

# A PARTY TO REMEMBER - THAMES FOYER

## AMUSE-BOUCHE

Charlotte Potato Salad | Quail's Egg | Pommery Mustard | Foie Gras Terrine  
Black Grape Pulp | Green Apple | Smoked Venison Carpaccio | Chestnut Chutney

## FIRST COURSE

### Oyster & Caviar

Irish Oysters | Oscietra Caviar | Calamansi

## SECOND COURSE

### Seafood Symphony Sharer

Smoked Salmon | Lemon Gel | Dill Flower | Poached Native Lobster  
'Mary Rose' | Watercress Salad | Alaskan Crab Claw | Lemon & Caper Butter  
Queen Scallop On The Shell | Truffled Savoy Cabbage

## MAIN COURSE - LIVE STATIONS

Your Choice From Our Live Stations

## MEAT

### Suckling Ibérico Pig | 31 Day Aged Grass Fed Beef Sirloin

Wild Mushroom & Albufera Sauce | Peppercorn & Metaxa 7\* Sauce  
Green Apple & Walnut Sauce

## FISH

### Chilean Sea Bass À La Papillote | Wild Atlantic Salmon Coulubiach

Sea Urchin & Dill Sauce | Fennel & Wholegrain Mustard Sauce

## PASTA AND RISOTTO (V)

### Fresh Tagliolini In Parmegiano Reggiano Wheel

### 12 Months Aged Carnaroli Rice On Parmegiano Reggiano Wheel

White & Black Truffle | Chanterelle Mushrooms

## ACCOMPANIMENTS (V)

Roasted Herb La Ratte Potatoes | Tender Stem Broccoli & Almond  
Honey Glazed Carrots | Creamy Savoy Cabbage | Thyme Flavoured Ratatouille

## CHEESE TROLLEY SERVED TO THE TABLE

### Mont D'or | Ossau-Iraty | Brie De Meaux | 36 Month Aged Comté

Oak Smoked Lincolnshire Poacher | Dorstone Goat's Cheese

Celtic Promise Soft Cheese | Perl Las Cheese

Crackers | White & Black Grapes | Ale Chutney

## DESSERT

### Savoy Festive Baked Alaska

Gingerbread Parfait | Red Current Sorbet | Grand Marnier Flambé

A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.  
All Prices Are Exclusive Of Drinks Unless Otherwise Stated. All Prices Include VAT.