

# SAVOY GRILL

## SAMPLE NEW YEAR'S EVE EARLY DINNER

Amuse bouche

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Jerusalem artichoke velouté with winter truffles

Smoked Scottish salmon, rye bread, traditional garnish

Aquitaine caviar "St James's" – Maison Prunier 30g/50g (*Supplement £95/£165*)

Steak tartare, confit egg yolk, pickles, game chips

Glazed omelette Arnold Bennett with Gruyère cheese

Heritage beetroots, goat's cheese, bitter leaves, honey and truffle dressing

Dorset snails, mushroom, pancetta, smoked potato

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14oz Dover sole, grilled or meunière with lemon and tartare sauce

Steak, onion and ale pudding, shallot gravy

Wild mushroom vol au vent, cep ketchup

Saddleback pork chop, confit garlic, watercress

10oz Hereford sirloin steak with béarnaise or peppercorn sauce

*Sides all at £7 per portion*

Hand cut or skinny chips

Honey glazed carrots

Seasonal greens

Mashed potatoes

Roast field mushrooms, garlic butter

Tomato and red onion salad

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Hazelnut mille-feuille

Lime and passionfruit baked Alaska

Orange crème brûlée, Pain d'épice

Selection of ice creams and sorbets

British cheeses, chutney and crackers

**Four courses for £110 per guest**

*Available for bookings between 5 pm and 6.30 pm only  
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.*