Isle of Wight Tomato | Red Chard Borde-
laise sauce

£54.00

SAVOY



MENU SELECTOR

MAINS

VEGETARIAN AND VEGAN DISHES

Red Pepper Pesto Gnocchi *

Potato Gnocchi | Padron Peppers | Toasted Almonds
£45.00

Spiced Winter Vegetable Terrine *

Butternut Squash Purée | Sago Crisps | Tomato Jam
£45.00

*Can be made Vegan

Spinach and Ricotta Tortellini

Sage Butter Emulsion | Black truffle | Toasted pinenuts
£47.00

Artichoke and Feta Wellington *

Artichoke Pesto | Spinach | Toasted Pinenuts
£49.00

SAVOY



MENU SELECTOR

AUTUMN & WINTER DESSERTS

Seasonal Fruit Salad (ve)

Green Apple & Yuzu Sorbet

£18.00

Sachertorte (ve)

Bitter Choc sponge | Clementine Jelly | Citrus Sorbet

£24.00

Toasted Citrus Meringue Tartlet*

Lemon Curd | Burnt Crunchy Meringue | Candied Lemon
Ice Cream

£24.00

Dulcey Banana

Lime Streusel | Banana Chantilly | Dulcey Mousse

£24.00

*Can be made Vegan

Granny Smith

Apple Yuzu Confit | Hazlenut Praline | Vanilla Brulée
Vanilla Ice Cream

£24.00

Autumn-Spiced Crème Brulee

Macerated Plums | Pain de Spice Crisps

£24.00

Macadamia Chocolate Bar

Macadamia Crunchy | Kalamansi Confit | Dark Choc Mousse
Ginger Ice Cream

£25.00

Pear Verrine

Brown Caramel | Confit Pears | Tahitian Vanilla Anglaise
Mixed Spice Ice Cream

£24.00

SAVOY

MENU SELECTOR

AUTUMN & WINTER DESSERTS

Black Forest

Bitter Chocolate Sponge | Candied Amarena Cherries
Vanilla Cream | Morello Cherry Sorbet

£24.00

Gianduja (v)

Milk Chocolate & Hazelnut Crumble | Gianduja Parfait
Raspberry Compote

£24.00

Sticky Toffee Pudding

Pear Sorbet | Spiced Caramel Sauce

£24.00



SAVOY



MENU SELECTOR

CHEESE

£27.00 PER PLATE, FOR AN INDIVIDUAL
CHEESE PLATTER

A Selection of British Artisan Cheeses

Served with

Grapes, | Quince Jelly | Chutney | Crackers

SAVOY

EVENTS



SAVOY

DDR COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

STARTING FROM £125.00 PER GUEST

ARRIVAL

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

Selection of Carrot Juice or Freshly Squeezed Lemonade

FROM THE BAKERY
Assorted Mini Muffins (v)
£7.00

Croissants | Pains au Chocolat | Danish Pastries (v)
Freshly Baked Selection
£8.00

HEALTHY
Homemade Granola Bars (v)
£6.00

Probiotic Yoghurt (v)
£6.00

Greek Yoghurt | Berry Compote | Granola Shots (v)
£7.00

Toasted Nuts | Sun-Dried Fruits (v)
£7.00

Fresh Fruit Skewers (v)
£8.00

MID-MORNING

Selection of Carrot Juice or Freshly Squeezed Lemonade

Double Baked Blue Cheese & Apple Soufflé
Freshly Baked Selection
£8.00

Green Asparagus Quiche
Freshly Baked Selection
£8.00

Seasonal Mushroom Tartlet (v)
Caramelised Goat's Cheese | Thyme Flowers
£8.00

Scottish Smoked Salmon Crumpet
Lemon Crème Fraîche | Dill
£9.00



SAVOY



DDR COFFEE BREAKS

SELECTION OF TWO FOOD AND TWO DRINK ITEMS FOR EACH DDR BREAK

STARTING FROM £125.00 PER GUEST

AFTERNOON

Freshly Brewed Coffee
Decaffeinated Coffee | Assorted Teas
£6.00

DRINKS

Oxygenated Water
Cucumber | Lemon
£4.00

Peach Melba Ice Tea
£5.00

Elderflower Fizz
£5.00

Juice Shooters
Carrot & Ginger | Lime & Mint Orange
Mango & Passionfruit | Cucumber | Coconut | Citrus
£6.00 FOR 2 FLAVOURS

