THE HOUSE COLLECTION

BEATRIX

suite

MR. AND MRS. NICHOLAS THOMAS
REQUEST THE PLEASURE OF YOUR COMPANY
AT THE MARRIAGE OF THEIR DAUGHTER

Beatrix Thomas

Andrew Mason Fmithe

SON MR. AND MRS. DAVID MASON SMITH

SATURDAY THE TWENTY FIRST OF SEPTEMBER
TWO THOUSAND AND SEVENTEEN

THREE O'CLOCK IN THE AFTERNOON AT THE SAVOY, THE STRAND, LONDON

RECEPTION TO IMMEDIATELY FOLLOW
WHITE TIE

INVITATION, ENVELOPE & LINER



RSVP POSTCARD



FAVOUR STICKER



THANK YOU CARD & ENVELOPE

Lecommodations

FOR YOUR COMFORT AND CONVENIENCE

WE HAVE RESERVED ROOMS

FOR OUR GUESTS AT THE SAVOY.

PLEASE REFERENCE THE SMITH WEDDING

WHEN CALLING TO MAKE YOUR RESERVATION.

KINDLY RESERVE YOUR ROOM BY

AUGUST 1ST.

THE SAVOY, THE STRAND,

LONDON, WC2R OEU, UNITED KINGDOM

020 7836 4343

ENCLOSURE

INVITATION BAND



SAVE THE DATE & PRINTED ENVELOPE



Starters

PEAR, FRESH FIG & ROASTED PINE NUT SALAD WITH GRILLED HALLOUMI & A LIME & CAPER DRESSING

SMOKED SALMON, PRAWN, CASHEW & PARSLEY ROULADE

CREAMY WILD MUSHROOM SOUP WITH A SOMERSET BRIE KEBAB

Main Courses

BREAST OF CHICKEN STUFFED WITH SPINACH, GARLIC, WILD MUSHROOM, SMOKED BACON & SHALLOTS WRAPPED IN PARMA HAM & SERVED WITH BUTTER BEANS SAUTEED IN WHITE WINE, GARLIC, BACON & BLACK OLIVES

BRAISED LAMB WITH MINTED RED CABBAGE & A WILD
MUSHROOM BRANDY SAUCE

PAN FRIED SEA BASS WITH SAUTEED NEW POTATOES, CHORIZO
AND AUBERGINE CAVIAR CORRALLED BY A RED PEPPER PUREE



CHOCOLATE TART WITH A CRUSHED STRAWBERRY COMPOTE

SUMMER FRUITS IN A MUSCAT JELLY SERVED WITH A CHANTILLY
CREAM & RASPBERRY SAUCE



PLACE / NAME CARD

MENU