



SH
SAVOY
BOUTIQUE HOTEL & RESTAURANT

Festive Party
M E N U



Celebrate the festive season in style at The Savoy. Enjoy a delicious Christmas menu surrounded by festive decorations, with crackers included to get everyone into the spirit. On Friday and Saturday evenings, DJ Nelson will keep the celebrations going in the lounge from 9pm until midnight.



Available from

November 15th – December 23rd 2026

Lunch

£44.50 PER PERSON

Dinner

£49.50 PER PERSON

Includes three course meal, tea,
coffee, and mini mince pies.



Please note that a discretionary 10% service charge will be added to your final bill. Please inform us of any allergies or dietary restrictions at least 24 hours in advance.



to start

Pressed Ham Hock & Chicken Terrine (2, 7, 14)
Pickled winter vegetables and toasted brioche

Duck Liver, Foie Gras & Madeira Parfait (2, 7, 14)
Fig compote and toasted brioche

Oak-Smoked Salmon Roulade (5, 7)
Free-range egg, Dijon mustard, crisp watercress

Roasted Chestnut & Celeriac Soup VG
Finished with fragrant truffle oil

Salt-Baked Heritage Beetroot (7, 10)
Goat's cheese, candied walnuts, and seasonal leaves



to follow

Beef Wellington (2, 4, 7, 14)
Truffled Dauphinoise potatoes, seasonal winter vegetables, and aged red wine jus

Traditional Roast Turkey (2, 7, 14)
Sage and onion stuffing, pigs in blankets, and cranberry jus

Slow-Cooked Heritage Pork Belly (7, 14)
Fondant potato, apple purée, and cider jus

Roast Scottish Salmon (5, 7, 14)
Crushed Jersey Royals and Champagne beurre blanc

Wild Mushroom & Parmesan Risotto (7)
Finished with aged Parmesan, butter, and fresh chives

Vegan Wellington (2, 9, 13, 14) Ve
Creamy mustard mash, sautéed winter vegetables, and red wine jus



to finish

Traditional Christmas Pudding (2, 4, 7, 14)
Served with warm brandy butter sauce.

Dark Chocolate, Orange & Hazelnut Délice (7, 10, 13)
Served with salted caramel

Tiramisu (2, 4, 7, 14)
Classic Italian tiramisu with espresso, mascarpone, Marsala wine, and cacao

Savoy Artisan Cheese Board (2, 7, 10, 14)
A selection of aged cheeses with fig chutney and candied walnuts

Coconut & Vanilla Rice Pudding Ve
Served with seasonal fruits

Allergens

1 Celery
2 Gluten

3 Crustaceans
4 Eggs

5 Fish
6 Lupin

7 Milk
8 Molluscs

9 Mustard
10 Nuts

11 Peanuts
12 Sesame Seed

13 Soya
14 Sulphites