

THE
SAVOY
JERSEY

A U T U M N
S U N D A Y L U N C H



TWO COURSE £24 | THREE COURSE £29

STARTERS

Lime Scented Smoked Salmon

Bloody Mary flavoured Cream, Sauteed Citrus Kind Prawns and a Tapioca Crackling

Foie Gras and Duck Parfait

Silky Parfait with a Portuguese Chorizo Chutney, Pickled Fennel Salad and Duck Fat Brioche

Charcuterie Platter

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

Moroccan Harira Soup

Tomato and Chunky Vegetable Soup with Collard Greens, Cumin and Coconut

Charred Autumn Greens (V, VG)

With Ras el Hanout and Pistachio Dressing, Hummus and Pomegranate Molasses

Vegan Caprese Salad (V, VG)

Marinated Inca Tomatoes, Vegan Cashew, Mozzarella with a Truffle Aged Balsamic Dressing

MAINS

Roasted Striploin of Beef

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

Confit Pork Belly

Beef Dripping, Desiree Potatoes, Broccoli, Braised Pancetta, Cabbage and Madeira Jus

Fillet of Salmon

Apple - Curry Velouté, Jersey Royals and Blanched Greens

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

DESSERTS

Blueberry Cheesecake

All Butter Shortbread, Raspberry Sorbet and Fresh Raspberries

Savoy Sundae

Chocolate Chip Ice Cream, Toffee Sauce, Chantilly Cream and Scottish Cookies

Vanilla Crème Brulee

Served with Vanilla Ice Cream

Cheese Board

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

Vegan Cheesecake (V, VG)

Blackberry Compote, Vanilla Ice Cream and Salted Caramel

1840

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