

SAVOY

SUITE DINING EXPERIENCE

CHAMPAGNE BITES

COLD

Jersey Oyster Jelly
Thai Flavours | Coconut Water Granita

Soft Boiled Quail Eggs (v)
Sumac Toast | Soya Bean Hummus

HOT

Hay Smoked Hereford Beef Skewers
English Mustard | Aioli

Tandoori Marinated Scallops
Lemongrass Skewer (f)

MENU

STARTER

Smoking Brother Smoked Salmon
Baby Leek | Celeriac and Fennel Salad | Lemon Gel | Shallot Dressing

or

Native Lobster Bisque
Cream Cheese | Chervil

MAIN COURSE

Steamed Halibut in Pine Smoked Lotus
Pak Choy | Sesame Dark Soya Sauce

or

Venison Loin
Strudel | Sprout Leaves | Earl Grey Jus

DESSERT

Autumn Forest Fruits
Hedgerow Blackberries | Victoria Plums | Madagascar Vanilla

or

Chocolate Textures
70% Peruvian Dark Chocolate | Hazelnut and Milk Chocolate Crunch

£300.00 for two people
With a glass of Louis Roederer NV Champagne each

All prices are inclusive VAT. A suggested discretionary 12.5% service charge will be added to your bill. Please let your server know of any food allergies &/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.