SILVA

AUTUMN BROCHURE

Available until 30th November 2026

PRIVATE DINING & EVENTS

We have a variety of unique spaces to suit parties and events of all sizes.
Our events team can tailor the experience to suit your every requirement.
From intimate private dinners to corporate lunches and sophisticated breakfasts, we have something to suit all occasions, with options for semi-private, private and exclusive hire.
Our event spaces are truly like no other and are worthy of any celebration.

+447724545106
events@silvarestaurant.co.uk
www.silvarestaurant.com

THE GARDEN ROOM

Private Dining Room

Located on the First Floor, the Garden Room is an intimate private dining space filled with natural light from its overhead skylight. Soft tones, fresh botanical details and an elegant, relaxed interior create a refined setting for intimate gatherings, business occasions and private celebrations.

Capacity

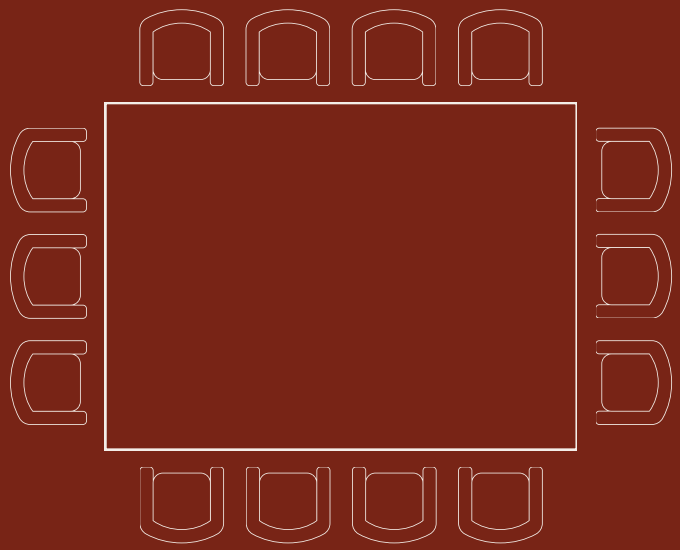
14 guests seated as standard / 25 guests standing

Flexible configurations available for up to 18 guests seated

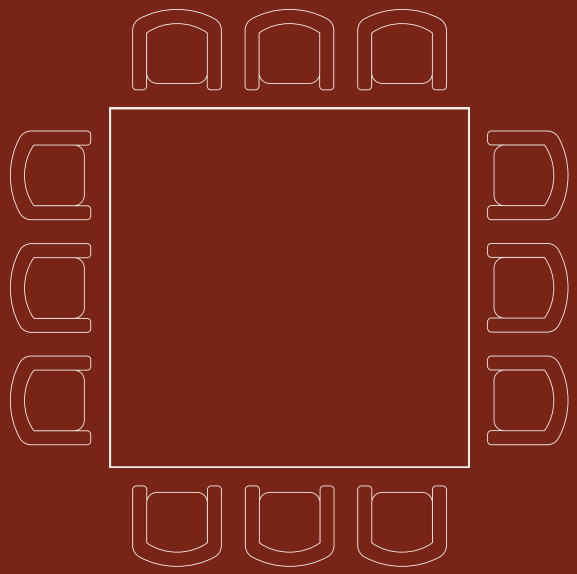
Location

First Floor

GARDEN ROOM LAYOUTS



Option two
14 guests



Option one
12 guests

THE AMBER ROOM

Private Dining Room

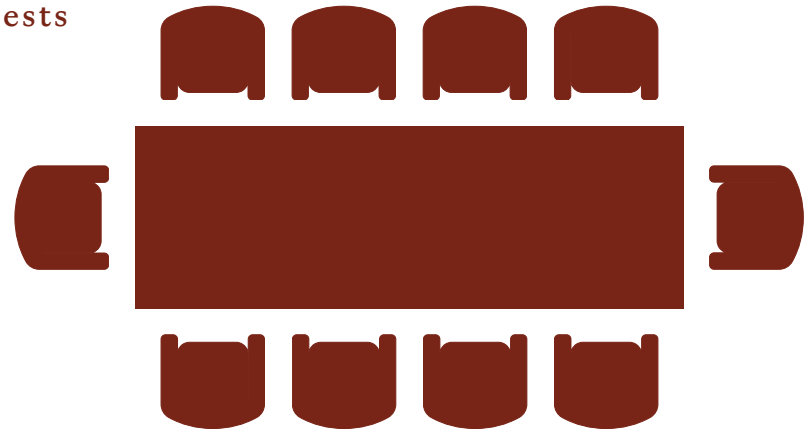
The Amber Room is a stylish and atmospheric private dining space, featuring warm lighting, rich tones, and its own private bar.
Perfect for smaller celebrations, it offers an exclusive yet lively setting with plenty of character and a welcoming, intimate feel.