SNACKS

Jars & Bowls of Sweet and Savoury Popcorn(v)
£6.00

Jars & Bowls of Caramelised Nuts (v)
£7.00

Selection of Afternoon Tea Sandwiches
£7.00

Selection of Afternoon Tea Pastries
£7.00

SAVOY



DDR LUNCH

SERVED IN BENTO BOXES

£45.00 PER BENTO BOX

OPTION 1

- Green Mango | Raw Vegetable Salad | Crushed Acajou Nuts & Sambal
- Steamed Jasmine Rice
- Organic Black Leg Chicken Curry | Coconut Milk | Bok Choy & Potatoes
- Yoghurt Raita | Chilli & Mint
- Coconut Pavlova | Passion Fruit & Mango Compote

OPTION 2

- Norfolk Beef Carpaccio | Rocket Salad | Parmesan | Pesto & Pine Seed
- Grilled Scottish Salmon Fillet | Wilted Spinach | Tartare Hollandaise
- Truffle Buttered Mash Potatoes
- Green Olive Kalamata Tapenade & Grissini
- Lemon Posset | Crushed Raspberries | All Butter Shortbread

VEGETARIAN

- Warm Forest Mushroom Mini Quiche
- Eggplant & Smoke English Cheese Soufflé | Smoked Tomato Sauce
- Polenta & Black Olive Paste Roulade
- Chickpeas & Tahini Spread | Olive Oil | Pita Bread
- Orange Blossom Perfume Citrus Salad & Fresh Mint

VEGAN

- Avocado Guacamole & Vegan Tortilla Chips
- Vegetables Cooked in Olive Oil Wellington Style
- Stir Fried Noodles | Carrots | Capsicum Peppers | Shiitake Mushrooms & Sesame Seeds
- Steamed Buns | Vegetable Curry | Tomato Marmalade
- Vegan Carrot Cake

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EVENTS



MIDNIGHT SNACKS MENU

SAVOY



MIDNIGHT SNACKS MENU

MINIMUM OF 15 GUESTS & MAXIMUM 4 ITEMS

SAVOURY

ALL £6.00 EACH

Bacon Flavoured Potato Wedges
Honey & Wholegrain Mustard Cream

Puff Pastry Pizzetta (v)
Pesto

Mac'n'Cheese Crispy Balls (v)
Guacamole | Lime Sour Cream Dip

Ham & Cheese Croque Monsieur

Bacon Rolls

Vegan Spring Rolls (vegan)

Crunchy Buttered Chicken
Smoked Chilli Mayonnaise

Mini Savoy Beef Burger

SAVOY

MIDNIGHT SNACKS MENU

MINIMUM OF 15 GUESTS & MAXIMUM 2 ITEMS

SWEET

ALL £6.00 EACH

Mini Doughnuts (v)
Jam | Cream | Chocolate

Waffles (v)
Dulce de Leche | Mascarpone

Fresh Fruit Skewers (v)
Fruit Coulis

Rich Chocolate Brownie (v)
Raspberry Sauce

Sweet & Salty Popcorn (v)



SAVOY

A photograph of a bar area in a room with a chandelier and floral arrangements. The bar is white and curved, with a mirror above it. A large crystal chandelier hangs from the ceiling. There are three black metal tables with floral arrangements on them. The walls are light-colored with a subtle pattern.

