

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

STARTER

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

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

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

FESTIVE WISHES

FROM THE
SAVOY

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 LUNCH

120.00

WITH WINE PAIRING

170.00

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