Capacity
Up to 10 guests seated / 20 standing

Location
First Floor

AMBER ROOM LAYOUT

Option one
10 guests



THE GALLERY ROOM

Private & Semi-private Dining Room

The Gallery Room offers a flexible private or semi-private setting space that can be tailored to suit a range of occasions. Ideal for larger group dining, corporate events, and celebrations, it provides versatile layouts for both breakfast gatherings and evening events.

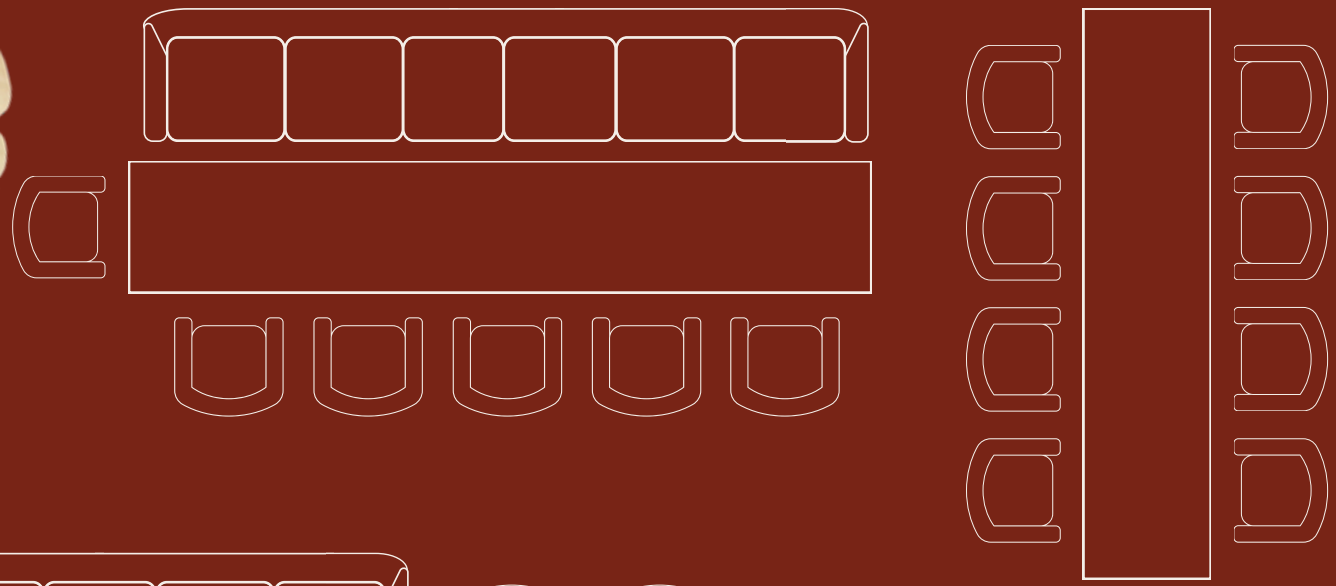
Combined with the Garden Room, the space can accommodate up to 35 guests.

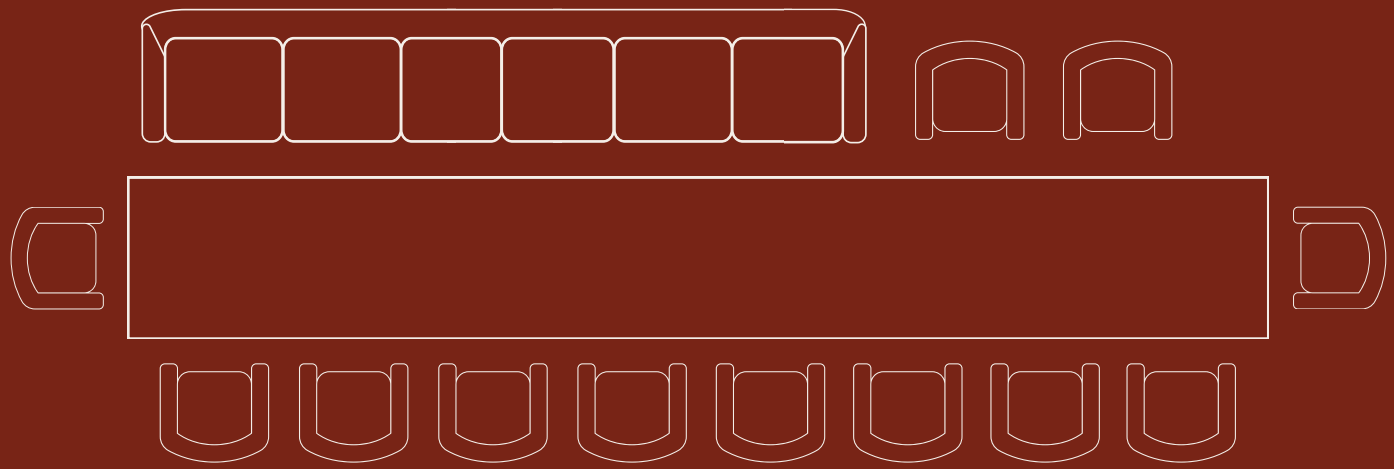
Capacity
Up to 30 guests seated / 50 standing

