



The Savill Garden

– KITCHEN –

CHRISTMAS MENU

Two courses £22

Three courses £25

STARTERS

Celeriac & chestnut soup (vg)(gf)
Deep fried parsnips

Ham hock croquettes
Spiced homemade piccalilli and lamb's lettuce salad

Chillied crayfish & king prawns (gf)
Mango, pepper and cucumber, rose harissa mayo

MAINS

Traditional turkey
Cumberland sausage, sage and onion stuffing
Roasted root vegetables, pigs in blankets and cranberry jus

Butternut ravioli (v)
Curly kale, flaked almonds, Gran Moravia cheese and sage butter

Seared salmon (gf)
Roasted cauliflower, baby spinach, pine nuts and garlic oil

DESSERTS

Christmas pudding (v)
Brandy sauce

Mulled pear (v)
Walnut biscuit and vanilla ice cream

Chocolate mousse (v)(gf)
Crème fraîche cream and honeycomb

EXTRAS

Add glass of prosecco £6.50

Half bottle of wine £9.50

(v) = Vegetarian, (vg) = Vegan, (gf) = no gluten containing ingredients. We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have specific dietary requests, please let us know. We would love to tell you what is in our food to assist you with your choice.

Terms and conditions

Dinner bookable 10-50 guests 12- 5pm
Dinner bookable for private hire only 50-150 guests 6pm – 11pm
£10 non-refundable deposit per needed to secure booking
Food to pre-ordered and pre-paid in full one week in advance
Minimum spends apply

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