EVENTS CREW MENU

SAVOY



EVENTS CREW MENU

BREAKFAST

PLEASE CHOOSE ONE OPTION

Continental Buffet

Selection of Bread Rolls and Pastry Items

Marmalade | Honey | Butter

£25.00 PER GUEST

Assorted Yoghurts

Natural | Fruit

£18.00 PER GUEST

Organic Scrambled Eggs

Grilled Vine Tomatoes | Smoked Bacon | Roast Potatoes

Selection of Bread Rolls and Pastry Items

£25.00 PER GUEST

Breakfast Roll

Bacon

Egg(v)

£16.00 PER GUEST

Tea/Coffee & Pastries

£10.00 PER GUEST

TRADITIONAL CLUB SANDWICH

SERVED WITH FRENCH FRIES

£25.00 PER GUEST

SANDWICHES

PLEASE CHOOSE 2-3 OPTIONS

£9.00 PER SANDWICH

London Smoked Salmon

Cream Cheese | Dill Pickled | Fennel | Charcoal Bagel

Free Range Chicken

Avocado | Basil

Free Range Chicken

Avocado | Basil

BBQ Pulled Pork

Toasted Sweet Corn Wrap

Heritage Tomato

Buffalo Mozzarella | Basil

Chips

£8.00 PER BOWL

SALADS

PLEASE CHOOSE ONE OPTION

£19.00 PER BOWL

Caesar Salad

Greek Salad (v)

Marinated Feta Cheese

SAVOY



EVENTS CREW MENU

MAIN COURSES

DISHES SERVED WITH MIXED SEASONAL
VEGETABLES AND A CHOICE OF STEAMED RICE
OR ROASTED BABY POTATOES

£30.00 PER GUEST

Please select one option:

Lasagne

Bolognaise Sauce

Shepherd's Pie

Aubergine Parmigiana (v)

Mozerella

Pan Fried Salmon

Pepperonata | White Wine Velouté

Pan Fried Hake

Wilted Spinach | Whole Grain Mustard Sauce

Roasted Chicken Breast

Ratatouille | Tomato and Basil Nage

Burger

Cheese | Tomato | Red Onion Mayonnaise

Served with chunky chips

DESSERTS

£5.00 PER GUEST

Chocolate Brownie

Seasonal Fruit Salad

Selection of Tartlets

Lemon Meringue | Raspberry Bakewell | Chocolate

Chocolate Muffin

SAVOY

EVENTS



WEDDINGS MENU

SAVOY



WEDDINGS MENU

STARTERS

MEAT & FISH STARTERS

Cotswolds Smoked Salmon

Sashimi Cut Salmon | Smoked Cauliflower Panna Cotta
Dill Bread
£29.00

Lamb Tartare

Lamb & Bulgur Tartare | Tahini Mayonnaise | Hard Boiled
Quail Eggs
£31.00

Cured Hereford Beef Fillet

Finely Sliced Beef Fillet | Mesclun | Parsley Coulis
Pine Seed Oil
£31.00

Smoked Venison

Sliced Avocado | Curry Leaves
£32.00

Alaskan King Crab

Crab Meat | Kefir Lime | Passion Fruit Pearls
£34.00

Native Lobster

Poached Lobster | Russian Salad | Lemon Pearls
£34.00

Under Salamander Langoustine Tartare

Fresh Scottish Langoustine | Coriander Pesto | Himalayan Salt
£36.00

SAVOY

WEDDINGS MENU

STARTERS

VEGETARIAN STARTERS

Tomato Tartare (v)

Dried Heirloom Tomato | Shallots | Chives | Tarragon
Mustard Egg Yolk
£23.00

Textures of Beetroot (v)

Beetroot from Raw to Cooked | Whipped Goat's Cheese
Honeycomb
£25.00

VEGAN STARTERS

Edamame (v)

Soybean Hummus | Pickled Vegetables | Virgin Olive Oil
£22.00

Broad Bean Falafel (v)

Sesame Seed | Couscous | Parsley | Sumak Dressing
£24.00



SAVOY

WEDDINGS MENU

INTERMEDIATES

Garden Pea & Marjoram Soup

Ham Hock Tortellini

£18.00

Heritage Tomato Puff Pastry Tart

Heritage Tomato Fondue | Charred Scottish Salmon

Lemon Cream

£19.00

Risotto Milanese (v)

Saffron | 21 Month Aged Parmesan

£21.00

Seasonal Truffle Risotto (v)

