

SAVOY GRILL

SAMPLE CHRISTMAS DAY DINNER MENU

Smoked beef consommé, chestnut tortellini

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Cornish dressed crab, brown crab mayo, Melba toast

Severn & Wye smoked salmon, rye bread, traditional garnish

Pumpkin veloute, Périgord truffle

Seared foie gras, pickled wild mushrooms, toasted brioche

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Roast turkey with stuffing and cranberry sauce

Beef Wellington, horseradish, red wine jus

Halibut, salsify, chervil velouté and caviar

Wild mushroom vol au vent, cep sauce

Served with

Brussels sprouts, braised red cabbage, honey glazed carrots and parsnips, potatoes

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Lemon and cranberry sorbet

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Traditional Christmas pudding, brandy crème anglaise

Hazelnut mille feuille

Stilton, honey and crackers

Chocolate and orange yule log

Five courses for £180 per guest

Please note that there will be a menu for children (up to 12 year's old) at £80

A 12.5% discretionary service charge will be added to your bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.