

SAVOY

EVENTS



MENU SELECTOR

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OYSTERS & CAVIAR

Caviar

Baeri, Oscietre or Beluga

Blini | Shallot | Clarence Court Eggs | Chives

WITH BAERII £130.00 PER PERSON

WITH OSCIETRE £210.00 PER PERSON

WITH BELUGA £410.00 PER PERSON

Carlingford Oyster and Caviar Platter for one

£140

STARTERS

FISH & SHELFISH STARTERS

Dorset Crab

Hass Avocado | Crispy Shallots | Nori Aioli

£34.00

Native Lobster Bisque

Devon Crab Salad | Tarragon Oil

£38.00

Scottish Smoked Salmon

Dill Infused Cucumber | Horseradish Chantilly

£35.00

Add Oscietre Caviar - £15.00

Seared Keltic Scallops

Saffron Cauliflower Purée | Roasted fennel | Caviar

Parsnip Crisp

£39.00

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STARTERS

MEAT STARTERS

Free Range Chicken and Game Terrine
Shimeji Mushroom | Port Jelly | Truffle Brioche
£37.00

Asian Style Mango & Chicken Salad
Keffir Lime | Marinated Chicken Thigh | Coriander
Bean Sprouts
£29.00

Beef Bresaola Carpaccio
Smoked Lincolnshire Poacher | Truffle Crouton Roscoff
Onions | Quail's Egg
£34.00

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STARTERS

VEGETARIAN AND VEGAN STARTERS

Mediterranean Vegetable Croquette *

Cured Heirloom Tomatoes | Red Pepper Coulis
Clara Goat's Cheese

£34.00

Textures of Heritage Beetroot*

Honeycomb | Goat Cheese Mousse
Toasted Pine Nuts

£36.00

*Can be made Vegan

Artichoke Tart *

Jerusalem Artichoke Purée | Onion Jam | Salsify
Wild Mushroom | Winter Black truffle

£34.00

Puglia Burrata

Marinated Heritage Tomatoes | Basil Pesto | Balsamic Pearls

£34.00

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INTERMEDIATES

Jerusalem Artichoke Soup *

Root Vegetables | Poached Quail Egg | Truffle Oil

£26.00

Honey & Cinnamon Spiced Gressingham Duck Breast

Vanilla Mash | Orange-Glazed Heirloom Carrots

£28.00

Butternut Squash & Kale Risotto *

Winter Truffle | Caramelized shallots | Aged Parmesan

£28.00

Lobster Thermidor

Gruyere | Champagne butter sauce | Bitter Leaves

£39.00

Spinach & Ricotta Ravioli

Sage Butter Emulsion | Toasted pinenuts

£28.00

*Can be made Vegan

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MAINS

FISH DISHES

Roast Aberdeen Cod

Crushed New Potato | Confit Fennel | Tartare Hollandaise

£41.00

Poached Dover Sole

Chantenay Carrots | Potato Parisienne | Wilted Kale
Saffron Veloute

£48.00

Pan-Seared Loch Duart Salmon Fillet

Char grilled Courgette | Ratte Potatoes | Artichoke Pesto
Sauce Vierge

£41.00

Seared Fillet of Wild Seabass

Crushed Potatoes | Grilled Baby Gem | Morecambe Bay
Shrimp | Brown Butter

£47.00

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MAINS

MEAT DISHES

Adlington Farm Chicken Supreme

Confit Chicken Leg | Parsnip Purée | Heirloom Carrots
Pickled Blackberries

£47.00

Slow Cooked Rump of Salt Marsh Lamb

Creamed Potato Terrine | Wilted Spinach | Chimichurri Sauce

£49.00

Pan Seared Aynhoe Venison Fillet

Celeriac Purée | Winter Vegetable Terrine | King Oyster
Mushroom | Pomegranate Sauce

£58.00

Beef Wellington

Glazed Heritage Carrots | Celeriac and Horseradish Purée
Fondant Potato | Red Wine Sauce

£63.00

Pan Fried Fillet of Guildford Farm Beef

Braised Ox Cheek | Isle of Wight Tomato | Red Chard Borde-
laise sauce

£54.00

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MAINS

VEGETARIAN AND VEGAN DISHES

Red Pepper Pesto Gnocchi *

Potato Gnocchi | Padron Peppers | Toasted Almonds
£45.00

Spiced Winter Vegetable Terrine *

Butternut Squash Purée | Sago Crisps | Tomato Jam
£45.00

*Can be made Vegan

Spinach and Ricotta Tortellini

Sage Butter Emulsion | Black truffle | Toasted pinenuts
£47.00

Artichoke and Feta Wellington *

Artichoke Pesto | Spinach | Toasted Pinenuts
£49.00

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AUTUMN & WINTER DESSERTS

Seasonal Fruit Salad (ve)

Green Apple & Yuzu Sorbet

£18.00

Sachertorte (ve)

Bitter Choc sponge | Clementine Jelly | Citrus Sorbet

£24.00

Toasted Citrus Meringue Tartlet*

Lemon Curd | Burnt Crunchy Meringue | Candied Lemon
Ice Cream

£24.00

Dulcey Banana

Lime Streusel | Banana Chantilly | Dulcey Mousse

£24.00

*Can be made Vegan

Granny Smith

Apple Yuzu Confit | Hazlenut Praline | Vanilla Brulée
Vanilla Ice Cream

£21.00

Autumn-Spiced Crème Brulee

Macerated Plums | Pain de Spice Crisps

£24.00

Macadamia Chocolate Bar

Macadamia Crunchy | Kalamansi Confit | Dark Choc Mousse
Ginger Ice Cream

£25.00

Pear Verrine

Brown Caramel | Confit Pears | Tahitian Vanilla Anglaise
Mixed Spice Ice Cream

£24.00



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AUTUMN & WINTER DESSERTS

Black Forest

Bitter Chocolate Sponge | Candied Amarena Cherries
Vanilla Cream | Morello Cherry Sorbet

£20.00

Gianduja (v)

Milk Chocolate & Hazelnut Crumble | Gianduja Parfait
Raspberry Compote

£21.00

Sticky Toffee Pudding

Pear Sorbet | Spiced Caramel Sauce

£24.00



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CHEESE

£27.00 PER PLATE, FOR AN INDIVIDUAL
CHEESE PLATTER

A Selection of British Artisan Cheeses

Served with

Grapes, | Quince Jelly | Chutney | Crackers