



The Savill Garden
- KITCHEN -

Please ask us about the allergens in our food



CHRISTMAS MENU

£37.50 three courses | £29.50 two courses

Starters



Cream of pumpkin, coconut cream and cayenne pepper (v)

Crayfish, pink grapefruit and avocado salad

Chicken and black pudding terrine, piccalilli, toasted brioche and hazelnut crumb



Mains

Roast turkey, pigs in blankets, honey-glazed root vegetables, cranberry and orange stuffing, roast potatoes, cranberry gravy

Loin of venison, broccoli and Stilton purée, salsify, wild mushroom, glazed Roscoff onion and thyme jus

Pan-seared sea bream, celery and pepper caponata, caper almond butter

Spinach and ricotta tortellini, chestnut crumb and sage beurre noisette (v)

Desserts

Traditional Christmas pudding, brandy sauce

Baked caramelised peach, caramel and honeycomb ice cream, crushed pistachio meringue (v)



Lime leaf panna cotta, passion fruit bavarois, mango sorbet



(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.