

SAVOY

SUITE DINING EXPERIENCE

THREE-COURSE SET MENU WITH LOUIS ROEDERER PAIRING

STARTER

Irish Carlingford Oyster
Yuzu & Black Pearls

or

Seared Scallops
Cauliflower Purée | Oscietra Caviar | Crispy Sage Leaf

Champagne pairing: Louis Roederer Brut Vintage Rosé 2014, France

MAIN COURSE

Pan-Seared Sea Bass
Brown Butter Shrimp | Sauce Vierge | Burnt Lemon
Served with Tenderstem Broccoli

or

Dry-Aged Ribeye Steak
Garlic Butter & Herb Potato | Béarnaise Sauce

Wine pairing: Louis Roederer Cristal 2008, France

DESSERT

Milk Chocolate Caramel Sphere
Maldon Sea Salt Caramel | 68% Bitter Chocolate Fudge Brownie

or

Roast Peach & Honey Tart
Peach Confit | Exmoor Wild Honey | Lemon Verbena Crème | Sablé Breton

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

Menu items are subject to change without prior notice according to seasonality and availability.
Please let your server know of any food allergies and/or special dietary requirements.
We are happy to provide you with all food allergens, product and nutritional information.

SAVOY

SUITE DINING EXPERIENCE

VEGETARIAN THREE-COURSE SET MENU WITH LOUIS ROEDERER PAIRING

STARTER

Fresh Tomato Gazpacho

Smoked Tomato Concassé | Green Oil | Baby Basil

Champagne pairing: Louis Roederer Brut Vintage Rosé 2014, France

MAIN COURSE

Roasted Summer Vegetables

Polenta | Parmesan Shavings | Herb Oil

Champagne pairing: Louis Roederer Cristal 2008, France

DESSERT

Milk Chocolate Caramel Sphere

Maldon Sea Salt Caramel | 68% Bitter Chocolate Fudge Brownie

or

Roast Peach & Honey Tart

Peach Confit | Exmoor Wild Honey | Lemon Verbena Crème | Sablé Breton

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

Menu items are subject to change without prior notice accordingly to seasonality and availability.
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