Location
First Floor

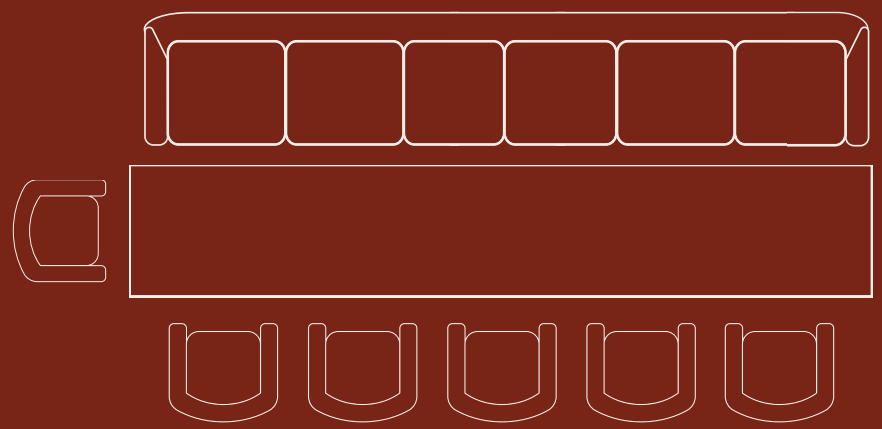
THE GALLERY LAYOUTS

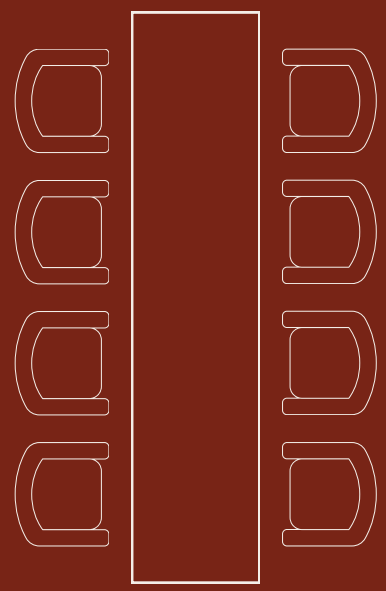
Option two
20 guests

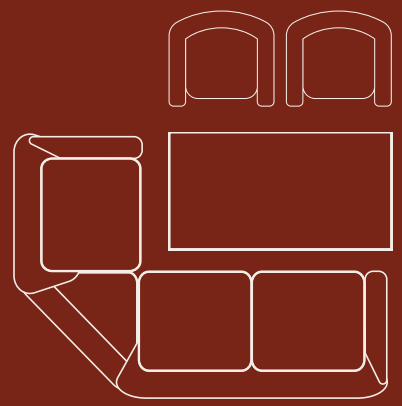




Option one
18 guests







Option three

25 guests

THE ATRIUM

Main Dining Room

The Atrium is the heart of SILVA, available for exclusive hire, offering a vibrant yet elegant setting for larger events. Featuring warm interiors, marble tables, and a central bar, the space combines style, flexibility, and atmosphere.

Perfect for corporate gatherings, celebrations, and receptions, it can accommodate both seated dining and standing events while maintaining a comfortable and welcoming feel.

Capacity:
Up to 30 guests seated / 50 standing

Location
Ground Floor

Lily

SET MENU
LUNCH £60 / DINNER £90

Sourdough & Seasonal Butter

STARTER

Crispy Egg, Parmesan Foam, Girolles

MAIN

Grilled Baby Chicken, Spiced Tomato Butter Sauce, Garlic Toum *

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon & Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage & Chimichurri (Vg)**

DESSERT

Basque Cheesecake, Fresh Cream, Cherries *

*- gluten free
Vg - vegan

Daisy

VEGAN SET MENU
LUNCH £50 / DINNER £80

Sourdough & Silva's Extra Virgin Olive Oil

STARTER

Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf *

MAIN

Charred Cabbage, Pear, Pickled Walnut & Black Garlic, Crispy Cabbage Dukkah *

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon & Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage & Chimichurri (Vg)**