Porcini Mushrooms | Baby Watercress

£23.00

Native Lobster Blanquette

Confit of Lemon | Micro Tarragon

£28.00

Seared Black Sea Bream

Cucumber Ceviche | Poached Quail Eggs

£24.00



SAVOY



WEDDINGS MENU

MAINS

FISH MAINS

Roast Peterhead Cod

Crushed New Potato | Baby Fennel | Toasted Pine Nuts | Tartare Hollandaise

£36.00

Indian Spiced Scottish Halibut

Dahl | Butternut Squash | Coconut | Coriander Raita

£36.00

Pan-Seared Scottish Salmon Fillet

Steamed Asparagus | Heritage Carrots | White Miso Sauce

£37.00

Cornish Sea Bass

Seared Smoked Tomato Gnocchi | Mussel & Saffron Sauce

£41.00

Chilean Sea Bass Steamed in Lotus Leaves

Shiitake Mushrooms | Chinese Cabbage | Lotus Root | Sticky Rice | Ginger | Lemongrass

£51.00

MEAT MAINS

Roast Black Leg Organic Chicken

Confit of Leg | Parsnips | Heirloom Carrots | Pickled Blackberries

£36.00

Slow Cooked Rump of Salt Marsh Lamb

Crispy Belly | Majoram Gnocchi | Spring Onions | Barolo Jus

£38.00

Rhug Estate Venison Loin

Boulangère Potatoes | Savory Granola | Earl Grey Jus

£44.00

Beef Wellington

Chantenay Carrots | Petit Pois Purée | Madeira Jus

£49.00

Fillet Mignon of Milk Fed Veal

Boston Lobster Tail | Burnt Leeks | Lobster & Tarragon Butter

£54.00

SAVOY

WEDDINGS MENU

MAINS

VEGETARIAN MAINS

Sunchoke & Vacherin Cheese 'Wellington' (v)

Textures of Butternut Squash | Brazil Nuts | Herb Foam
£30.00

Gnocchi Sorrentina (v)

Potato Gnocchi | Tomato & Basil Sauce | Buffalo Mozzarella
£30.00

VEGAN MAINS

Seasonal Vegetable Curry (v)

Vegetables | Coconut Milk | Jasmine Rice
£26.00

Stuffed Mini Vegetable Rigatoni (v)

Plum Tomatoes | Basil Oil | Black Olives
£32.00



SAVOY



WEDDINGS MENU

DESSERT

Peach Melba

Honey Roasted Peach Mousse | Tahitian Vanilla Ice Cream
Caramelised Almonds | Melba Sauce

£20.00

Strawberries & Cream

Strawberry & Vanilla Bavaroise | All Butter Shortbread
Fresh British Garden Strawberries

£20.00

Gianduja (v)

Milk Chocolate & Hazelnut Crumble | Gianduja Parfait
Raspberry Compote

£23.00

Coconut & Pineapple Pavlova (v)

Lime Chantilly Cream | Roasted Spiced Rum Pineapple

£20.00

After Eight

72% Venezuelan Dark Chocolate Ganache
Fresh Garden Mint | Mint Chocolate Ice Cream

£23.00

Toasted Lemon Meringue Tartlet (v)

Citrus Tart | Pink Peppercorn Meringue
Bergamot Yoghurt Ice Cream

£20.00

Sour Cherry Delice

Sicilian Pistachio Jaconde | Morello Cherry Crèmeux
Crème Fraîche Mousse

£23.00

Poires Belle Helene (vegan)

Lightly Spiced Poached Pear | Bitter Chocolate Sauce
Toasted Almonds | Vanilla Ice Cream

£20.00

Seasonal Fruit Salad (vegan)

Green Apple & Yuzu Sorbet

£20.00

Rich Chocolate Pot (vegan)

70% Bitter Chocolate Panna Cotta | Raspberry Jelly
Chocolate Sorbet

£20.00

SAVOY



BEVERAGE MENU

SAVOY

BEVERAGE MENU

SOFT DRINKS

Coca Cola, Diet Coke, Ginger Ale, Lemonade, Slimline Tonic, Bitter Lemon, Tonic and Soda

£6.00 EACH

Decantae Still and Sparkling Water

£8.00/BOTTLE

Assorted Fruit Juices

£5.50/BOTTLE

£32.00/JUG



SAVOY

BEVERAGE MENU

WHITE WINE

CHARDONNAY

France

Les Vignes d'Oc, Languedoc

A light bodied, dry wine. Very aromatic with notes of quince, honey and spices combined with more fresh notes of citrus fruits.

