

SAVOY signature

31,12,2024

Special New Year's Dinner

Buffet Menu

SOUP

Potato velouté with leeks and truffle zest essence

COLD

Simple salads (tomato, cucumber, onion, lettuce, beet, carrot) Various dressings, pickles, olives

COMPOSED SALADS

Prawn and mussel display
Lobster display
Cold meat display
Charcuterie display
Meat terrines

Ham display

Smoked fishes with meat terrine display Brioche toast with foie gras and Madeira reduction

Caprese salad

Tuna salad marinated in soya
with coriander and sesame seeds
Roast pumpkin pie with spinach
and brie cheese
Waldorf salad
Pickled octopus salad

Romaine lettuce salad with cherry tomatoes, avocado and mustard vinaigrette

HOT

Turkey tenderloins with sausages and nuts Pork leg with Madeira spices Duo of swordfish and salmon, beurre blanc with saffron filaments Seafood pasta

198€ per person

Menu subject to changes without prior notice



Creole rice
Savoury rice
Potato dauphinoise
Roast vegetables with tonka beans
Neapolitan-style cheese tortellini
Sweet potato gnocchi with spices
and mint
Broccoli with peanut butter

VEGETARIAN

Sweet chilli vegetable rolls Aubergine stroganoff Roast vegetables with tofu (bell peppers, aubergine, courgette and carrot)

SHOWCOOKING

Veal medallions Sea bream fillet with lemon

DESSERTS

Day & night pie
King cake and queen cake
Chocolate brownie
Local passion fruit pudding
Moist carrot and orange cake
Raspberry cheesecake
Tropical jelly
Cream pie
Brigadeiros with gold flakes
Traditional black cake
Strawberry mousse
Chocolate fountain with mixed fruits
Selection of French pastries
Selection of sliced fruits
Cheese and sausage board

HOT DESSERT

Apple and pecan strudel with vanilla sauce