

THAMES
FOYER



Traditional Afternoon Tea



A Selection of Traditional Sandwiches

Closed Sandwiches

Moscatel Pickled Cucumber | Dill and Ricotta Spread | Spinach Bread
Heirloom Tomato | Egg | Pommery Mustard Mayonnaise | Malbran Bread
Traditional Coronation Chicken | Fresh Herb | Onion Bread
British Cured Peppered Beef | Carrot and Celeriac Slaw | Smoked Sea Salt | Sourdough

Open Sandwiches

Wild Mushroom | Caramelised Red Onion | Savoury Tartlet
Scottish Smoked Salmon | Avocado Mayonnaise | Lemon Brioche Bread



Traditional Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Rhubarb & Custard Tartlet

Poached Yorkshire Rhubarb | Almond Sponge | Ginger Crème

Chocolate Texture

70% Bitter Chocolate Crèmeux | Milk Chocolate Crumble

White Chocolate Chantilly

Spiced Carrot Cake

Toasted Cinnamon and Clove | Orange | Tahitian Vanilla Cream Cheese Frosting

Winter Forest Fruits

English Hedgerow Fruits | Bramley Apple Jelly | All Butter Shortbread

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



Traditional Afternoon Tea 65.00

With two glasses of JING Jasmine Pearls non-alcoholic Sparkling Tea 75.00

Champagne Afternoon Tea

With a glass of Laurent-Perrier La Cuvée 80.00

With a glass of Laurent-Perrier Cuvée Rosé 90.00

English Sparkling Afternoon Tea

With a glass of Nyetimber Classic Cuvée MV 75.00

With a glass of Nyetimber Rosé MV 85.00

Traditional High Tea



A Selection of Traditional Sandwiches

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British Cured Peppered Beef | Carrot and Celeriac Slaw | Smoked Sea Salt | Sourdough

Open Sandwiches

Wild Mushroom | Caramelised Red Onion | Savoury Tartlet
Scottish Smoked Salmon | Avocado Mayonnaise | Lemon Brioche Bread

Main Course

Pan Seared Monkfish | Kale and Root Vegetables | Chilli Herb Oil | Green Salsa

or

Organic Quinoa | Hispi Cabbage | Cured Red Cabbage and Golden Raisins
Apple Vinegar Dressing (v)



Traditional High Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Rhubarb & Custard Tartlet

Poached Yorkshire Rhubarb | Almond Sponge | Ginger Crème

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70% Bitter Chocolate Crèmeux | Milk Chocolate Crumble

White Chocolate Chantilly

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Toasted Cinnamon and Clove | Orange | Tahitian Vanilla Cream Cheese Frosting

Winter Forest Fruits

English Hedgerow Fruits | Bramley Apple Jelly | All Butter Shortbread

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



Traditional High Tea 75.00

With two glasses of JING Jasmine Pearls non-alcoholic Sparkling Tea 85.00

Champagne Afternoon Tea

With a glass of Laurent-Perrier La Cuvée 90.00

With a glass of Laurent-Perrier Cuvée Rosé 100.00

English Sparkling Afternoon Tea

With a glass of Nyetimber Classic Cuvée MV 85.00

With a glass of Nyetimber Rosé MV 95.00

Vegetarian Afternoon Tea



A Selection of Traditional Sandwiches

Closed Sandwiches

Moscatel Pickled Cucumber | Dill and Ricotta Spread | Spinach Bread

Heirloom Tomato | Egg | Pommery Mustard Mayonnaise | Malbran Bread

Roasted Courgette and Red Pepper | Green Pesto | Wild Rocket | Multigrain Bread

Marinated Feta Cheese | Olive Tapenade | White Bread

Open Sandwiches

Wild Mushrooms | Caramelised Red Onion | Savoury Tartlet

Smoked Aubergine and Tahini | Heritage Tomatoes | Candied Pine Nut

White Mini-Tin Bread



Vegetarian Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Rhubarb & Custard Tartlet

Poached Yorkshire Rhubarb | Almond Sponge | Ginger Crème

Chocolate Texture

70% Bitter Chocolate Crèmeux | Milk Chocolate Crumble

White Chocolate Chantilly

Spiced Carrot Cake

Toasted Cinnamon and Clove | Orange | Tahitian Vanilla Cream Cheese Frosting

Winter Forest Fruits

British Hedgerow Fruits | Tahitian Vanilla | Blackberry Jelly

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



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With a glass of Laurent-Perrier La Cuvée 80.00

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With a glass of Nyetimber Classic Cuvée MV 75.00

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Vegetarian High Tea



A Selection of Traditional Sandwiches

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Heirloom Tomato | Egg | Pommery Mustard Mayonnaise | Malbran Bread
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Marinated Feta Cheese | Olive Tapenade | White Bread

Open Sandwiches

Wild Mushrooms | Caramelised Red Onion | Savoury Tartlet
Smoked Aubergine and Tahini | Heritage Tomatoes | Candied Pine Nut
White Mini-Tin Bread

