

THE
SAVOY
JERSEY

S U M M E R
S U N D A Y L U N C H

TWO COURSE £24 | THREE COURSE £29

T O S T A R T

Lime Scented Smoked Salmon

Marie-Rose Prawns, Gem Lettuce and Guacamole

Confit Jersey Royals Salad

Goat Cheese, Sprouting Broccoli, Tarragon, Walnuts and Provençal Olives, House Dressing

Chicken Parfait

Foie Gras Ballotine, Warm Brioche, Pickled Red Onion

Jersey Fresh Oysters (6)

Served on a Bed of Crushed Ice with Mignonette

Thai Roasted Carrot Soup

Peanut and Carrot Velouté , Coconut and Lime Dressing – Vegetarian and Vegan Option Available

Salt Backed Heritage Beetroot (V,VG)

Raspberry and Walnut Ketchup, Grilled Tempeh

T O F O L L O W

Roasted Striploin of Beef

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

Pan Seared Chicken Breast

Mustard Mash, Woodland Mushrooms, Braised Cabbage and Madeira Jus

Fillet of Salmon

Buttered Jersey Royals, Lobster Bisque and Summer Vegetables

Lamb

Duck Fat Potatoes, Honey Glazed Carrots, Greens, Yorkshire Pudding, Mint Sauce and Jus

Risotto of Wild Mushrooms (V)

Parmesan and Chives –Vegan Option Available

Vegetables Wellington (V,VG)

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

T O F I N I S H

Blueberry Cheesecake

Basil Shortbread and Raspberry Sorbet

Savoy Sundae

Macerated Fresh Strawberries, Butter Shortbread, Cream Chantilly and Mint Chocolate Chip Ice Cream

Vanilla Crème Brûlée

Served with Vanilla Ice Cream

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers – Vegan and Gluten Free Option Available

Key Lime Pie (V,VG)

Lime and Kalamansi Mousseline, Vanilla Meringue, Toasted Almonds and Lemon Sorbet