

SAVOY GRILL

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

[Find out What's On](#) [Discover our Event Spaces](#)
[The Ultimate Experience](#)

Private Dining and Events Menus - [View](#)

Set Menu from £36pp

Menus From £55pp

Standing Event Menu - [View](#)

Canapés From £25pp

Breakfast & Meeting Menus - [View](#)

Breakfast From £25pp

Day Delegate Rate From £45pp

Wine & Drinks List - [View](#)

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


To make an enquiry call [020 7592 1373](tel:02075921373)
or email privatediningandevents@gordonramsay.com


www.thesavoygrill.com

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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.

PRIVATE DINING AND EVENTS 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

SEASONAL SET LUNCH MENU

French onion soup

Sautéed chicken liver, green bean and hazelnut salad

Cured salmon, dill and mustard sauce, cucumber

~

Pan fried sea bream, olive oil puree, brown shrimp, lemon

Confit duck leg, brassicas, citrus vinaigrette

Wild mushroom vol-au-vent, confit egg, smoked cheddar velouté

~

Baron Bigod, walnut bread and mead

Warm chocolate tart, mascarpone ice cream

Earl grey crème caramel, Sauterne wine infused raisins



£36.00 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 **£6.50 per person**

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PRIVATE DINING AND EVENTS MENUS

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MENU ONE

French onion soup
Cured salmon, dill and mustard sauce, cucumber
Waldorf salad with yellow endive, pear, pecan and Barkham blue cheese

~

Wild mushroom vol-au-vent, confit egg, smoked cheddar velouté
Pan fried sea bream, olive oil puree, brown shrimp, lemon
Sirloin steak, watercress, cherry tomato, Café de Paris butter

~

Baron Bigod, walnut bread and mead
Warm chocolate tart, mascarpone ice cream
Earl grey crème caramel, Sauterne wine infused raisins



£55.00 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 **£6.50 per person**

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MENU TWO

Lobster bisque, charlotte potatoes, fresh herbs
Smoked salmon tartare, crème fraîche, rye bread croutons
Waldorf salad with yellow endive, pear, pecan and Barkham blue cheese

~

Wild mushroom vol-au-vent, confit egg, smoked cheddar velouté
Pan fried sea bream, olive oil puree, brown shrimp, lemon
Sirloin steak, watercress, cherry tomato, Café de Paris butter

~

Passion fruit and lime baked Alaska
Warm chocolate tart, mascarpone ice cream
Damson mille-feuille



£65.00 per person

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

Additional cheese course **£8.00 per person**

Coffee and petits fours **£6.50 per person**

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MENU THREE

Lobster bisque, charlotte potatoes, fresh herbs
Smoked salmon tartare, crème fraîche, rye bread croutons
Foie gras and chicken liver parfait, grape chutney, toasted brioche

~

Cornish halibut, clam velouté, sea vegetables
Wild mushroom vol-au-vent, confit egg, smoked cheddar velouté
Rib-eye steak, watercress, cherry tomato, Café de Paris butter

~

Passion fruit and lime baked Alaska
Warm chocolate tart, mascarpone ice cream
Damson mille-feuille



£75.00 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 **£6.50 per person**

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A TASTE OF SAVOY GRILL MENU

Amuse bouche

~

Glazed omelette Arnold Bennett

~

Pan fried scallops, shellfish emulsion

~

Beef Wellington, red wine jus

Or

A choice from Jasper Grill

*(Hereford beef sirloin steak, 40 days aged rump steak,
Saddleback pork chop or Herdwick lamb cutlets)*

~

Selection of British cheeses

~

Apple "mojito"

~

Damson mille-feuille



£98.00 per person

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STANDING EVENT MENU

CANAPÉ LIST

Smoked salmon with crème fraîche on blinis

Steak tartare

Wild mushroom tart

Crispy chicken skins with whipped cods roe

Beetroot tartare and crème fraîche

Truffle arancini with aioli

Cornish crab on rye toast

Chicken liver on toast

A selection of five canapés for £25.00



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BREAKFAST & MEETING MENUS

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

SAVOY GRILL BREAKFAST

Breakfast Selection

Selection of fresh fruit juices
Bakery basket selection of croissants, pain au chocolate,
pain aux raisins, and muffins

One choice of the below options for all guests:

