

# SAVOY GRILL

Set to the backdrop of the stunning and elegant Art Deco styled dining room - steeped in rich Hollywood and British history, Head Chef Kim Woodward's menu is inspired by her predecessors menus dating as far back as the late 1800s.

[Find out What's On](#)

[Discover our Event Spaces](#)

## **Groups & Private Dining Menus - [View](#)**

*Menus From £45pp*

*Chef's Dining Experience From £95pp*

## **Standing Event Menu - [View](#)**

*Canapés From £20pp*

## **Breakfast & Meeting Menus - [View](#)**

*Breakfast From £25pp*

*Breaks From £7pp*

*Day Delegate Rate From £55pp*

## **Kitchen Table Experiences - [View](#)**

*Experience the best seats in the house from £95pp*

## **Wine & Drinks Lists - [View](#)**

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability - [View](#)

To make an enquiry call 0207592 1373 or email

[groupsandevents@gordonramsay.com](mailto:groupsandevents@gordonramsay.com)

[www.thesavoygrill.com](http://www.thesavoygrill.com)

Savoy Hotel, Strand, London, WC2R 0EU

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge in main restaurant and a 15% discretionary service charge in the Private Dining Rooms will be added to your final bill.

# GROUP DINING MENUS

[\(View more menus\)](#)

*The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party*

## MENU ONE

White onion soup with rosemary croutons

Smoked salmon tartare with horseradish cream and pink peppercorns

Radish salad with confit lemon, pine nuts and burrata cheese

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Seared Scottish salmon, English green asparagus and a crab hollandaise

Risotto of spring peas, broad beans and pea shoots

Creedy Carver chicken breast with wild garlic mash potato and spring greens

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Frangipane tart with vanilla ice cream

Steam pudding with ginger nut biscuit ice cream

Lavender brûlée with lemon madelines

**£50.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**

Additional cheese course **£8.00 per person**

Coffee and petits fours **£5.00 per person**

## MENU TWO

Spring chicken broth with dumplings

Scottish smoked salmon tartare with horseradish cream and pink peppercorns

Confit duck terrine, grape and ginger chutney and caper berries

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Seared Scottish salmon, English green asparagus and a crab hollandaise

Wild mushroom, spinach and goat's cheese Wellington with celeriac purée and a herb cream sauce

Roasted lamb rump, fondant potato, spring greens and lamb jus

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Steam pudding with ginger nut biscuit ice cream

Bitter chocolate delice with toasted hazelnuts and apple sorbet

Lavender brûlée with lemon madelines

**£60.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**

Additional cheese course **£8.00 per person**

Coffee and petits fours **£5.00 per person**

## **GROUP DINING MENUS**

[\(View more menus\)](#)

*The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party*

### **MENU THREE**

Lobster and Cornish crab bisque with brandy butter

Scottish smoked salmon tartare with horseradish cream and pink peppercorns

Seared foie gras with grape chutney, ginger, hazelnut and a sea salt brioche

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Seared stone bass with white asparagus, Jersey Royal potatoes and pea velouté

Wild mushroom, spinach and goat's cheese Wellington with celeriac purée with a herb cream sauce

Grilled sirloin steak with fondant potato, spring greens and a peppercorn sauce

~

Yorkshire rhubarb and custard mille-feuille

Bitter chocolate delice with toasted hazelnuts and apple sorbet

Lavender brûlée with lemon madeleines

**£70.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**

Additional cheese course **£8.00 per person**

Coffee and petits fours **£5.00 per person**

### **A TASTE OF ESCOFFIER MENU**

*The first ever chef at The Savoy was Auguste Escoffier, who headed up the kitchen in 1889. His menu still inspires our dishes today as we introduce our Escoffier Signature Dishes Menu.*

Lobster bisque, Cornish crab with shellfish and brandy butter

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Lake District steak tartare, egg yolk and Melba toast

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Glazed omelette Arnold Bennett

~

Beef Wellington, truffle mash, greens and red wine jus

or

Grilled Dover sole, lemon and tartare sauce

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Passion fruit sorbet

~

Peach Melba soufflé

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Tea/coffee/petit fours

**£85.00 per person**

### **CHEF'S DINING EXPERIENCE**

*(Available only in our private dining room)*

*Our chefs will create a bespoke tasting menu based on the day's freshest market produce*

**The package includes**

A glass of Champagne on arrival

Chef's selection of canapés

5 course tasting menu

Tea / coffee and petits fours

**£95.00 per person**

## **STANDING EVENT MENU**

### **CANAPÉ LIST**

Smoked salmon with crème fraîche on blinis

Steak tartare

Salt beef brisket and mustard

Wild mushroom tart

Smoke haddock croquette

Pork rillettes with apple sauce

Lobster bisque with brandy butter

Beetroot tartare and crème fraîche

Truffle arancini with aioli

Cornish crab on toast

**A selection of five canapés for £20.00**

# **BREAKFAST & MEETING MENUS**

## **BREAKFASTS**

### **Cold breakfast**

Selection of fresh fruit juices

Bakery basket selection of croissants, pain au chocolat, pain aux raisins, muffins and madeleine's

Fresh seasonal fruit, home-made fruit compotes and yoghurt

Assorted cereals and granola

Assorted teas and freshly brewed coffee

**£25.00 per person**

### **Hot breakfast**

The above 'Cold Breakfast' selection including a choice of one of the following options for the whole table:

