

SAVOY GRILL

Sample Christmas Lunch Menu 2018

Chef's selection of canapés

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Smoked beef consommé and chestnut tortellini

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Cornish dressed crab with brown crab mayo and Melba toast

Classic smoked salmon with soda bread and traditional garnish

Pumpkin and truffle velouté

Seared foie gras and with pickled wild mushrooms and toasted brioche

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Salt baked turkey with roast potatoes, stuffing and cranberry sauce

Beef Wellington with horseradish and red wine jus

Pan fried turbot, salsify and caviar velouté

Wild mushroom Vol au vent with Cep sauce

Served with

Brussels sprouts, cauliflower cheese gratin,

honey roast carrots and parsnips, roast potatoes

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Lemon and cranberry sorbet

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Traditional Christmas pudding with brandy crème anglaise

Bramley apple and salted caramel mille feuille

Vanilla crème brûlée with d'épice ice cream

Chocolate and orange yule log

Conclude your Savoy Grill experience with a specially selected digestif from our iconic spirit trolley

Six courses £230.00 per person

Please book your table here - www.gordonramsayrestaurants.com/savoy-grill/book-a-table/

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 discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.

Please note that the above are sample menus and that as our ingredients are purchased fresh,
certain dishes or ingredients may be substituted