Scrambled eggs, bacon, sausage, grilled mushrooms and tomatoes
or

Scrambled eggs with smoked salmon

or

Eggs Benedict

or

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

£45.00 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

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CHAMPAGNE AND SPARKLING WINE

| | | |
|------|--|---------|
| NV | Devaux Cuvée D, Brut | £83.00 |
| 2013 | Ferrari Perlè-Blanc De Blancs-Trento-Italy | £85.00 |
| NV | Pol Roger-White Foil-Brut | £115.00 |
| NV | Besserat Rose | £120.00 |
| NV | Laurent Perrier-Cuvée Rosé-Brut | £155.00 |
| 2007 | Bollinger Grande Année | £207.00 |
| 2008 | Dom Pérignon | £350.00 |

WHITE WINE

| | | |
|------|---|---------|
| 2018 | Muscadet de Sevre et Maine sur lie-V V- Ch du Poyet | £35.00 |
| 2017 | Château Clement Termes- Blanc Sec-Gaillac | £34.00 |
| 2018 | Rami-Falanghina-Di Majo Norante, Molise | £42.00 |
| 2018 | Principe Pallavicini-'Roma' Malvasia Puntinata Lazio | £44.00 |
| 2018 | Albarino Coviar, Paco&Lola, Rias Baixas, Spain | £46.00 |
| 2017 | Rully Blanc -la Chaume-Domaine Jacques Dury | £56.00 |
| 2018 | Sancerre Domaine Brosses, Loire Valley, France | £55.00 |
| 2016 | Riesling Réserve, Jean Trimbach, Alsace, France | £66.00 |
| 2017 | Château Rahoul Graves | £67.00 |
| 2016 | Chablis '1 ^{er} Cru 'Montmain`-Domaine de Beauvais | £83.00 |
| 2017 | Ca`Marcanda, Vermentino-Viognier Gaja, Italy | £105.00 |
| 2017 | Puligny Montrachet 'Enseignerés', Chavy -Chouet, France | £130.00 |

ROSÉ WINE

| | | |
|------|--|--------|
| 2018 | Château de La Tour de L'Eveque-AOC Cotes de Provence | £45.00 |
| 2018 | Prieure de Montezargue Tavel, Rhone, France | £52.00 |

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WINES & DRINKS LIST

RED WINE

| | | |
|------|--|---------|
| 2017 | Les Hauts de Janeil-Syrah Grenache-Mas Janeil | £36.00 |
| 2018 | Château Los Boldos Tradition Réserve Carmenere Chile | £37.00 |
| 2016 | Willunga 100 Shiraz Mclaren Vale | £44.00 |
| 2017 | Humberto Canale Merlot, Argentina | £45.00 |
| 2014 | Château Labadie-Médoc, France | £55.00 |
| 2015 | Lawson's Dry Hills, Pinot Noir Reserve, Marlborough, NZ | £62.00 |
| 2015 | Montepulciano Marina Cvetic-Abruzzo Italy | £77.00 |
| 2013 | Châteauneuf-du-Pape, Cuvee Sommelier, Dme Mestre | £83.00 |
| 2011 | Château Lagarde, Pessac-Leognan, France | £100.00 |
| 2014 | Chambolle Musigny-V.V-Dom Digioia-Royer | £145.00 |
| 2013 | Brunello di Montalcino Gaja-Pieve di Santa Restituta,Italy | £167.00 |

SWEET WINE

| | | |
|------|--|---------|
| 2015 | Moscato D'Asti Adriano, Italy | £40.00 |
| 2006 | Tokaji ASZU 6 Puttonyos, Patricius, Hungary 50cl | £100.00 |
| 2015 | Passito di Noto-Planeta-Sicilia-Italy 50cl | £67.00 |
| 2005 | Castelneau De Suduiraut, Sauternes, France | £92.00 |

FORTIFIED

| | | |
|------|------------------------|---------|
| 10Yo | Taylor's Tawny | £60.00 |
| 2004 | Fonseca Guimarens Port | £75.00 |
| NV | Maury -Solera-1928 | £80.00 |
| 1985 | Fonseca Vintage | £220.00 |

OTHER DRINKS

| | |
|-----------------------------------|---------------------------|
| Beer from £7.00 per bottle | Spirits from £11.00 |
| Cocktails from £17.00 | Mineral water from £6.00 |
| Soft drinks from £5.00 per bottle | Tea and coffee from £6.50 |

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