

SAVOY

SUITE DINING EXPERIENCE

THREE-COURSE SET MENU WITH LOUIS ROEDERER PAIRING

STARTER

Irish Carlingford Oyster

Yuzu & Black Pearls

or

Seasonal White Asparagus

Oscietra Caviar | Lemon Hollandaise

Champagne pairing: Louis Roederer Blanc de Blancs 2013, France

MAIN COURSE

Seared Welsh Lamb Fillet

Tarragon Gnocchi | Lettuce | Peas | Bacon | Preserved Lemon Sauce

or

Steamed Seabass Fillet

Vegetable Risotto | Parmesan Crisps | Green Oil

Champagne pairing: Louis Roederer Cristal 2013, France

DESSERT

Strawberries & Cream

Tahitian Vanilla Panna Cotta | Elderflower | British Strawberries

or

Milk Chocolate Caramel Sphere

Maldon Sea Salt Caramel | 68% Bitter Chocolate Fudge Brownie

Champagne pairing: Louis Roederer Carte Blanche NV Demi Sec, France

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.

SAVOY

SUITE DINING EXPERIENCE

VEGETARIAN THREE-COURSE SET MENU WITH LOUIS ROEDERER PAIRING

STARTER

Raw & Cooked Vegetables

Aged Cheddar

Champagne pairing: Louis Roederer Blanc de Blancs 2013, France

MAIN COURSE

Risotto

White Asparagus | Chilli Flakes | Almond Flakes

Champagne pairing: Louis Roederer Cristal 2013, France

DESSERT

Strawberries & Cream

Tahitian Vanilla Panna Cotta | Elderflower | British Strawberries

or

Milk Chocolate Caramel Sphere

Maldon Sea Salt Caramel | 68% Bitter Chocolate Fudge Brownie

Champagne pairing: Louis Roederer Carte Blanche NV Demi Sec, France

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