

THE
SAVOY
JERSEY

T A B L E D ' H O T E
LUNCH MENU
SERVED MON - SAT 12 PM - 2:30 PM

TWO COURSES £25

THREE COURSES £29

'A discretionary 10% service charge will be added to your bill'

TO START

FOIE GRAS

Foie gras parfait, mango chutney, micro-green and warm brioche

JERSEY SCALLOPS

Delicate, pan-seared scallops, fennel and citrus salad

DELUXE CHARCUTERIE PLATTER

Selection of cured meats, cheeses, berries and homemade focaccia.

PRAWNS AND LOCAL LOBSTER CAESAR SALAD

Lobster medallions paired with a traditional Caesar salad, poached egg and king prawns.

QUINOA AND ROASTED VEGETABLE SALAD V,VG

Quinoa salad, seasonal roasted vegetables, tangy balsamic dressing and avocado.

TO FOLLOW

MARKET FISH

Grilled fillet, bisque served with greens and Jersey Royals.

RIBEYE STEAK 9 oz

Served with chunky chips, flat mushroom, baked tomato and peppercorn sauce.

FILLET OF CHICKEN

Served with Jersey Royal new potatoes, broccoli, madeira jus.

ROASTED DUCK LEG

Seasoned with fresh thyme and orange, roasted baby potatoes and red wine jus.

VEGETABLE WELLINGTON V,VG

A blend of sautéed vegetables wrapped in flaky puff pastry, new potatoes and vegan wine jus.

TO FINISH

ETON MESS

Crispy meringues, whipped cream, juicy strawberries and a strawberry coulis.

TROPICAL SUNDAE

Caramelised pineapple, coconut sponge, pineapple-coconut ice cream.

ARTISAN CHEESE

Artisanal cheese selection, served with biscuits, chutney, fresh fruits and palate cleanser.

RICE PUDDING V,VG

Warm coconut rice pudding with poached cinnamon pear, wild rice, nuts, granola, and coconut-almond ice cream