



2026

FESTIVE MENUS

SAVOY

AFTERNOON TEA AT GALLERY

Vegetarian (V), Plant- Based (P), Gluten-Free (G)

PRESTIGE AFTERNOON TEA

180

A Glass of Laurent-Perrier Héritage

Sandwiches

Traditional Coronation, Larchwood Farm Turkey, Cranberry Bread
Scottish Smoked Salmon, Lemon Cream Cheese and Chives, Spinach Bread
DukesHill Organic Honey-Roasted Ham, English Mustard, White Bread
Somerset Oak Smoked Cheddar, Plum and Ginger Chutney, Granary Bread

Savoury Bites

Isle of Man Cheddar, Caramelised Onion, Parmesan Tuile, Scoff
Burford Brown Egg, Truffle Mayonnaise, Wiltshire Truffle, Brioche

Lobster & Caviar Tasting Experience

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Served with Freshly Baked Scones, Cornish Clotted Cream, Strawberry Jam and Lemon Curd

Orange and Spices

Mixed Spice Cake, Candied Seville Orange, Crunchy Almond Praline

Blackcurrant and Chestnut

Candied Chestnut Cream, Blackcurrant Compote, Tahitian Vanilla Mousse

Redcurrant and Pear

Poached Williams Pears, Redcurrant, Cinnamon Financier

Guanaja, Yuzu and Ginger

Chocolate Cake, Stem Ginger, Crunchy Streusel

TRADITIONAL AFTERNOON TEA

99

Sandwiches

Traditional Coronation, Larchwood Farm Turkey, Cranberry Bread
Scottish Smoked Salmon, Lemon Cream Cheese and Chives, Spinach Bread
DukesHill Organic Honey-Roasted Ham, English Mustard, White Bread
Somerset Oak Smoked Cheddar, Plum and Ginger Chutney, Granary Bread

Savoury Bites

Isle of Man Cheddar, Caramelised Onion, Parmesan Tuile, Scoff
Burford Brown Egg, Truffle Mayonnaise, Wiltshire Truffle, Brioche

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Served with Freshly Baked Scones, Cornish Clotted Cream, Strawberry Jam and Lemon Curd

Orange and Spices

Mixed Spice Cake, Candied Seville Orange, Crunchy Almond Praline

Blackcurrant and Chestnut

Candied Chestnut Cream, Blackcurrant Compote, Tahitian Vanilla Mousse

Redcurrant and Pear

Poached Williams Pears, Redcurrant, Cinnamon Financier

Guanaja, Yuzu and Ginger

Chocolate Cake, Stem Ginger, Crunchy Streusel

HIGH TEA

119

Our Traditional Afternoon Tea

with the addition of a festive hot dish of

Gressingham Duck Breast

Heritage Beetroot, Blackberries, Plum, Red Wine Jus

or

Seared Orkney Scallops

Highland Mushrooms, Cauliflower Purée, Caviar, Smoked Pancetta Sauce

VEGETARIAN AFTERNOON TEA

99

Sandwiches

Somerset Oak Smoked Cheddar, Plum and Ginger Chutney, Granary Bread

English Cucumber, Dill Cream, White Bread

Avocado Cream, Smoked Organic Tofu, Malted Bran Bread

Savoy Cabbage and Brussels Sprout Slaw, Cranberry Bread

Savoury Bites

Isle of Man Cheddar, Caramelised Onion, Parmesan Tuile, Scoff

Burford Brown Egg, Truffle Mayonnaise, Wiltshire Truffle, Brioche

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Served with Freshly Baked Scones, Cornish Clotted Cream, Strawberry Jam and Lemon Curd

Orange and Spices

Mixed Spice Cake, Candied Seville Orange, Crunchy Almond Praline

Blackcurrant and Chestnut

Candied Chestnut Cream, Blackcurrant Compote, Tahitian Vanilla Mousse

Redcurrant and Pear

Poached Williams Pears, Redcurrant, Cinnamon Financier

Guanaja, Yuzu and Ginger

Chocolate Cake, Stem Ginger, Crunchy Streusel

HIGH TEA

119

Our Vegetarian Afternoon Tea

with the addition of a festive hot dish of

Riverford Organic Salt-Baked Celeriac

Leek and Potato Vichyssoise, Heritage Beetroot, Blackberries, Plum

VEGAN AFTERNOON TEA

99

Sandwiches

Somerset Oak Smoked Cheddar, Plum and Ginger Chutney, Granary Bread

English Cucumber, Lemon Cream, White Bread

Avocado Cream, Smoked Tofu, Malted Bran Bread

Savoy Cabbage and Brussels Sprout Slaw, Cranberry Bread

Savoury Bites

Vegan Cheese, Caramelised Onion, Tuile, Savoury Cake

Truffle Remoulade, Wiltshire Truffle, White Bun

Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Served with Freshly Baked Scones, Cornish Clotted Cream, Strawberry Jam and Lemon Curd

Orange and Spices

Mixed Spice Cake, Candied Seville Orange, Crunchy Almond Praline

Blackcurrant and Chestnut

Candied Chestnut Cream, Blackcurrant Compote, Tahitian Vanilla Mousse

Redcurrant and Pear

Poached Williams Pears, Redcurrant, Cinnamon Financier

Guanaja, Yuzu and Ginger

Chocolate Cake, Stem Ginger, Crunchy Streusel

HIGH TEA

119

Our Vegan Afternoon Tea

with the addition of a festive hot dish of

Riverford Organic Salt-Baked Celeriac

Leek and Potato Vichyssoise, Heritage Beetroot, Blackberries, Plum

CHILDREN'S AFTERNOON TEA

65

Sandwiches

Baked Ham, White Bread

Cheddar Cheese, Multigrain Bread

Mini Savoury Cheddar Scoff

Rudolph Macaron

Chocolate Macaron

Red Berries Lolly

Pâte de Fruit, Bourbon Vanilla Marshmallow

Gingerbread Man

Orange, Gingerbread

Snowflake

Vanilla and Lemon Mousse, Financier

TWILIGHT TEA

75

Berry Royale Cocktail

Nyetimber, Boatyard Sloe Gin, Berry Mint London Essence Soda

Sandwiches

Somerset Oak Smoked Cheddar, Plum and Ginger Chutney, Granary Bread

English Cucumber, Dill Cream, White Bread

Avocado Cream, Smoked Organic Tofu, Malted Bran Bread

Savoy Cabbage and Brussels Sprout Slaw, Cranberry Bread

Savoury Bites

Vegan Cheese, Caramelised Onion, Tuile, Savoury Cake

Truffle Remoulade, Wiltshire Truffle, White Bun

Scoff Scones of the Day



SAVOY

A FAIRMONT HOTEL

For any inquiries or to make a reservation, please contact
the Guest Relations team at savoy@fairmont.com

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