£40.00

Domaine Perraud Mâcon-Villages, Burgundy

A medium to full bodied dry wine, bright in colour with fruity aromas. Perfumed white flowers and stone fruit on the nose.

£65.00

Chablis 'Carré de César', Burgundy

A medium bodied dry wine. Fresh and light. Its fruity aromas – citrus – develop easily into a variety of classical flavours.

£66.00

Domaine Costal Chablis, Burgundy

A medium to full bodied dry wine with remarkable freshness. Hints of ripe and exotic fruit and mineral flavours.

£85.00

Domaine Roux St-Aubin, La Pucelle, Burgundy

A medium to full bodied dry wine, peachy with a lovely minerality. Elegant and restrained with a hint of cinnamon spice.

£85.00

SAUVIGNON BLANC

New Zealand

Stoneburn, Marlborough

An organic, light to medium bodied dry wine with powerful and exotic fruity notes and a ripe, crisp, long finish.

£45.00

Kim Crawford, Marlborough

A light to medium bodied dry wine with plenty of palate weight. Ripe tropical fruit flavours of passionfruit and melon.

£62.00

France

Sancerre "André Dezat", Loire

A medium bodied dry wine, expressive with citrus, white flowers and exotic fruit aromas. Beautiful on entry to the palate.

£66.00

CHENIN BLANC

South Africa

Backsberg, Paarl, Western Cape Region

A light bodied dry wine with a wide array of aromatic characters. Finely balanced ripe fruit produce a refreshing palate.

£42.00



SAVOY



BEVERAGE MENU

WHITE WINE

PINOT BLANC

France

Domaine Schlumberger “Les Princes Abbés”, Alsace

An organic medium body dry wine. Intense and sophisticated with a slight floral hint and minerality.

£62.00

PINOT GRIGIO

Italy

Portenova, Azienda Fratello Fabiano, Piemonte

A medium bodied dry wine with an elegant perfume of flowers and fruits. Well balanced, elegant and crispy.

£45.00

CORTESE

Italy

Gavi di Gavi ‘Lugarara’, La Giustiniana, Piemonte

A medium bodied dry wine with fruity aromas followed by a subtle well balanced palate and structure.

£62.00

TORRONTES

Argentina

Pasarisa, Salta Region

A full bodied dry wine, delicate, elegant and distinguished with floral notes, combined with citrus aromas.

£60.00

RIESLING

France

Biecher & Schaal, Riesling Grand Cru, Alsace

A medium bodied dry wine, intense in freshness intertwined with tropical fruit notes in a rich and creamy texture.

£62.00

SEMILLON

South Australia

Tim Adams, Fairfield Block, Claire Valley

A full bodied dry wine with great balance and generous flavours accompanied by more herbal grassy notes.

£60.00

SAVOY



ROSE WINE

GAMAY/ PINNEAU D'AUNIS

France

Joël Delaunay 'Les Cabotines' Touraine, Loire

A medium bodied dry wine with attractive scents of berries and floral notes. Lively, intense palate with a silky texture.

£40.00

PINOT GRIGIO

Italy

Pinot Grigio Rose, Casata Monfort

A medium bodied dry wine with fruity aromas followed by a subtle well balanced palate and structure.

£60.00

GRENACHE/ ROLLE

France

Whispering Angel, Chateau d'Esclans

A medium to full bodied dry wine with elegant raspberry, white peach, fresh pineapple and hints of vanilla.

£86.00

SAVOY



BEVERAGE MENU

RED WINE

MALBEC

"Caballero de la Cepa", Mendoza

A medium bodied dry wine, with a perfumed and complex aroma, possessing sweet, ripe tannins.

£50.00

PINOT NOIR

France

Faiveley Mercurey Rouge, Mercurey

A light to medium bodied dry wine with notes of fresh red fruits and spices well balanced with lasting aromas.

