

A PARTY TO REMEMBER - THAMES FOYER

AMUSE-BOUCHE

Vegetarian Canapés

Charlotte Potato Salad | Quail's Egg | Pommery Mustard | Blini | Soya Beans Hummus
Sesame Seed | Beetroot Macaroon | Smoked Goat's Cheese Mousse

FIRST COURSE

Caviar

Aubergine | Tomato | Lemon Caviar

SECOND COURSE

Vegetables Symphony Sharer

Pickled Beetroot | Cucumber Marshmallow | Courgettes & Quinoa
Sundried Tomato & Popcorn | Raw & Cooked Baby Carrots With Orange Blossom
Wild Mushrooms | Puff Pastry | Soya Beans | Saffron

MAIN COURSE - LIVE STATIONS

Your Choice From Our Live Stations

PASTA AND RISOTTO

Fresh Tagliolini In Parmegiano Reggiano Wheel

12 Months Aged Carnaroli Rice On Parmegiano Reggiano Wheel

White & Black Truffle | Chanterelle Mushrooms

ACCOMPANIMENTS

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

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.