

THAMES FOYER
FESTIVE AFTERNOON TEA

A SELECTION OF TRADITIONAL
CLOSED & OPEN SANDWICHES

Burford Brown Eggs | Wiltshire Truffle | White Bread
Coronation Bramble Farm Bronze Turkey | Cranberry Bread
Pickled Organic Cucumber | Dill and Ricotta | Watercress | Brown Bread
Scottish Salmon Gravavlax | Fennel Pollen | Spinach Bread
Smoked Scallop Brandade | Oyster Leaf | Charcoal Brioche Bread
William Pears | Tricklemore Blue Cheese | Thames Honey

MAIN COURSE

Cornish Lobster Medallion | Braised Leeks | Caviar | Laurent-Perrier Champagne Sauce
or
Pumpkin & Sage Tortelloni | Goji Berry Consommé | Alba Truffles (V)

FESTIVE HANDCRAFTED AFTERNOON TEA
PASTRIES & SIGNATURE SAVOY CAKES

Winter Flan

Triple Crown Blackberries | Citrus Notes

The Christmas Wreath

Confit Pears | Hibiscus Tea | Crunchy Choux

Santa's Hat

Speculoos Tart | Yuzu | Chestnut Cream

Savoy Bauble

Chai Tea Caramel | 64% Dark Chocolate | Moelleux Biscuit

Freshly Baked Plain & Raisin Scones

Clotted Cream | Strawberry Jam | Winter Marmalade

MONDAY - THURSDAY

Festive Traditional High Tea 85.00

With two glasses of JING Jasmine Pearls
Non-Alcoholic Sparkling Tea 95.00

With a glass of Laurent-Perrier La Cuvée 100.00
With a glass of Laurent-Perrier Cuvée Rosé 110.00
With a glass of Nyetimber Classic Cuvée MV 95.00
With a glass of Nyetimber Rosé MV 105.00

FRIDAY - SUNDAY

Festive Traditional High Tea 95.00

With two glasses of JING Jasmine Pearls
Non-Alcoholic Sparkling Tea 105.00

With a glass of Laurent-Perrier La Cuvée 110.00
With a glass of Laurent-Perrier Cuvée Rosé 120.00
With a glass of Nyetimber Classic Cuvée MV 105.00
With a glass of Nyetimber Rosé MV 115.00

SAVOY