



SAVOY

FESTIVE
EVENTS MENU

SAVOY

STARTERS

Seared Keltic Scallops

Saffron Cauliflower Purée | Roasted Fennel | Caviar | Parsnip Crisp

£39

Native Lobster Bisque

Devon Crab Salad | Herb and Cress Mesclun | Shellfish Oil

£38

Game Terrine

Venison | Partridge | Duck | Shimeji Mushroom | Port | Truffle Brioche

£37

Mulled Wine-Cured Salmon

Cinnamon Cream | Lemon Caviar | Radish

£38

Mushroom & Artichoke Tart

Jerusalem Artichoke Purée | Onion Jam | Salsify | Wild Mushroom
Winter Black Truffle | Frisée Salad

£34

Beetroot Textures

Honeycomb | Goat's Cheese Mousse | Toasted Pine Nuts

£32



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INTERMEDIATE

Butternut Squash & Honey Roast Chestnut Risotto Winter Truffle Sage Emulsion Aged Parmesan	£28
Jerusalem Artichoke Soup Root Vegetables Poached Quail Egg Tomato Oil	£26
Spinach & Ricotta Ravioli Lemon Butter Sauce Toasted Almonds	£31
Poached Lobster Feuille de Brick Marie Rose Sauce Avocado Mousse Frisée Tobiko	£41

MAINS

Slow Roasted Bramble Farm Turkey Ballotine Honey Roast Parsnips Pancetta Sprouts Apricot and Sage Stuffing Roasted Potatoes Turkey Gravy	£45
Pan-Fried Fillet of Scotch Beef Braised Ox Cheek Glazed Heritage Carrots Wilted Spinach Fondant Potatoes English Watercress	£54
Seared Fillet of Wild Seabass Purple Potato Chicory Baby Shrimp Brown Butter	£47
Winter Vegetables Spinach Purée Girolle Roast Chestnut Crumb Burnt Leek Sauce	£38
Pan-Seared Venison Celeriac Mash Winter Vegetable Caponata Pomegranate Sauce	£54



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DESSERTS

Savoy Christmas Pudding Brandy Sauce Tahitian Vanilla Ice Cream	£24
Winter Delice Chestnut Vanilla Mousse Redcurrant Spaghetti Chestnut Ice Cream	£24
Spiced Crème Brûlée Macerated Plums Pain d'épice Crisps	£22
Sticky Toffee Pudding Pear Sorbet Spiced Caramel Sauce	£22



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ADD ONS

Mulled Wine Station	£15 per guest
Hot Chocolate Station	£12 per guest
Sweet Station	£30 per guest
Festive Vase	£60
Festive Wreath & Hurricane Lamp Candle	£100
Six-foot Christmas Tree, Decor & Presents	£280

