



Traditional High Tea



A Selection of Traditional Closed & Open Sandwiches

Burford Brown Eggs | Wiltshire Truffle | White Bread

Coronation Bramble Farm Bronze Turkey | Cranberry Bread

Moscatel Pickled Cucumber | Dill and Ricotta | Watercress | Brown Bread

Scottish Salmon Gravlax | Fennel Pollen | Spinach Bread

Salt Cured Scallop Brandade | Oyster Leaf | Charcoal Brioche Bread

William Pears Compote | Montgomery Cheddar Cheese | Thames Honey | Savoury Tartlet

Main Course

Searred Turbot | Braised Leeks | Caviar | Laurent-Perrier Champagne Sauce
or

Pumpkin & Sage Tortelloni | Goji Berry Essence | Alba Truffles (v)





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Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Snowflake

White Chocolate Ganache | Spiced Morello Cherry Compote

Christmas Gift

Roasted Pear Jelly | Pecan | Dacquoise | Caramel Crèmeux | Tahitian Vanilla

Savoy Christmas Cake

Candied Fruits | Jing Earl Grey Tea

Mont Blanc

Chestnut Sponge | Redcurrent Jelly | Whisky

Freshly Baked Plain & Raisin Scones

Clotted Cream | Strawberry Jam | Winter Marmalade



	Mon - Thurs	Fri - Sun
Festive Traditional High Tea	85	95
With two glasses of JING Jasmine Pearls Non-Alcoholic Sparkling Tea	95	105
With a glass of Laurent-Perrier La Cuvée	100	110
With a glass of Laurent-Perrier Cuvée Rosé	110	120
With a glass of Nyetimber Classic Cuvée MV	95	105
With a glass of Nyetimber 1086 Prestige Cuvée 2010	125	135

