

THAMES FOYER  
CHRISTMAS DAY MENU  
25 DECEMBER

£220

STARTER

**Seafood Platter**

Oysters | Caviar | Smoked Salmon | Langoustine | Lobster | Scallops  
*Served with avocado mousse, Marie Rose sauce, lemon, fennel and lemon bread*

*or*

**Vegetarian Platter (V)**

Pickled Winter Mushrooms | Potatoes and Black Truffle Salad | Endive Blue and Pear  
Vegetable Yule Log | Tomato and Burrata Salad | Alba Truffle

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MAIN

**Bramble Farm Turkey**

Turkey Ballotine | Pancetta Sprouts | Caramelised Carrots | Glazed Parsnips  
Apricot and Sage Stuffing | Turkey Gravy

*or*

**Ayshire Aged Angus**

Prime Rib of Scottish Beef | Thyme Roasted Ratte Potatoes | Wine Braised Shallots  
Caramelised Carrots | Yorkshire Pudding | Bordelaise Sauce

*or*

**Root Artichoke & Winter Vegetables Wellington (V)**

Herb Pesto | Beetroot Textures | Watercress | Thyme Roasted Ratte Potatoes

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DESSERT

**Traditional Savoy Christmas Pudding**

Brandy Sauce | Tahitian Vanilla

*or*

**Rum Baba**

Roasted Rum Infused Pineapple | Passion Fruit | Chantilly Cream

*or*

**Bûche de Noël**

Bitter Chocolate Flourless Sponge | Candied Chestnut | Cassis Jelly | Vanilla Bavarois

SAVOY