

THAMES FOYER
CHRISTMAS DAY 2022

AMUSE BOUCHE

Artichoke Soup (GF) 139kcal
Alba Truffle | Herb Oil

STARTERS

Seafood Platter to Share 956kcal

Carlingford Oysters | Oscietre Caviar | Smoked Salmon | Dressed Crab
Cornish Lobster | Orkney Skcallop Ceviche
Served with Avocado Mousse, Marie Rose Sauce, Yuzu Dressing, Fennel and Lemon Bread

or

Grilled Salt Baked Celeriac Roulade (GF) 186kcal

Beetroot Textures | Graceburn Cheese | Soft Quail Eggs | Young Shoots

MAIN COURSE

Bramble Farm Turkey Ballotine (GF) 481kcal

Pancetta Sprouts | Caramelised Carrots | Parsnips | Apricot and Sage Stuffing | Turkey Gravy
Served with Bread Sauce and Cranberry Sauce 41kcal

or

Ayrshire Aged Prime Rib of Beef 1009kcal

Braised Shin Tart | Truffled Potatoes | Organic Carrot
Port Braised Shallot | Herb and Bone Marrow Butter | Bordelaise Sauce

or

Winter Vegetable Wellington (V) (GF) 365kcal

Salt-Baked Celeriac | Port Cured Salsify | Spiced Nut | Balsamic Pearls

PRE-DESSERT

Muscat Grape & Redcurrant Granite (GF) 35kcal

Crystalised Violas

DESSERT

Savoy Christmas Pudding (V) 224kcal

Brandy Sauce | Tahitian Vanilla Ice Cream

or

Mont Blanc 213kcal

Chestnut Supreme | Cranberry Sorbet | Meringue | Mascarpone Cream
Almond Sponge

or

Bûche de Noël 334kcal

Chocolate Sponge | Bailey's Cream | Dulce Caramelised Chocolate

Five course meal with a glass of Laurent-Perrier, La Cuvee £260.00

SAVOY