

SH
S A V O Y
BOUTIQUE HOTEL & RESTAURANT

New Year's Eve
T A S T I N G M E N U



Celebrate New Year's Eve in style at The Savoy.

Your evening begins with Champagne and canapés from 7pm, accompanied by the captivating sounds of a live electric violinist, before sitting down to enjoy an indulgent six-course tasting menu created especially for the occasion.

As midnight approaches, the celebrations continue with our DJ from 9pm until 2am, setting the scene to welcome in the New Year in true Savoy style.

£125.00 PER PERSON

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.



canapés

Refined Seasonal Canapés (2, 5, 3, 8, 7, 10, 13, 14)

A selection of handcrafted seasonal canapés

amuse-bouche

Coconut & Almond Panna Cotta (10)

Cucumber, lime and coastal herbs

starter

Hand-Dived Scallop (1, 8, 5, 7, 10, 13)

Silken celeriac purée, smoked unagi, brown butter, toasted hazelnut and citrus

palate cleanser

Yuzu & Green Apple

Refreshing frozen palate cleanser

fish

Wild Turbot 5, 3, 8, 7, 1, 2)

Roasted fennel, Cévennes onion & Jersey Royal galette, shellfish velouté

meat

A5 Japanese Wagyu (7, 1, 14)

Chive risotto, black garlic and rich marrow jus

dessert

Valrhona Manjari Chocolate (7, 4, 2, 10, 13)

Praline, malted cream and cocoa nib

cheese

Selected Artisan Cheeses (7, 2, 10, 14)

Chutney, grapes, celery, toasted walnuts and artisan biscuits



petit fours

A selection of handmade petit fours (7, 2, 4, 10, 13)

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