



SAVOY

FESTIVE
EVENTS MENU

SAVOY

STARTERS

Seared Keltic Scallops

Saffron Cauliflower Purée | Roasted Fennel | Caviar | Parsnip Crisp
£7 per person supplement

Native Lobster Bisque

Devon Crab Salad | Herb and Cress Mesclun | Shellfish Oil
£5 per person supplement

Game Terrine

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

Mulled Wine-Cured Salmon

Cinnamon Cream | Lemon Caviar | Radish

Mushroom & Artichoke Tart

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

Beetroot Textures

Honeycomb | Goat's Cheese Mousse | Toasted Pine Nuts



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INTERMEDIATE

Butternut Squash & Honey Roast Chestnut Risotto £28
Winter Truffle | Sage Emulsion | Aged Parmesan

Jerusalem Artichoke Soup £26
Root Vegetables | Poached Quail Egg | Tomato Oil

Spinach & Ricotta Ravioli £31
Lemon Butter Sauce | Toasted Almonds

Poached Lobster £41
Feuille de Brick | Marie Rose Sauce | Avocado Mousse | Frisée | Tobiko

MAINS

Slow Roasted Bramble Farm Turkey Ballotine
Honey Roast Parsnips | Pancetta Sprouts | Apricot and Sage Stuffing | Roasted Potatoes | Turkey Gravy

Pan-Fried Fillet of Scotch Beef
Braised Ox Cheek | Glazed Heritage Carrots | Wilted Spinach | Fondant Potatoes | English Watercress
£10 per person supplement

Seared Fillet of Wild Seabass
Purple Potato | Chicory | Baby Shrimp | Brown Butter

Winter Vegetables
Spinach Purée | Girolle | Roast Chestnut Crumb | Burnt Leek Sauce

Pan-Seared Venison
Celeriac Mash | Winter Vegetable Caponata | Pomegranate Sauce
£10 per person supplement



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DESSERTS

Savoy Christmas Pudding

Brandy Sauce | Tahitian Vanilla Ice Cream

Winter Delice

Chestnut Vanilla Mousse | Redcurrant Spaghetti | Chestnut Ice Cream

Spiced Crème Brûlée

Macerated Plums | Pain d'épice Crisps

Sticky Toffee Pudding

Pear Sorbet | Spiced Caramel Sauce

