SILVA

Christmas

26-28 BRUTON PLACE
MAYFAIR, LONDON

WE’RE EXCITED TO INTRODUCE SILVA, A LIVELY DAY-TO-NIGHT RESTAURANT ON BRUTON PLACE. WITH A MEDITERRANEAN-INSPIRED MENU THAT EVOLVES THROUGHOUT THE DAY, SILVA OFFERS AN EXCEPTIONAL DINING EXPERIENCE FOR EVERY OCCASION.

WHETHER YOU'RE AFTER AN ENERGISING BREAKFAST, A SOPHISTICATED LUNCH, OR AN INTIMATE DINNER, WE CAN OFFER REFINED HOSPITALITY IN A BEAUTIFULLY CRAFTED SPACE.

OUR BAR, OPEN FROM 5 PM TO MIDNIGHT, IS PERFECT FOR POST-WORK DRINKS OR CELEBRATIONS.

WE LOOK FORWARD TO WELCOMING YOU!

Warm regards,
SiLVA Team

SiLVA

GROUND FLOOR

UP TO 30 GUESTS SEATED | UP TO 50 GUESTS FOR STANDING RECEPTION

SILVA

FIRST FLOOR

UP TO 38 GUESTS SEATED | UP TO 50 GUESTS FOR STANDING RECEPTION

SILVA

GARDEN ROOM

UP TO 14 GUESTS SEATED | UP TO 25 GUESTS FOR STANDING RECEPTION

SILVA

BAR LOUNGE

UP TO 8 GUESTS SEATED | UP TO 20 GUESTS FOR STANDING RECEPTION

SILVA

FREZIA
BREAKFAST MENU

£29 PP

TEA OR COFFEE
JUICES
(orange or apple or grapefruit)

SELECTION OF PASTRIES

ACAI BOWL: BLUEBERRY COMPOTE, BANANA, CHIA SEEDS, FLAXSEEDS, BERRIES & GRANOLA (Vg)*

DAISY
BREAKFAST MENU

£39 PP

TEA OR COFFEE
JUICES
(orange or apple or grapefruit)

SELECTION OF PASTRIES

ACAI BOWL: BLUEBERRY COMPOTE, BANANA, CHIA SEEDS, FLAXSEEDS, BERRIES & GRANOLA (Vg)*

SCRAMBLED EGGS ON SOURDOUGH TOAST
SMOKED SALMON / CRUSHED AVOCADO / TURKEY BACON
(£7 supplement)

* - Gluten Free
Vg - Vegan

SILVA

We ask you to select one menu for the whole party.
Dietary requirements will be catered separately.

LILY MENU
£90 pp

Sourdough with black garlic butter

STARTER
Comté & Parmesan soufflé, truffle sauce

MAIN
Corn-fed chicken breast, salsify, ceps & cider sauce

Tenderstem broccoli (Vg)*
Rosemary roast potatoes (Vg)*
Glazed sand carrots, mint *

DESSERT
Manuela's Basque Cheesecake *

DAHLIA MENU
£100 pp

Sourdough with black garlic butter

STARTER
Crispy fried egg, girolles, parmesan sauce, truffle

MAIN
Steamed halibut, leek, caviar, seaweed & vermouth sauce *

Tenderstem broccoli (Vg)*
Rosemary roast potatoes (Vg)*
Glazed sand carrots, mint *

DESSERT
Silva chocolate mousse *

TULIP MENU
£110 pp

Sourdough with black garlic butter

STARTER
Grilled prawns, saffron alioli, chilli and garlic dressing

MAIN
Lamb cutlets, grilled lamb belly, burnt aubergine purée & spiced jus *

Tenderstem broccoli (Vg)*
Rosemary roast potatoes (Vg)*
Glazed sand carrots, mint *

DESSERT
Manuela's Basque Cheesecake *

ORCHID MENU
£115 pp

Sourdough with black garlic butter

STARTER
Crab raviolo, langoustine bisque, oscietra caviar

MAIN
Beef Wellington

Tenderstem broccoli (Vg)*
Rosemary roast potatoes (Vg)*
Glazed sand carrots, mint *

DESSERT
Silva chocolate mousse *

** - Gluten Free*
Vg - Vegan

SILVA

We ask you to select one menu for the whole party. Dietary requirements will be catered separately.

