

THE  
SAVOY  
JERSEY

*Please Join Us For The*

NEW YEAR'S EVE

GA  
LA  
DINNER

31.12.2024



7pm - 2am

*Tel ; 01534 727 521*

*Email: [events@thesavoy.biz](mailto:events@thesavoy.biz)*





# GALA DINNER

**£ 120 per person**  
**£ 60 per child (12-16 years)**

## **Dress Code**

- Black Tie -



## **Champagne & Canapes**

On arrival from 7 pm - 8pm

Savour a chic soirée with champagne and canapés while being captivated by the melodious tunes of our talented electric violinist performer.

Followed by a five-course meal.

## **Entertainment**

### **Live Music - ATMiSPHERE**

Delight in the vintage sounds of swing, soul, and Motown from the 60s, 70s, 80s and 90's with Hayley Palmer and Mia Robbins.

Get ready to dance the night away!

8 pm -10:30 pm

### **DJ. Matt Senior**

from 10:30 pm -2 am

## **Accommodation**

Rooms are available from £110 per room on a two-people-sharing basis with Breakfast included.

Book yours at: [sleeping@thesavoy.biz](mailto:sleeping@thesavoy.biz)

T: 01534 727521

Pumpkin with Truffle Pannacota  
Creamy pumpkin panna cotta with a hint of truffle

7

Lobster Tail with Saffron Risotto  
Butter- poached lobster, over saffron risotto.

2-3-7

Wagyu Beef Ribeye A5  
Juicy Wagyu ribeye complemented by black garlic purée.

7-13

Chocolate Mousse with Gold Leaf  
Rich Valrhona chocolate mousse topped with edible gold leaf.

2-7-13

FRENCH AND CONTINENTAL CHEESES  
Palate Cleansers, Truffle Honey, Quince Jelly, Celery, Biscuits

1-2-7-14

PETIT FOURS



Celery-1. Cereal -2. Crustaceans -3. Egg - 4. Fish -5. Lupin -6. Milk -7.  
Molluscs - 8. Mustard - 9. Nuts -10. Peanuts - 11. Sesame - 12. Soya - 13. Sulphites - 14

# PESCATARIAN

Pumpkin with Truffle Vinaigrette Pannacota  
Creamy pumpkin panna cotta with a hint of truffle.

7

Lobster Tail with Saffron Risotto  
Butter-poached lobster over saffron risotto

2-3-7-10

Turbot

Turbot fillet with a smooth and rich mustard cream sauce

5-7-9-13

Chocolate Mousse with Gold Leaf  
Rich Valrhona mousse topped with edible gold leaf

2-7-13

## FRENCH AND CONTINENTAL CHEESES

Palate Cleansers, Truffle Honey, Quince Jelly, Celery, Biscuits

12-7-14

## PETIT FOURS



Celery-1. Cereal -2. Crustaceans -3. Egg - 4. Fish -5. Lupin -6. Milk -7.  
Molluscs - 8. Mustard - 9. Nuts -10. Peanuts - 11. Sesame - 12. Soya - 13. Sulphites - 14

## VEGAN - VEGETARIAN

Tomatoes with Basil Oil Panncota V,VG  
Heirloom tomatoes with creamy basil panna cotta.

13

Velouté with Black Truffle V,VG  
Velvety artichoke soup topped with black truffle

none

Butternut Ravioli V,VG  
Roasted butternut squash ravioli in a rich sage butter sauce

2-13

Chocolate Mousse with Gold Leaf  
Rich Valrhona mousse topped with edible gold leaf.

2-7-13

VEGAN CHEESE SELECTION V,VG  
Palate Cleansers, Truffle Honey, Quince Jelly, Celery, Biscuits

1-2-13-14

## PETIT FOURS



Celery-1. Cereal -2. Crustaceans -3. Egg - 4. Fish -5. Lupin -6. Milk -7.  
Molluscs -8. Mustard - 9. Nuts -10. Peanuts -11. Sesame -12. Soya -13. Sulphites -14



*Let's create memories to last a lifetime...*