£79.00

BORDEAUX BLEND

France

"Château Boutisse", St Emilion Grand Cru 2015,

Bordeaux

A medium bodied dry wine full of red fruit aromas and flavours, savoury tannins and a pleasant finish.

£75.00

"Château Moulin Riche", Saint Julien, Bordeaux

A medium bodied dry wine, fruity with brisk acidity and structured tannins on the palate.

£85.00

South Africa

Meerlust "Rubicon", Stellenbosch

A medium bodied dry wine structured by beautiful sleek, ripe tannins. Opulent texture with creamy fruity sensations.

£95.00

GAMAY

France

"Dom Lucien Lardy", Fleurie, Les Roches, Beaujolais

A medium bodied dry wine, elegant and smooth with a satisfying depth and ripeness of red fruits.

£70.00

SAVOY



BEVERAGE MENU

RED WINE

PRIMITIVO

Italy

"I Muri" Vigneti del Salento, Puglia

A full bodied dry wine, with firm tannins, well balanced with lots of ripe fruit flavours.

£55.00

NEBBIOLO

Italy

Riva Leone, Barbaresco

A full bodied dry wine with delicious floral aromas and flavours of cherries and bitter almonds on the palate.

£65.00

SANGIOVESE

Italy

"Fontodi", Chianti Classico, Tuscany

A medium bodied dry wine with fruity perfumes, great depth of flavour and structure and silky smooth texture.

£80.00

CÔTES DU RHÔNE

France

"Côte du Ventoux" J. Vidal Fleury, Rhône

A medium to full bodied dry wine with aromas of red fruits, fresh and structured with a rich, soft finish.

£45.00

TINTA RORIZ / TOURIGA

Portugal

Casa Ferreirinha, Esteva Douro tinto, Douro

A full bodied dry wine perfumed and intense, smooth on the palate with an elegant and balanced finish.

£130.00

TEMPRANILLO

Spain

"El Coto", Coto de Imaz, Rioja

A light bodied dry wine with red fruit notes and smoky nuances. Velvety and round with a long and balanced finish.

£60.00

SAVOY



RED WINE

ZINFANDEL

USA

“De Loach” , Heritage Collection, Sonoma, California

A full bodied dry wine with notes of fresh red fruits. Soft tannins and ripe flavours on the finish.

£55.00

CABERNET SAUVIGNON / SHIRAZ

Australia

Willunga 100, McLaren Valley

A full bodied dry wine with smooth palate. Hints of Eucalyptus with rich cherry and spice and a smooth lingering finish.

£45.00

MERLOT

France

Les Vignes d’Oc, Montpellier

A medium bodied dry wine with spicy notes of eucalyptus and red fruits aromas. Mellow tannins on the palate.

£40.00

SAVOY



DESSERT WINE

Muscat Beaumes de Venise Vidal-Fleury (750ml)

This wine has all the characteristics of a great Muscat. Grapey, fresh melon and zesty citrus notes. Well balanced and delicate.

£29.00

Quady Elysium Black Muscat

Virtually black in colour and packed with stewed, velvety fruit flavours with an underlying freshness brought by hints of rose petals.

£37.00

Château de St. Hélène (375ml)

A golden coloured wine with an aromatic and rich bouquet of citrus fruit and apple, accentuated by a hint of honey.

£39.00

Laurent-Perrier La Cuvée, France (375ml)

Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay. Purity, freshness and elegance – essential characteristics, expressed in this champagne which embodies the spirit of the House.

£47.00

Château de Malle Grand Cru, Sauternes

Dark copper in colour with a powerful botrytis nose. Excellent vegetal notes with hints of white fruit. A great sweetness balanced by a delicate underlying acidity.

£150.00

SAVOY

BEVERAGE MENU

PORT

Ramos Pinto, Collector Ruby Reserve NV

A rich, subtle port with a fine, generous structure and remarkable persistence.

£52.00

Ramos Pinto LBV

Deep red and bluish reflections with an intense full aroma of ripe fruits which brings out the flavours of blackberry, raspberry and sherry, hints of delicious chocolate and anise.