Main Course

Organic Quinoa | Hispi Cabbage | Cured Red Cabbage and Golden Raisins
Apple Vinegar Dressing



Vegetarian High Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Rhubarb & Custard Tartlet

Poached Yorkshire Rhubarb | Almond Sponge | Ginger Crème

Chocolate Texture

70% Bitter Chocolate Crèmeux | Milk Chocolate Crumble

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Spiced Carrot Cake

Toasted Cinnamon and Clove | Orange | Tahitian Vanilla Cream Cheese Frosting

Winter Forest Fruits

British Hedgerow Fruits | Tahitian Vanilla | Blackberry Jelly

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



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English Sparkling Afternoon Tea

With a glass of Nyetimber Classic Cuvée MV 85.00

With a glass of Nyetimber Rosé MV 95.00

Vegan Afternoon Tea



A Selection of Traditional Sandwiches

Closed Sandwiches

Moscatel Pickled Cucumber | Creamy Dill Spread | Spinach Bread

Organic Tofu | Harissa | Rocket | White Bread

Roasted Courgette and Red Pepper | Green Pesto | Wild Rocket | Multigrain Bread

Roasted Red Pepper | Avocado Mayonnaise | Spinach | Malbran Bread

Open Sandwiches

Wild Mushrooms | Caramelised Red Onion | Savoury Tartlet

Smoked Aubergine and Tahini | Heritage Tomatoes | Candied Pine Nut

White Mini-Tin Bread



Vegan Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Banana Chocolate Delice

Bitter Chocolate Sponge | Caramelised Banana | Olive Oil Ganache

Savoy Seasonal Fruit Tartlet

Seasonal Fruit | Tahitian Vanilla Diplomat Cream

Mandarin Orange Madeleine

Orange Ganache | Citrus Jam | Orange Confit

Winter Forest Fruits

British Hedgerow Fruits | Tahitian Vanilla | Blackberry Jelly

Plain & Raisin Scone

Vegan Cream | Apricot Preserve | Strawberry Jam



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Vegan High Tea



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Organic Tofu | Harissa | Rocket | White Bread

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Open Sandwiches

Wild Mushrooms | Caramelised Red Onion | Savoury Tartlet

Smoked Aubergine & Tahini | Heritage Tomatoes | Candied Pine Nut

White Mini-Tin Bread

Main Course

Organic Quinoa | Hispi Cabbage | Cured Red Cabbage and Golden Raisins

Apple Vinegar Dressing



Vegan High Tea



Seasonal Handmade Afternoon Tea Pastries & Savoy Signature Cakes

Banana Chocolate Delice

Bitter Chocolate Sponge | Caramelised Banana | Olive Oil Ganache

Savoy Seasonal Fruit Tartlet

Seasonal Fruit | Tahitian Vanilla Diplomat Cream

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Vegan Cream | Apricot Preserve | Strawberry Jam



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INTRODUCING JING JASMINE PEARLS SPARKLING TEA

Showcasing the power of people and nature working in harmony, this deliciously intriguing drink will take you on a moreish taste journey. You'll find heady jasmine aromas with a smooth and refreshing green tea depth, subtle fruit notes, hints of honey and a dry texture. Celebrate the moment with something truly special.

- JING

THE SAVOY & JING EXCLUSIVE DARJEELING COLLECTION



On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling – famed producer of ‘The champagne of teas’.

The unique terroir and craftsmanship of Darjeeling produces teas with a distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy are showcasing definitive examples of three distinctive styles - taking you on the journey to experience the best of this treasured origin.

Organic Darjeeling 1st Flush

Garden: Seeyok

JING Excellence at Origin
competition winner

Fragrant | Sweet | Reviving

The highly-prized first pickings of the year; capturing all the freshness of Spring. This crisp black tea is supremely fragrant, honeyed and floral with a brisk finish.

Darjeeling Moonlight

Garden: Margaret's Hope

Exclusively at The Savoy

Aromatic | Syrupy | Complex

A recent innovation from the hills of Darjeeling, this Moonlight tea has been cultivated to accentuate high florality and syrupy sweetness, with a smooth rounded body. Complex and intriguing, a new taste experience for most.

Darjeeling 2nd Flush

Garden: Castleton

Exclusively at The Savoy

Warm | Sweet | Balanced

An excellent example of a classic Darjeeling Afternoon Tea. Warm and comforting with dried fruit notes masterfully extracted in the firing of the leaves, showcasing the true craftsmanship of this famed tea garden. Once tasted at origin this tea was immediately secured for The Savoy.

THE SAVOY TEA SELECTION

BLACK TEA

The Savoy Breakfast Tea

India - Statuesque & full-bodied tea blend from Assam & Darjeeling with plenty of structure & malty richness. A rousing breakfast style tea, perfect with milk.

