

# SAVOY

EVENTS



WEDDINGS MENU

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## WEDDINGS MENU

### STARTERS

#### MEAT & FISH STARTERS

##### Cotswolds Smoked Salmon

Sashimi Cut Salmon | Smoked Cauliflower Panna Cotta  
Dill Bread  
£29.00

##### Lamb Tartare

Lamb & Bulgur Tartare | Tahini Mayonnaise | Hard Boiled  
Quail Eggs  
£31.00

##### Cured Hereford Beef Fillet

Finely Sliced Beef Fillet | Mesclun | Parsley Coulis  
Pine Seed Oil  
£31.00

##### Smoked Venison

Sliced Avocado | Curry Leaves  
£32.00

##### Alaskan King Crab

Crab Meat | Kefir Lime | Passion Fruit Pearls  
£34.00

##### Native Lobster

Poached Lobster | Russian Salad | Lemon Pearls  
£34.00

##### Under Salamander Langoustine Tartare

Fresh Scottish Langoustine | Coriander Pesto | Himalayan Salt  
£36.00



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## WEDDINGS MENU

### STARTERS

#### VEGETARIAN STARTERS

##### **Tomato Tartare (v)**

Dried Heirloom Tomato | Shallots | Chives | Tarragon  
Mustard Egg Yolk  
£23.00

##### **Textures of Beetroot (v)**

Beetroot from Raw to Cooked | Whipped Goat's Cheese  
Honeycomb  
£25.00

#### VEGAN STARTERS

##### **Edamame (v)**

Soybean Hummus | Pickled Vegetables | Virgin Olive Oil  
£22.00

##### **Broad Bean Falafel (v)**

Sesame Seed | Couscous | Parsley | Sumak Dressing  
£24.00



REPORTAGE - GALLERY

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## WEDDINGS MENU

### INTERMEDIATES

#### Garden Pea & Marjoram Soup

Ham Hock Tortellini

£18.00

#### Heritage Tomato Puff Pastry Tart

Heritage Tomato Fondue | Charred Scottish Salmon

Lemon Cream

£19.00

#### Risotto Milanese (v)

Saffron | 21 Month Aged Parmesan

£21.00

#### Seasonal Truffle Risotto (v)

Porcini Mushrooms | Baby Watercress

£23.00

#### Native Lobster Blanquette

Confit of Lemon | Micro Tarragon

£28.00

#### Seared Black Sea Bream

Cucumber Ceviche | Poached Quail Eggs

£24.00





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## WEDDINGS MENU

### MAINS

#### FISH MAINS

##### Roast Peterhead Cod

Crushed New Potato | Baby Fennel | Toasted Pine Nuts |  
Tartare Hollandaise

£36.00

##### Indian Spiced Scottish Halibut

Dahl | Butternut Squash | Coconut | Coriander Raita

£36.00

##### Pan-Seared Scottish Salmon Fillet

Steamed Asparagus | Heritage Carrots | White Miso Sauce

£37.00

##### Cornish Sea Bass

Seared Smoked Tomato Gnocchi | Mussel & Saffron Sauce

£41.00

##### Chilean Sea Bass Steamed in Lotus Leaves

Shiitake Mushrooms | Chinese Cabbage | Lotus Root | Sticky  
Rice | Ginger | Lemongrass

£51.00

#### MEAT MAINS

##### Roast Black Leg Organic Chicken

Confit of Leg | Parsnips | Heirloom Carrots | Pickled  
Blackberries

£36.00

##### Slow Cooked Rump of Salt Marsh Lamb

Crispy Belly | Majoram Gnocchi | Spring Onions | Barolo Jus

£38.00

##### Rhug Estate Venison Loin

Boulangère Potatoes | Savory Granola | Earl Grey Jus

£44.00

##### Beef Wellington

Chantenay Carrots | Petit Pois puree | Madeira Jus

£49.00

##### Fillet Mignon of Milk Fed Veal

Boston Lobster Tail | Burnt Leeks | Lobster & Tarragon Butter

£54.00

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## WEDDINGS MENU

### MAINS

#### VEGETARIAN MAINS

##### Sunchoke & Vacherin Cheese 'Wellington' (v)

Textures of Butternut Squash | Brazil Nuts | Herb Foam  
£30.00

##### Gnocchi Sorrentina (v)

Potato Gnocchi | Tomato & Basil Sauce | Buffalo Mozzarella  
£30.00

#### VEGAN MAINS

##### Seasonal Vegetable Curry (v)

Vegetables | Coconut Milk | Jasmine Rice  
£26.00

##### Stuffed Mini Vegetable Rigatoni (v)

Plum Tomatoes | Basil Oil | Black Olives  
£32.00





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## WEDDINGS MENU

### DESSERT

#### **Peach Melba**

Honey Roasted Peach Mousse | Tahitian Vanilla Ice Cream  
Caramelised Almonds | Melba Sauce

£20.00

#### **Strawberries & Cream**

Strawberry & Vanilla Bavaroise | All Butter Shortbread  
Fresh British Garden Strawberries

£20.00

#### **Gianduja (v)**

Milk Chocolate & Hazelnut Crumble | Gianduja Parfait  
Raspberry Compote

£23.00

#### **Coconut & Pineapple Pavlova (v)**

Lime Chantilly Cream | Roasted Spiced Rum Pineapple

£20.00

#### **After Eight**

72% Venezuelan Dark Chocolate Ganache  
Fresh Garden Mint | Mint Chocolate Ice Cream

£23.00

#### **Toasted Lemon Meringue Tartlet (v)**

Citrus Tart | Pink Peppercorn Meringue  
Bergamot Yoghurt Ice Cream

£20.00

#### **Sour Cherry Delice**

Sicilian Pistachio Jaconde | Morello Cherry Crèmeux  
Crème Fraîche Mousse

£23.00

#### **Poires Belle Helene (vegan)**

Lightly Spiced Poached Pear | Bitter Chocolate Sauce  
Toasted Almonds | Vanilla Ice Cream

£20.00

#### **Seasonal Fruit Salad (vegan)**

Green Apple & Yuzu Sorbet

£20.00

#### **Rich Chocolate Pot (vegan)**

70% Bitter Chocolate Panna Cotta | Raspberry Jelly  
Chocolate Sorbet

£20.00