

THE  
SAVOY  
JERSEY

SPRING  
SUNDAY LUNCH

TWO COURSE £24 | THREE COURSE £29

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## TO START

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### **Charcuterie Platter**

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Focaccia

### **Confit Jersey Royals Salad**

Goat Cheese, Sprouting Broccoli, Tarragon, Walnuts and Provincial Olives Dressing

### **Chicken Parfait**

Confit Leg Salad, Drunken Peaches, White Peach Jelly, Pistachio

### **Lime Scented Smoked Salmon**

Salmon and Horseradish Terrine, Celeriac, White Crab Remoulade, Blood Orange and Crab Aero

### **Thai Broccoli and Coconut Soup**

Broccoli Velouté-Lemongrass and Crispy Plantain - Vegan option available

### **Lettuce over the Grill - Vegan**

Grilled Romain Lettuce, Crispy Pink Peppercorn Sourdough, Caesar dressing and Pomegranate

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## TO FOLLOW

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### **Roast Sirloin of Beef**

Roast Potatoes, Honey Glazed Carrots, Greens, Yorkshire Pudding and Beef Jus

### **Fillet of Salmon**

Tarragon Crushed Royals, Lobster Bisque and Spring Vegetables, Baked Desiree, Madeira Jus

### **Confit Pork Belly**

Roast Potatoes, Honey Glazed Carrots, Greens, Yorkshire Pudding and Beef Jus

### **Pan Seared Breast of Chicken**

Quinoa Salad, Woodland Mushrooms, Madeira Jus and Baked Desiree

### **Risotto**

Wild mushrooms, Parmesan, Chives - Vegan option available

### **Vegetables Wellington - Vegan**

Roasted Carrots, Purple Sprouting, Crispy Plantain, Vegan Red Wine Jus, Almond and Tahini Cream

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## TO FINISH

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### **Dark Chocolate and Orange**

Moist Chocolate Slice, Cointreau-Orange Curd and Vanilla Ice Cream

### **Tiramisu**

Dulce de Lecce and Vanilla Ice Cream

### **Vanilla Crème Brulee**

Served with Strawberry Ice Cream

### **Cheese Board**

Biscuits, Homemade Chutney, Palate Cleansers - Vegan Option Available

### **Coconut Rice Pudding - Vegan**

Warm Rice Pudding, Wild Rice Granola and Vanilla Rhubarb Compote