



The Savill Garden
– KITCHEN –

Christmas Set Menu

Between 1st and 23rd December, the following dishes will also be available to order individually from our restaurant menu for groups of fewer than 10 guests.

2 courses £28.95 | 3 courses £36.95

Add a Pomegranate Christmas Martini for £6

Cointreau, mandarin vodka, pomegranate, orange bitters and a hint of cinnamon

Starters

Venison carpaccio

Windsor Great Park raw venison loin, blackberry-juniper vinaigrette,
Old Winchester cheese and rocket

Chestnut and sage arancini (v)

Risotto balls, sweet chestnut purée, sage, West Country Ashcombe cheese,
truffle aioli and rocket

Pumpkin, goat's cheese and honey tartlet (v)

Roasted pumpkin, caramelised red onion marmalade, shortcrust pastry, goat's cheese,
The Savill Garden honey, fresh thyme, rocket, chicory and balsamic glaze

Mains

Turkey roulade

Turkey, sage, chestnut and pork sausage stuffing, streaky bacon, roast potatoes,
The Savill Garden honey-glazed parsnips and carrots, Brussels sprouts
and Madeira wine gravy

Monkfish and chorizo broth

Pan-seared Cornish monkfish tail, chorizo, butter bean broth, saffron potatoes
and parsley gremolata

Beetroot risotto (vg)

Roasted golden beetroot, beetroot purée, creamy risotto, sweet potato crisp,
crispy sage and toasted pumpkin seeds

Natalizio pizza

Windsor Farms streaky bacon, pulled turkey, stracciatella cheese, cranberry jam,
Brie, Brussels sprouts and rosemary

Desserts

Traditional Christmas pudding with walnuts and almonds

Raisins, sultanas, currants and brandy sauce

Salted honey Basque cheesecake

Baked cheesecake, The Savill Garden honey and honeycomb ice cream

Apple and blackberry crumble (vg)

Roasted Bramley apples, cinnamon, nutmeg, blackberries, plums, oat crumble and coconut custard

Made using Windsor Farms produce and ingredients from local tenanted farms

(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.

To book for Christmas, please email savillgarden@benugo.com or book online.

Table setting: pre-set reserved table and crackers.



The Savill Garden
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Children's Christmas Menu

2 course £14.95 | 3 courses £17.95

Starters

Roasted tomato and carrot soup (vg)

Cheese straws, carrot, cucumber and hummus (v)

Pulled chicken and pesto bruschetta

Mains

Baked macaroni cheese (v)

Herbs and breadcrumbs topping

Roasted turkey

Roasted vegetables and potatoes, cranberry gravy

Grilled Cumberland sausages

Creamy mashed potato and onion gravy

Desserts

Winter berries fruit salad (vg)

Apple crumble pie (v)

Vanilla ice cream

Chocolate brownie (v)

Raspberry coulis

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