£54.00

Ramos Pinto, Vintage

An exceptional dark colour. Extremely full-bodied and full of fruit with good concentration and firm tannins.

£150.00



SAVOY



CHAMPAGNE LAURENT-PERRIER

Laurent-Perrier La Cuvée, France

A champagne of great elegance and beautiful freshness obtained after a long aging process.

£95.00

Laurent-Perrier Vintage 2008, France

A rare and outstanding champagne that expresses the character of this exceptional year in the Laurent-Perrier style.

£150.00

Laurent-Perrier Blanc de Blancs Brut Nature, France

A unique Blanc de Blancs champagne without any dosage. 100% Chardonnay from the best Crus of the Côte des Blancs and the Montagne de Reims.

£155.00

SAVOY



BEVERAGE MENU

NON VINTAGE CHAMPAGNE

Moët & Chandon Brut Imperial NV

The largest of the Champagne producing estates, this wine is classic, supple and refined, with apple fruit and biscuit flavours.

£85.00

Bollinger Special Cuvée NV

Pinot noir dominates this classic Champagne that is rich and intense on the nose and palate, and has a long, satisfying finish.

£95.00

Ruinart Blanc de Blancs NV

Suave, delicate and balanced this wine envelops the palate with warm, yeast flavours with a touch of fruit.

£105.00

Krug Grande Cuvée NV

20-25 growths over 6-10 years combine to give this Grande Cuvée its stunning complexity and elegance.

£270.00

SAVOY

BEVERAGE MENU

VINTAGE CHAMPAGNE

Moët & Chandon Grand Vintage, 2013

Deep and structured, the Grand Vintage 2013 is ample and smooth. Notes of vanilla, almond and hazelnut give way to summer fruits and biscuits.

£105.00

Dom Pérignon, 2008

An initial light freshness immediately develops into an earthiness of warmth and spice followed by rounded exotic fruit with hints of aniseed and spice. Fantastically layered and structured.

£290.00



SAVOY

BEVERAGE MENU

CHAMPAGNE

ROSÉ CHAMPAGNE

Ruinart Rosé Brut NV

A fine elegant Rosé with the trademark Ruinart taste from the high levels of Chardonnay. Smooth, balanced and fruity with plenty of body.

£130.00

Laurent-Perrier Cuvée Rosé, France

Cuvée Rosé was created from the boldness and unique savoir-faire of Laurent-Perrier. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

£135.00

MAGNUMS

Laurent-Perrier La Cuvée, France 150cl

A champagne of great elegance and beautiful freshness obtained after a long aging process

£190.00

Ruinart Rosé Brut NV

A fine elegant Rosé with the trademark Ruinart taste from the high levels of Chardonnay. Smooth, balanced and fruity with plenty of body.

£175.00

Ruinart Blanc de Blancs Brut NV

Suave, delicate and balanced this wine envelops the palate with warm, yeast flavours with a touch of fruit.

£215.00

Grand Siècle N°22 by Laurent-Perrier, France 150cl

Grand Siècle is not a vintage wine but a blend of three exceptional vintage years. Using only the finest Grand Crus and aging for a minimum of 10 years this is Laurent-Perrier's prestige champagne.

£500.00

Nyetimber Classic Cuvée MV, England 150cl

The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages.

£150.00



SAVOY

BEVERAGE MENU

ENGLISH SPARKLING WINE

Nyetimber Classic Cuvée MV, England

The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages

£80.00

Nyetimber Rosé MV, England

A textured and generous rosé with a core of bright red fruit, evoking the English summer.

£120.00

Nyetimber Blanc de Blancs 2014, England

A wine of complexity and delicacy, aged for a longer time on the lees to develop classic brioche and vanilla aromas.

£140.00

Nyetimber 1086 Prestige Cuvée 2010, England

1086 represents the very finest of Nyetimber's wines, with alluring aromas and sublime texture.

£240.00

Nyetimber 1086 Prestige Cuvée Rosé 2010, England

The pinnacle of rosé winemaking at Nyetimber, 1086 Rosé is silky and elegant with a pure crystalline backbone.

£280.00

