

# SAVOY

EVENTS



FESTIVE EVENT MENU

# SAVOY



## FESTIVE MENU SELECTOR

### £110.00 FOR 3 COURSES

Please select one option per course, including a vegetarian option, to create your bespoke menu including Tea, Coffee and Petits Fours.

### £140.00 FOR 4 COURSES

Please select one option per course, including a vegetarian option, to create your bespoke menu including Tea, Coffee and Petits Fours.

## BESPOKE MENU

Alternatively, our Executive Chefs would be delighted to create a unique multi-course tasting menu for your guests, offering an exquisite culinary experience.

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## FESTIVE CANAPÉS

£7 PER CANAPÉ, MINIMUM OF 4 CANAPÉS PER PERSON

### COLD

#### **Candy Cane Caprese (v)**

Isle of Wight Tomato | Laverstoke Farms Mozzarella  
Pedroni Balsamic

#### **Gravlax Cigars**

Beetroot Cured Scottish Salmon | Sour Cream  
Oscietre Caviar

#### **Lobster Cornetto**

Keltic Lobster | Sauce Marie Rose | Toasted Nori

#### **Coronation Turkey**

Toasted Almonds | Macerated Raisins | Curry Spiced Mayo

### HOT

#### **Hen of The Woods Mushroom (v)**

Spiced Squash | Cranberry Jam | Toasted Walnuts

#### **Pan Fried Queen Scallop**

Curried Parsnip | Crispy Seaweed | Pickled Granny Smith

#### **Cinnamon & Maple Glazed Smoked Duck**

Gingerbread | Orange Purée | Micro Herbs

#### **Mulled Wine-Glazed Pork Belly**

Mulled Wine Reduction | Crispy Crackling | Apple Purée

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## FESTIVE CANAPÉS

### DESSERTS

#### **Kumquat & Hazelnut Choux**

Choux Crumble | Kumquat Marmalade | Hazelnut Cream

#### **Aperol Baba**

Aperol Soaked Baba | Blood Orange Jelly | Orange Supreme

#### **Guanaja Chocolate & Ginger Bread Tartlets (v)**

Guanaja Ganache | Ginger Bread Crumbs  
All Butter Sweet Pastry

#### **Pear Finger**

Williams Pear Poached In Mulled Wine | Almond Crunch  
Tahitian Vanilla Mousse

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## FESTIVE MENU

### STARTERS

#### **Chicken Liver Parfait**

Pickled Shimeji Mushroom | Shallot and Red Wine Chutney  
Truffle Brioche

#### **Gin & Maple Cured Salmon**

Hampshire Wasabi Cream | Cucumber and Ginger Jelly  
Confit Fennel

#### **Native Lobster Bisque**

Cornish Crab Ravioli | Lemon Verbena Mesclun  
Tarragon Oil

[£10 SUPPLEMENT]

#### **Seared Keltic Scallops**

Spiced Organic Squash | Ndjua Crumble | Skirt and Port Sauce

[£10 SUPPLEMENT]

#### **Pumpkin Soup (v)**

Truffle Cream | Honey Roasted Seeds and Chestnuts  
Parmesan Crisps

#### **Heirloom Beetroot (v)**

Whipped Clara Goat's Cheese | Thames Honey  
Pedroni Balsamic Vinegar

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## FESTIVE MENU

### INTERMEDIATES

[INCLUDED IN THE £140 PER PERSON]

#### **Butternut Squash & Candied Chestnut Risotto (v)**

Wild Mushroom Ragout | Aged Parmesan

#### **Black Truffle & Ricotta Tortellini (v)**

Sage Butter Emulsion | Toasted Pine Nuts

#### **Cornish Turbot**

Champagne Sauce | Oscietre Caviar | Sea Herbs

#### **Venison Carpaccio**

Textures of Parsnip | Aged Parmesan | Young Nasturtium

#### **Lobster Thermidor Tart**

Pickled Fennel and Granny Smith Apple Salad

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## FESTIVE MENU

### MAIN COURSES

#### **Slow Roasted Bramble Farm Turkey**

Honey Roast Parsnips | Pancetta Sprouts | Turkey Sauce  
Apricot and Sage Stuffing | Roasted Potatoes

#### **Grilled Gigha Halibut**

Lentil Spinach and Lardon Ragout | Sarladaise Potatoes  
Grilled Broccoli | Isle of Wight Tomato

#### **Pan Fried Ayrshire Beef Fillet**

Ox Cheek and Caramelized Onion Beignet | Fondant Potato  
Heritage Carrot | English Watercress

[£10 SUPPLEMENT]

#### **Aynhoe Farms Venison Wellington**

Celeriac Purée | Crispy Sprouts | Pickled Blackberries  
Winter Spiced Venison Jus | Nasturtium

[£10 SUPPLEMENT]

#### **Festive Spiced Cauliflower (v)**

Romanesco Cauliflower | Truffled Goat's Cheese  
Pickled Shallot Rings

#### **Wild Mushroom & Artichoke Wellington (v)**

Butternut Squash Purée | Toasted Seeds | Mustard Frills  
Roast Onion and Thyme Jus

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## FESTIVE MENU

### DESSERTS

#### Sticky Toffee Pudding (v)

Dates and Brown Cane Sugar Pudding | Caramel Sauce  
Tahitian Vanilla Ice Cream

#### Christmas Pudding

Rich Matured Fruit Cake | Tahitian Crème Anglaise  
Grand Marnier Ice Cream

#### Chocolate Fondant (v)

Guanaja and Orange Chocolate Fondant | Bailey's Ice Cream

#### Baked Alaska (v)

Chestnut Ice Cream | Blackcurrant Sorbet | Charred Meringue

#### Mandarin Crème Brûlée (v)

Mandarin and Vanilla Custard | Mandarin Imperial Compote  
Cinnamon Shortbread

#### A Selection of Four Award Winning British Artisan Cheese

Mature Godminster Cheddar | Baron Bigod | Blue Monday  
Clara Goat's Cheese

*Served with Grapes, Quince Jelly, Chutney and Crisp Bread*

[£10 SUPPLEMENT]

