
FEBRUARY 14

2025

LOVE

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AT THE FIRST BITE

TASTING MENU

Celebrate Valentine's Day with us!

We promise you an unforgettable experience:

Champagne and canapés on arrival, live piano music, a 6 course tasting menu for £70 per person, and optional wine pairing for £40 per person.

Upgrade to an overnight stay in a standard double room with tasting menu and wine pairing for £260 per couple.

Book yours at events@thesavoy.biz

STANDARD MENU



AMUSE BOUCHE

FOÏE GRAS PARFAÏT

Portuguese Quince Jelly, Hazelnut Taco, Micro Herbs
Allergens: Dairy, Gluten, Nuts (Hazelnut)

Wine pairing: Joseph Perrier Champagne Brut NV (10cl)

STARTER

SEARED HAND-DIVED SCALLOPS

Spiced Parsnip Purée, Chorizo Dust, Citrus-Wasabi Dressing
Allergens: Molluscs, Dairy

Wine pairing: Pouilly Fume 2022 (10cl)

FISH COURSE

PAN-ROASTED TURBOT

Brown Shrimp and Capers, Beurre Noisette, Confit Pommes Tourneés
Allergens: Fish, Shellfish, Dairy

Wine pairing: Mersault 2021 (10cl)

PALATE CLEANSER

Orange sorbet with thyme infusion, garnished with pomegranate seeds.

MAIN COURSE

GRASS FED BEEF FILLET

Grass-fed Beef Fillet with Parsley & Bone Marrow Risotto, Smoked Beef Jus
Allergens: Dairy

Wine pairing: Chateau Catenac Brown 2016 (10cl)

DESSERT

MOCK CHOCOLATE SLICE

Liberation Ale Ice Cream, Salted Caramel, Poached Pear
Allergens: Dairy, Nuts, Eggs, Soya

Wine pairing: Royal Tokaji 2018 (10cl)

Tea, Coffee and Petit Fours

VEGAN -VEGETARIAN MENU



AMUSE BOUCHE

TOMATO ASSIETTE PANNACOTTA

Allergens : Celery

Wine pairing: Chandon Garden Spritz (10cl)

STARTER

DASHI BRAISED BRASSICA

Dashi, miso, and soy nectar with crispy shallots and pistachios served over cauliflower popcorn.

Allergens : Nuts, Soya

Wine pairing: Riesling Petz Wrtz, Rhienhessen , Germany 2022 (10cl)

MIDDLE COURSE

ROASTED CAULIFLOWER AND SMOKED TOFU RAVIOLI

Winter vegetables and truffle broth, sauteed spinach and vegan parmesan

Allergens: Cereal, Soya,

Wine pairing: Pouilly Fume 2022 (10cl)

MAIN COURSE

VEGETABLE WELLINGTON WITH MUSHROOM DUXELLE

Flaky pastry and a savoury mushroom duxelles, served with roasted vegetables and a red with reduction sauce.

Allergens: Cereal, Mustard, Soya

Wine pairing: Pinot Noir , Greenhough Stone - NZ 2019 (10cl)

PALATE CLEANSER

LEMON SORBET WITH RASPBERRY COULIS

-refreshing lemon sorbet served with a sweet raspberry coulis-

Allergens: non

DESSERT

DARK CHOCOLATE DELICE & SALTED CARAMEL

A rich and creamy dark chocolate delice with a drizzle of salted caramel sauce and Jersey black butter and coconut ice cream .

Allergens: Soya

Wine pairing: - Sauternes, Clos L'abeilley France 2019 (10cl)

Tea, Coffee and Petit Fours