



The Savill Garden  
- KITCHEN -

# Christmas Set Menu

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**2 courses £26**

**3 courses £30\***

\*Includes a glass of Buck's fizz

## Starters

### **Soup of the day (v)**

Wood-fired oven baked roll and Netherend Farm butter

### **Free-range chicken and black pudding terrine**

Piccalilli and toasted brioche 315kcal

## Mains

### **Butternut squash risotto (vg)**

Roasted chestnuts, crispy sage and toasted pumpkin seeds 305kcal

### **Parsnip, chickpea and apricot nut roast (v)**

Root vegetables, potatoes and wild mushroom gravy 1097kcal

### **Kelly's Bronze roasted turkey**

Honey-glazed root vegetables, potatoes, cranberry and orange stuffing, pigs in blankets and cranberry gravy 1017kcal

## Desserts

### **Bramley apple and blackberry pie (vg)**

Oat crumble and coconut custard 415kcal

### **Traditional Christmas fig and orange pudding (v)**

Brandy sauce 474kcal

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**(v) vegetarian | (vg) vegan**

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

To book for Christmas please email [savillgarden@benugo.com](mailto:savillgarden@benugo.com) or book online [here](#).

Only available in the main restaurant and until Monday 23rd December.