The Savoy Afternoon Tea

India - Balanced blend of black teas delivering a malty fragrance, a light astringency, followed by a refreshing sweet finish.

Decaffeinated Ceylon

Sri Lanka - Rich & layered Ceylon character, full-bodied whilst smooth & refreshing.

Red Dragon

Yunnan, China - Rich & syrupy black tea, with caramel & chocolate, plum & black cherry.

Earl Grey

Sri Lanka - Refreshing & bright, with citrus freshness lifting the rich Ceylon tea base.

Vanilla Black

Sri Lanka - Creamy & sweet vanilla over a full-bodied black tea base.

Chai Tea

India - A highly aromatic combination of rich and malty Assam black tea with cinnamon, cardamom and ginger spices.

GREEN TEA

Jade Sword	Hunan, China - Full & grassy organic green tea with a sappy & refreshing finish.
Dragon Well	Zhejiang, China (seasonal) - Lively flavours in which grassy freshness is underscored by sweet & soft hazel complexities. China's most celebrated green tea.
Genmaicha	Japan - Sweet with barley notes & depths of mellow umami.
Gyokuro	Japan - A Japanese green tea: thick, grassy & rich with umami.

OO LONG TEA

Yellow Gold	China - Smooth & biscuity sweet oolong tea with grassy freshness & citrus notes.
Iron Buddha	China - Grassy, fruity and floral oolong tea but with a distinct tart tanginess and smooth, lush texture.
Phoenix Honey Orchid	Guangdong, China - Deliciously fruity & floral oolong tea, with pleasing roasted richness & a touch of astringency.
Wuyi Oolong	Fujian, China - Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

WHITE TEA

White Peony

Fujian, China - Delightfully refreshing, rounded & full-flavoured, with sweet & fragrant notes of melon.

Jasmine Silver Needle

Fujian, China - Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine to create a soft, vanilla effect.

PUERH TEA

Vintage Imperial Puerh

Yunnan, China - Deeply mellow & fragrant, hints of chocolate & incense woods with a fruity finish.

FRUITY & FLORAL PREMIUM INFUSIONS

Fennel, Ginger & Peppermint

A soothing and refreshing blend of peppermint, ginger, fennel seeds and lemon thyme. Caffeine-free.

Lavender, Chamomile & Lemongrass

A naturally hydrating and calming blend of whole flowers and herbs. Gently sweet and caffeine-free.

FLOWERING TEA

Flowering Jasmine & Lily

Fujian, China - A broad base of green tea buds topped with a crown of orange lily-petals & a tower of jasmine flowers.

HERBAL INFUSIONS

Rooibos

South Africa - Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

Whole Rosebuds

Morocco - Beautiful & graceful, notes of sweet rose with a refreshingly light & palate-cleansing finish.

Whole Lemon Verbena

Paraguay - Fresh, vivid with mint-like freshness & pressed lemon zest pungency.

Whole Peppermint Leaf

Germany - Insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intense finish.

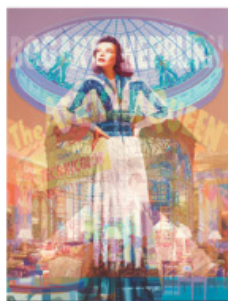
All prices are inclusive VAT. A suggested discretionary 12.5% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements.

We are happy to provide you with all food allergen, product and nutritional information.

A Time for Reflection

The eight paintings hanging in the Thames Foyer are by British Pop artist McAlpine Miller.

Each painting features a star of the stage or screen who enjoyed staying here at The Savoy.



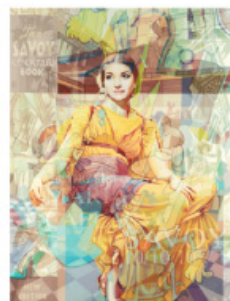
Katharine Hepburn:
Taking Centre Stage



Frank Sinatra:
Man About Town



Ava Gardner:
A Desirable Proposition



Maria Callas:
A Moment of Respite



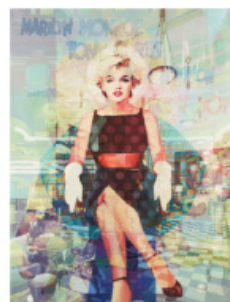
Charlie Chaplin:
Silent Path to Success



Marlene Dietrich:
Into My World



Alfred Hitchcock:
The Mysterious Thinker



Marilyn Monroe:
Bright Young Thing

“This series of 8 paintings concentrates on two themes: the sheer majesty of The Savoy and the glamour of iconic idols that have been and will continue to be associated with this historic hotel. The choice of subjects serves not only to remind us of an era of great hope and aspiration but also allow us to consider both progress and potential. The Savoy has continued to achieve a standard which might otherwise be lost in our throwaway society where everything is replaceable”.

McAlpine Miller, 2012

All of the paintings are oil on linen canvas. The collection was commissioned by The Savoy in 2012.