DESSERT

Pistachio Baklava

*- gluten free

Tulip

CHOICE MENU
LUNCH £90 / DINNER £125

Sourdough & Seasonal Butter

STARTERS

Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)*
Beef Tartare, Confit Egg Yolk, Bone Marrow Mayo, Pickled Shallot, Bone Marrow Crumb
Orkney Scallop, Serrano Ham Sauce, Smoked Paprika Oil, Lardo di Colonnata *

MAINS

Venison Saddle, Haunch Croquette, Ceps Purée, Salsify, Blackberry, Jus Gras
Charred Cabbage, Pear, Pickled Walnut, Black Garlic, Crispy Cabbage Dukkah (Vg)*
Red Mullet, Heritage Tomato, Olive & Butterbean, Saffron Butter *

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon & Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage & Chimichurri (Vg)**

DESSERTS

Basque Cheesecake, Fresh Cream, Cherries
White Chocolate & Strawberry Parfait, Elderflower, Pistachio, Marigold
Pistachio Baklava (Vg)

*- gluten free
vg - vegan

Dahlia

SHARING MENU
LUNCH £80 / DINNER £110

Sourdough & Seasonal Butter

STARTER

Yellowtail Crudo, Heritage Radish, Charred Citrus, Tiger's Milk *
Ham Hock Terrine, Herb Aioli, Pickled Shallot, Mustard Fruit, Sourdough *
Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)*

MAINS

Butterflied Seabream, Red Pepper Romesco, Agretti & Wild Garlic *
Roasted Carrot, Chickpeas, Garlic & Lemon Tahini, Cashew Cream, Pickled Shallot *
Whole Lamb Cannon, Courgette, Spring Onion, Tzatziki, Jalapeño, Pomegranate *

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon & Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage & Chimichurri (Vg)**

DESSERTS

Silva Tiramisu
Mango, Peach & Kiwi Pavlova
Pistachio Baklava (Vg)

*- gluten free
vg - vegan

Canapés

MENU
£4 EACH

MEAT

Parma Ham, Melon, Basil *
Buttermilk Fried Chicken, Sriracha & Lime Mayo
Braised Beef Rib Croquettes, Pickled Walnut Ketchup
Beef Tartare, Parmesan, Crispy Bread

FISH

Cured Salmon, Blinis, Caviar
Scottish Lobster Roll, Lemongrass Mayo
Cornish Crab, Green Goddess Dressing, Pickled Apple, Baguette Crouton
Bluefin Tuna Tartare, Wasabi & Yuzu Dressing, Furikake

VEGETARIAN

Gougères, Truffle Mornay Sauce
Burrata Mousse, Tomato & Basil, Crispy Bread
Carrot, Sunflower Seeds, Ginger & Caraway Dressing (Vg)*
Lebanese Dates, Blue Cheese, Pistachio *

SWEET

Fruit Skewers (Vg)*
Whipped Cheesecake, Yuzu Gel, Granola
Whisky Chantilly, Raspberries, Pistachio
Passion Fruit Curd, Mango, Pineapple *

*- Gluten free
Vg - Vegan

Bowl

MENU
£9 EACH

MEAT

Beef Fillet, Truffle Mash, Béarnaise
BBQ Glazed Chicken Thighs, Coconut Jasmine Rice

FISH

Tuna Poke Bowl
Salmon, Leek, Seaweed Sauce *
Miso Baked Cod, Daikon Salad

VEGETARIAN

Truffle Rigatoni
Quinoa, Avocado, Pomegranate, Citrus Dressing (Vg)*
Pumpkin Risotto*

SWEET

Cheesecake *
Chocolate Mousse, Cocoa Nibs *
Fruit Bowl (Vg)*

*- gluten free
Vg - Vegan

Fresia

BREAKFAST
£25

Tea or Coffee
Choice of one per person

Juices
Orange, Apple or Grapefruit

Selection of Pastries

Sweet
Sweetened Labneh, Mixed Seasonal Fruits, Compote, Oat Crumble, Honey

*- Gluten free
Vg - Vegan

Orchid

BREAKFAST
£35

Tea or Coffee
Choice of one per person

Juices
Orange, Apple or Grapefruit

Selection of Pastries

Sweet
Sweetened Labneh, Mixed Seasonal Fruits, Compote, Oat Crumble, Honey

Savoury to Share
Scrambled Eggs on Sourdough Toast
&
Avocado Bruschetta & Poached Eggs, Sourdough & Chilli Crisp

*- Gluten free
Vg - Vegan

FURTHER INFORMATION

SET UP ACCESS

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

MENUS / PLACE CARDS

Complimentary menus can be printed 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 own supplier.

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.