

# Xmas Day 2010

## STARTERS

Chestnut veloute finished with truffle oil and sweet potato crisps

Prawn and crab cocktail with virgin marie sauce

Chicken liver and wild mushroom parfait with roasted port wine cured grapes and brioche

Melon filled with Champagne and berries jelly served with baked honey figs

Smoked salmon with homemade blini with crème fraiche and salmon keta caviar

## MAINS

Roasted Aberdeen Angus Ribeye cooked on the bone with winter vegetables and shallot and port gravy

Roasted Chesham turkey with traditional accompaniments

Slow cooked Selected shoulder of lamb with herbs and served with roasted potatoes and honey glazed vegetables

Pan roasted Peterhead Cod fillet  
With puy lentils, leek fondue and saffron Beurre blanc

Baked Pumpkin and parmesan tart with tomato beurre blanc

## DESSERT

Aged Christmas pudding steamed and served with brandy sauce

Christmas sherry trifle layers of jelly, custard, sponge and fresh jersey cream

Warm chocolate brownie with spiced wine poach pear and coconut Ice cream

Passion fruit brulee served with raspberry and shortbread  
Treatle tart with homemade vanilla ice cream

### £49.50 per person

Vegetarian options menu can be made available on request. All dishes are cooked freshly to order. We apologize for any delay this might cause. Any special requirements can be serviced if advised before ordering. An optional 12 % service charge will be added to your bill. All prices are inclusive of VAT

# Savoro Room Tariffs (2010/2011)

(prices are subject to change and may differ through seasons)

FOUR POSTER: £125.00

DELUXE DOUBLE: £95.00

STANDARD DOUBLE: £75.00

SINGLE DELUXE: £70.00

FAMILY ROOM: £120.00 (4 pax)

FAMILY ROOM: £105.00 (3 pax)

All prices are inclusive of VAT, tax, full English breakfast, complimentary water and biscuits on arrival.  
Parking available on site - free of charge.  
Wi-fi available free of charge

# SAVORO

Restaurant with Rooms



206 High Street  
Hadley Green  
Barnet, EN5 5SZ

RESTAURANT & ROOM RESERVATIONS

T: 020 8449 9888  
savoro@savoro.co.uk

DESIGN: Nathan Hallett 020 8440 7148

# Christmas at

# SAVORO

Restaurant with Rooms



*This year at Savoro we are endeavoring to provide a Super Christmas period for one and all, our Christmas Menu is available from December 1st for both lunch and dinner throughout the Christmas period until Christmas Eve.*

We are able to cater for your office parties or groups of up to 60 people and as always we are happy to give attention to the smaller groups with a very personal individual approach.

Our menu has been prepared by our celebrated Chef Jackson Lopes and his team to give you a choice of starters, main courses and mouth watering desserts to choose from.

On Christmas day you can join us to enjoy your Christmas lunch with your family and friends in Christmas atmosphere and spirit.

For New Years Eve we will be running Savoros a la carte menu as usual at no extra charge accompanied as always by an excellent selection of fine wines from our menu for you to enjoy through to the new year.

We feel sure that you will understand that it is necessary to take a deposit of 50% for all provisional bookings during the Christmas period. All provisional bookings will be secure and confirmed upon receipt of the deposit. Please note that any cancellation or changes in numbers may forfeit the deposit unless 21 days notice is given.

Our restaurant manager and his team will take care of all your requests making sure you enjoy a blend of good food, wine and Christmas spirit for this very important festive season. We look forward to seeing you all this Christmas at Savoro.

*Dino Paphiti*  
MANAGER

## *Xmas Season at Savoro 2010*

1ST DEC TO 24TH DEC

### STARTERS

Today's seasonal soup

- Prawn cocktail with avocado and virgin marie sauce
- Chicken liver parfait with rich onion marmalade and brioche
- Carpaccio of melon with orange syrup and raspberry sorbet
- Goat cheese and beetroot tart with apple jelly

### MAINS

- Roasted Aberdeen Angus Ribeye cooked on the bone with winter vegetables and shallot and port gravy
- Roasted Chesham turkey with traditional accompaniments
- Slow cooked Selected shoulder of lamb with herbs and served with roasted potatoes and honey glazed vegetables
- Pan fried salmon fillet with wilted spinach new potatoes and dill lemon sauce
- Baked Pumpkin and parmesan tart with tomato beurre blanc

### DESSERT

- Aged Christmas pudding steamed and served with brandy sauce
- Christmas sherry trifle layers of jelly, custard, sponge and fresh jersey cream
- Warm chocolate brownie served with coconut Ice cream
- Passion fruit brulee served with raspberry
- Treacle tart with homemade vanilla ice cream

**£25.95 per person**

### SUPPLEMENTS AT AN EXTRA CHARGE

#### STARTERS +£2.00

- Char grilled calamari or Fritto calamari
- Marinated in lime and chilli served with fresh pickled salad

#### Smoked chicken Caesar

- Shredded smoked chicken, croutons, anchovies, Cos lettuce, parmesan and Caesar dressing

#### Buffalo mozzarella salad

- Beef tomatoes, pine nuts, tapenade toast and basil pesto

#### Half Duck two ways +£2.50

- Crispy breast with five spice, slow roasted confit leg, sweet potato mash and stir fried Bok Choy

#### Essex Pork +£2.50

- Slow roasted belly of pork with braised fennel and apple compote.

#### Lemon sole +£4.95

- Whole grilled West Coast lemon sole served with lemon & butter sauce

#### Sirloin Peppered Steak +£4.95

- Crushed mixed peppercorns and mixed mild asian chilli 10oz

#### Grilled tiger prawn +£9.95

- Chargrilled, finished in garlic butter with herbs

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## *Savoro Booking Form*

### CHRISTMAS PARTIES

Name: .....

Address: .....

Tel. Day: .....

Tel. Eve: .....

Number of persons: .....

Day / Date Time: .....

### CHRISTMAS DAY

Name: .....

Address: .....

Tel. Day: .....

Tel. Eve: .....

Number of persons: .....

Day / Date Time: .....

Lunch: .....

*Merry Christmas and a Very Happy New Year.*