

THE SAVOY
FESTIVE DINING - SET DINNER MENU
FROM 24 TO 26 DECEMBER

AMUSE-BOUCHE

Crispy Devon Crab Tart
Crab | Avocado | Pickled Ginger
or
Fresh Doughnut (v)
Quince | Truffle

STARTER

Foie Gras Decadence
Bitter Chocolate Roche | Terrine | Ginger Bread
Aged Aberdeen Oxtail Consommé
Ox Tortellini | Mushroom | Radish
Beet-Cured Gravlox & Oyster Tartar
Beetroot Gel | Sourdough Crouton | Pickled Baby Vegetables
Noori Coated Crispy Duck Egg (v)
Butternut Puree | Crispy Kale | Pickled Cherry

MAIN

Parmesan and Truffle Crusted Sika Venison
Celeriac | Forest Wild Mushroom Pie | Juniper Sauce
Christmas Norfolk Bronze Turkey
Roast Potatoes | Brussel Sprouts | Honey Glazed Carrot | Pigs in Blanket | Chestnut Stuffing
Organic Wild Pan Seared Sea Bass
Parsnips Purée | Purple Cauliflower | Charred Artichokes | Langoustine Foam
Aged Beetroot Wellington (v)
Rainbow Chard | Burned Sweet Corn | Carrot Purée | Vegan Jus

PRE-DESSERT

Spiced Green Apple Sorbet | Tahitian Vanilla | Crispy Meringue

FESTIVE WISHES

FROM THE
SAVOY

DESSERT

Sticky Toffee Pudding (v)

Maldon Sea Salt Caramel Sauce | Clotted Cream Ice Cream

Black Forest Baked Alaska

Sour Cherry | Kirsch | Bitter Chocolate

Savoy Traditional Christmas Pudding (v)

Brandy Sauce | Vanilla Ice Cream | Toasted Pecans

Clementine and Gianduja Tart

Hazelnut Financier | Clementine and Mandarin Confit | Citrus Sorbet

WINE PAIRING SUGGESTIONS

Louis Roederer NV

Bottle 110.00 | Glass 22.00

Starter

White Wine

Gewurztraminer Hugel 2013, Alsace, France

Bottle 85.00 | Glass 17.00

Red Wine

Meerlust Merlot 2016, South Africa

Bottle 80.00 | Glass 16.00

Main

White Wine

Pouilly Fumé Indigène Jolivet 2017, France

Bottle 120.00 | Glass 24.00

Red Wine

Bouvier Gevrey La Justice 2017, France

Bottle 132.00 | Glass 26.50

Dessert

Taylor 10 years, Portugal

Bottle 82.50 | Glass 16.50

Dreissigacker Bechtheimer Stein Riesling Auslese 2008, Germany

Bottle 82.00 | Glass 16.40

SET DINNER

150.00

WITH WINE PAIRING

215.00

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