

# 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](#)

[The Ultimate Experience](#)

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

*Festive Menus From £65pp*

**Standing Event Menu – [View](#)**

*Canapés From £20pp*

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

*Breakfast From £25pp*

*Day Delegate Rate From £55pp*

**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](tel:02075921373)  
or email [groupsandevents@gordonramsay.com](mailto:groupsandevents@gordonramsay.com)


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

Savoy Hotel, Strand, London, WC2R 0EU

[0207 592 1600](tel:02075921600)

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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 in the Private Dining Rooms will be added to your final bill.

# **GROUPS & PRIVATE 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*

## **FESTIVE MENU**

Carrot and caraway soup with clementine cream

Goose liver foie gras terrine, fig chutney, hazelnuts and Jospier toast

Smoked salmon tartare, capers, horseradish cream and homemade soda bread

~

Roast Yorkshire turkey with chipolata, stuffing and bread sauce

Spice roasted Cornish cod with curly kale, artichoke and chestnut velouté

Winter vegetable en croute with white onion purée and sauce roti

~

Passion fruit cheesecake

Banana and lime Eton mess

Sticky toffee pudding with vanilla ice cream

**£65.00 per person**

*Includes Christmas crackers*

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

Chef's selection of canapés **£12.00 per person**

Additional cheese course **£8.00 per person**

Tea/Coffee and mince pies **£5.00 per person**

Gordon Ramsay book **£25.00 per book**

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# **GROUPS & PRIVATE DINING MENUS**

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## **MENU TWO**

Lobster bisque with poached lobster and brandy butter

Scottish smoked salmon tartare with horseradish cream and pink peppercorns

Foie gras, rhubarb chutney, hazelnuts and toasted brioche

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Seared Scottish salmon with crushed potatoes, samphire and crayfish cream

Winter vegetable en croute with onion purée and sauce roti

Braised feather blade of beef with truffle mash and curly kale

~

Bitter chocolate and Mandarin Opera cake

Roast banana, peanut and lime baked Alaska

Chestnut mille-feuille with honey comb and pear

**£70.00 per person**

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

Chef's selection of canapés **£12.00 per person**

Additional cheese course **£8.00 per person**

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

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## **A TASTE OF SAVOY GRILL MENU**

Glass of Ayala Champagne

Lobster and Cornish crab bisque with brandy butter

~

Glazed omelette Arnold Bennett

~

Seared scallops with Jerusalem artichoke and black pudding

~

Beef Wellington with horseradish cream and red wine jus

or

A choice from Josper's Grill

(Sirloin, Rump of Steak, Pork chop or Lamb cutlets)

~

Selection of British and French cheeses

~

Lemon posset with fresh blackberries

~

Vanilla and cinnamon crepes with mulled berries, clotted cream and  
stem ginger ice cream

**£95.00 per person**

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# **STANDING EVENT MENU**

## **CANAPÉ LIST**

Smoked salmon with crème fraîche on blinis

Steak tartare

Salt beef brisket and mustard

Wild mushroom tart

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**

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# **BREAKFAST & MEETING MENUS**

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

## **SAVOY GRILL BREAKFASTS**

### **Cold breakfast**

Selection of fresh fruit juices

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

Scrambled eggs, bacon, sausage, grilled mushrooms and tomatoes

or

Scrambled eggs with smoked salmon

or

Eggs Benedict, Florentine or Royal

Assorted teas and freshly brewed coffee

Audio visual equipment included

**£25.00 per person**

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# **BREAKFAST & MEETING MENUS**

## **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

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# **WINES & DRINKS LIST**

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

## **CHAMPAGNE AND SPARKLING WINE**

NV	Ayala Brut Majeur Extra Age For Gordon Ramsay	£68.00
2007	Nyetimber Blanc de Blancs, West Sussex	£85.00
NV	Laurent Perrier, Brut Rose	£135.00
2005	Bollinger Grande Année	£173.00
2006	Dom Pérignon	£265.00
NV	Krug Grande Cuvée	£265.00

## **WHITE WINE**

2015	Château Clement Termes Blanc Sec, Gaillac, France	£30.00
2014	Viognier, Domaine des Granges de Mirabel, Chapoutier, Rhône Valley, France	£36.00
2016	Sauvignon Blanc, Saint Claire, Marlborough, New Zealand	£43.00
2014	Albarino O Rosal, Bodegas Terras Gauda, Rias Baixas, Spain	£46.00
2014	Vermentino Giunco, Cantina Mesa, Sardegna, Italy	£46.00
2015	Sancerre 'La Vigne Blanche', Henri Bourgeois, Loire Valley, France	£48.00
2014	Stellenrust, 50 Barrel Fermented, Chenin blanc, South Africa	£50.00
2014	Riesling Réserve, Jean Trimbach, Alsace, France	£56.00
2013	Swinney Tirra Lirra, Riesling, Pinot Gris & Gewurtz, Australia	£55.00
2013	Cuvaison Estate Chardonnay, Napa, Usa	£60.00
2013	Chablis 1er Cru Montmain, Louis Michel, Burgundy, France	£77.00
2014	Condrieu Yves Culleiron La Petite Cote , Rhone, France	£92.00
2013	Puligny Montrachet Vieilles Vignes, Burgundy, France	£115.00

## **ROSÉ WINE**

2015	Whispering Angel, Château D'Esclans, France	£50.00
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# WINES & DRINKS LIST

## RED WINE

2013	Château Mourgues Du Gres, Costieres De Nîmes, Les Galets Rouge , France	£30.00
2015	Peirano, Estate, Merlot , CA, USA	£45.00
2012	Valdivieso Single Vineyard Cabernet Franc, Lontué Valley, Chile	£45.00
2015	Lawson's Dry Hills, Pinot Noir Reserve, Marlborough, New Zealand	£58.00
2012	Rosso di Montepulciano, Polignano, Tuscany, Italy	£55.00
2011	Montepulciano D'Abruzzo Marina Cvetic, Abruzzo, Italy	£66.00
2014	Turley Wine Cellar, Zinfandel "Juvenile" USA	£67.00
2012	Bodegas La Horra, Corimbo, Ribera Del Duero, Spain	£72.00
2012	Châteauneuf-du-Pape, "Les Olivetes", Roger Sabon, France	£72.00
2010	Château Lagarde, Pessac-Leognan, France	£85.00
2011	Balnaves Cabernet Sauvignon, Coonawarra, Australia	£85.00
2006	Ségla, Margaux, Bordeaux, France	£105.00
2013	Chambolle Musigny, Vieilles Vignes, Frederic Magnien, Burgundy, France	£125.00

## SWEET WINE

2015	Moscato D'Asti Contero Italy	£45.00
2005	Tokaji ASZU 5 Puttonyos, Patricius, Hungary 50cl	£75.00
2008	Castelneau De Suduiraut, Sauternes, France	£83.00

## 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	Spirits from £7.50
Cocktails from £12.50	Mineral water from £4.50
Soft drinks from £3.00 per bottle	Tea and coffee from £5.00

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