

# 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

# SAVOY

## EVENTS



### 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