Scrambled eggs, bacon, sausage, grilled mushrooms and tomatoes

or

Scrambled eggs with smoked salmon

or

Eggs Benedict, Florentine or Royal

**£35.00 per person**

## **MEETING BREAKS**

Selection of tea and coffee with assorted biscuits

**£7.00 per person**

Selection of tea and coffee with assorted pastries

**£9.00 per person**

Selection of tea and coffee with assorted cakes

**£9.00 per person**

## **DAY DELEGATE RATE**

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

**£55.00 per person**

**The following additional options are available:**

Cold breakfast  
**£16.00 extra**

Hot breakfast  
**£26.00 extra**

**Three course lunch menu**  
Price on request

**Audio Visual Equipment**  
Price on request

# KITCHEN TABLE MENUS

## KITCHEN TABLE EXPERIENCE (Sample Menu)

Canapés and cocktail on arrival

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Wild mushroom and truffle soup with sautéed foie gras

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Cornish crab salad with shaved English apples and Mary Rose dressing

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Salt baked sea bass with girolle fricassée and shellfish bisque

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Selection of cuts from the Josper Grill with seasonal garnish and a selection of sauces

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English and Irish cheeses with chutney and fruit bread

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Lemon and yoghurt sorbet with passion fruit jelly

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Baked Alaska flambé with raspberry coulis

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Coffee and petit fours

**£115.00 per person**

## KITCHEN TABLE EXPRESS EXPERIENCE (Sample Menu)

Canapés and cocktail on arrival

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Wild mushroom and truffle soup with sautéed foie gras

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Green English asparagus, Jersey Royal potatoes and toasted almonds

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Selection of cuts from the Josper Grill with seasonal garnish and a selection of sauces

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Passion fruit and mango sorbet

~

Baked Alaska flambé with raspberry coulis

~

Coffee and petit fours

**£95.00 per person**

# WINE & DRINKS LIST

## CHAMPAGNE AND SPARKLING WINE

NV	Ayala Brut Majeur	£65.00
2007	Nyetimber Blanc de Blancs, West Sussex	£85.00
NV	Lenoble Rose	£120.00
2004	Bollinger Grande Année	£173.00
2005	Dom Pérignon	£265.00
NV	Krug Grande Cuvée	£265.00

## WHITE WINE

2014	Château Clement Termes Blanc Sec, Gaillac, France	£30.00
2013	Viognier, Domaine des Granges de Mirabel, Chapoutier, Rhône Valley, France	£36.00
2014	Sauvignon Blanc, Eradus, Awatere Valley, New Zealand	£42.00
2012	Albarino O Rosal, Bodegas Terras Gauda, Rias Baixas, Spain	£42.00
2013	Vermentino Giunco, Cantina Mesa, Sardegna, Italy	£45.00
2014	Sancerre 'La Vigne Blanche', Henri Bourgeois, Loire Valley, France	£45.00
2012	Stellenrust, 47 Barrel Fermented, Chenin blanc, South Africa	£48.00
2012	Riesling Réserve, Jean Trimbach, Alsace, France	£52.00
2013	Pouilly-Fuissé 'Les Sceles', Christophe Thibert, Burgundy, France	£55.00
2012	Mas de Daumas Gassac, Languedoc Roussillon, France	£70.00
2011	Chablis 1er Cru Montmain, Louis Michel, Burgundy, France	£75.00
2013	Chassagne Montrachet, J.M. Pilot, Burgundy, France	£88.00
2012	Puligny Montrachet Les Tremblots, Lamy, Burgundy, France	£120.00

## ROSÉ WINE

2013	Whispering Angel, Château D'Esclans, France	£50.00
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## RED WINE

2013	Château Mourgues Du Gres, Costieres De Nîmes, Les Galets Dores , France	£30.00
2014	Velvet Devil, Merlot, Charles Smith, Washington, USA	£42.00
2010	Valdivieso Single Vineyard Cabernet Franc, Lontué Valley, Chile	£43.00
2011	Lawson's Dry Hills, Pinot Noir Reserve, Marlborough, New Zealand	£55.00
2012	Rosso di Montepulciano, Poliziano, Tuscany, Italy	£55.00
2010	Montepulciano D'Abruzzo Marina Cvetic, Abruzzo, Italy	£64.00
2009	Les Allées de Cantemerle, Haut-Medoc, France	£68.00
2011	Bodegas La Horra, Corimbo, Ribera Del Duero, Spain	£70.00
2008	Châteauneuf-du-Pape, C. Mestre Cuvée De Sommeliers, France	£72.00
2009	Château Lagarde, Pessac-Leognan, France	£77.00
2010	Balnaves Cabernet Sauvignon, Coonawarra, Australia	£85.00
2006	Château Haut-Bages Averous, Pauillac, Bordeaux, France	£120.00
2009	Gevrey Chambertin, Ponsiot-Geantet, Burgundy, France	£125.00

## SWEET WINE

2014	Moscato D'Asti Contero Italy	£45.00
2004	Tokaji ASZU 5 Puttonyos, Patricius, Hungary 50cl	£70.00

## FORTIFIED

10Yo	Taylor's Tawny	£55.00
1998	Fonseca Guimarens Port	£65.00
1985	Fonseca Vintage	£220.00

## OTHER DRINKS

Beer from £7.00 per bottle  
 Cocktails from £12.50  
 Soft drinks from £3.00 per bottle

Spirits from £7.50  
 Mineral water from £4.50  
 Tea and coffee from £5.00