MENU V (VEGAN)

£80 PP

Sourdough with olive oil (Vg)

STARTER

Celeriac, burnt apple purée, truffle, figs & chestnuts (Vg) *

MAIN

BBQ beetroots, caramelised shallot purée & blackberries (Vg)*

Tenderstem broccoli (Vg)*
Rosemary roast potatoes (Vg)*

DESSERT

Plums, vanilla Fontainebleau, meringue (Vg)*

SILVA CHRISTMAS MENU

£140 PP

***

Glass of Champagne on arrival

***

Sourdough with black garlic butter

AMUSE-BOUCHE

Potato caviar

STARTERS

House cured salmon, green goddess emulsion, cucumber jelly

MAINS

Beef fillet Rossini, truffle mash, Perigourdine sauce, wild mushroom

Tenderstem broccoli (Vg)*
Glazed sand carrots, mint *

DESSERTS

Chocolate mousse with coffee ganache *

* - Gluten Free
Vg - Vegan

SILVA

LUNCH MENU

£50 PP for 2 courses
£60 PP for 3 courses

Sourdough with black garlic butter

STARTERS

Choice of one per person

Comté & Parmesan soufflé, truffle sauce

Salmon tartare, avocado, puffed rice, ponzu

Roast Jerusalem artichoke salad, black olives, green beans & French dressing (Vg) *

MAINS

Choice of one per person

Corn-fed chicken breast, salsify, ceps & cider sauce *

Seabass fillet all'acqua pazza, courgettes & green olives*

BBQ beetroots, caramelised shallot purée & blackberries (Vg)*

SELECTION OF SIDES

For table to share

Tenderstem broccoli (Vg)*

Rosemary roast potatoes (Vg)*

Glazed sand carrots, mint *

DESSERTS

Choice of one per person

Manuela's Cheesecake *

Plums, vanilla Fontainebleau, meringue (Vg)*

* - Gluten Free
Vg - Vegan

SILVA

CANAPÉS MENU

£4 each

MEAT

Beef tartare, parmesan, crispy bread
Buttermilk fried chicken, sriracha & lime mayo
Braised beef rib croquettes, pickled walnut ketchup
Parma ham, melon, basil*

FISH

Bluefin tuna tartare, wasabi and yuzu dressing, furikake
Cured salmon, blinis, caviar
Cornish crab, green goodness dressing, pickled apple, baguette crouton
Scottish lobster roll, lobster & lemongrass mayo

VEGETARIAN

Burrata mousse, tomato and basil, crispy bread
Carrot, sunflower seeds, ginger & caraway dressing (Vg)*
Gougères with truffle mornay sauce
Lebanese dates, blue cheese, pistachio*

SWEET

Whipped cheesecake, yuzu gel, granola
Whisky Chantilly, raspberries, pistachio
Fruit skewers (Vg)*
Passionfruit curd, mango & pineapple*

BOWL MENU

£9 each

MEAT

BBQ & glazed chicken thighs, coconut jasmine rice
Beef fillet, truffle mash, bearnaise*

FISH

Salmon, leek, seaweed sauce*
Tuna poke bowl
Miso baked cod, daikon salad

VEGETARIAN

Quinoa, avocado, pomegranate, citrus dressing (Vg)*
Truffle rigatoni
Pumpkin risotto*

SWEET

Chocolate mousse, coco nibs*
Cheesecake*
Fruit bowl (Vg)*

** - Gluten Free*
Vg - Vegan

SILVA

FURTHER INFORMATION

CAPACITY

The restaurant is available for full or partial hire with various spaces according to your needs.
Ground Floor can seat 30 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.
First Floor can seat 38 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.
Garden can seat 14 guests across the room and accommodate up to 25 guests for standing drinks and/or canapé receptions.
Lounge Bar can seat 8 guests across the room and accommodate up to 20 guests for standing drinks and/or canapé receptions.

SET UP ACCESS

Breakfast - 8:30 am, 9 am guests arrival and 11 am departure;
Lunch - 11.30 am, 12 pm guests arrival and 4:30 pm departure;
Dinner - 5:30 pm, 6 pm guests arrival and 11:30 pm departure.

MENUS / PLACE CARDS

Complimentary menus can be printed and dedicated with a logo and/or title upon request.
Complimentary place cards are available upon request.

AUDIO & VISUALS

Restaurant background music will play;
The restaurant provides a designated space for a screen and projector, as well as a whiteboard, which will incur an additional charge.

FLOWERS

Restaurant seasonal flowers will be placed on the table. On request, we can provide our guests with a brochure from our supplier and can place larger flower arrangements for an additional cost. You are welcome to use your supplier if needed.

PRE-ORDERS

To ensure the best dining experience, we kindly ask our guests to pre-order their menu selections one week in advance as some menus require longer preparation time. Other menus are available with a shorter lead time—please inquire for details when making your reservation.

WE LOOK FORWARD TO MEETING YOU AND SHARING THE SiLVA EXPERIENCE!

ADA KANIAVAITE
Events & Reservations Manager
events@silvarestaurant.co.uk
+44 7724 545 106
26-28 Bruton Place, London, W1J 6NG

SiLVA