The Savoy Jersey have appointed Head Chef Tony Brazendale, whose career started with The Royal Air Force before he progressed to the prestigious Chester Grosvenor Hotel, a Five Red Star property that was at the time aiming for two Michelin Stars.

After being tempted to the Channel Islands Tony worked under the highly respected chef, Steve Smith at Bohemia Restaurant.

Tony’s passion for food allows him to create the most unique mouth-watering dishes. Tony commented, “my ethos is about extracting the utmost flavour from the best locally sourced ingredients, serving dishes that entice and delight our customers.”

As Head Chef at Restaurant 1840, Tony and the team aim to bring forth one of the best dining experiences in the Channel Islands, seducing patrons time and again with dishes that exude delicious flavour above all else.

We hope you agree.
TO START
TWO COURSE £22 * THREE COURSE £26

Brown Onion Soup
Parmesan Crouton

Confit Duck Terrine
Roasted Pear and Hazelnuts

Anti-Pasti
Cured Meats, Feta Cheese, Fig and Crispy Bread

Scallops
Apples and Smoked Ham

Confit Cod
Jerusalem Atrichoke, Mushroom and Samphire

Beetroot and Goat’s Cheese
Salt Baked, with Pumpkin Seeds and Orange

Smoked Haddock Risotto
Crispy Quail Egg
MAIN
TWO COURSE £22 * THREE COURSE £26

Beef Wellington
Dauphinois Potato, Roast Carrot and Spinach (£6 supp.)

Beef Ribeye
Triple Cooked Chips, Breaded Garlic Mushrooms, Rocket Salad, Peppercorn Sauce

Chargrilled Pork Loin
Champ Potato, Cabbage and Bacon, Apple and Quince

Roast Chicken Breast
Mash Potatoes, Roasted Root Vegetables, Jus

Seared Salmon
Creamed Prawns, Cauliflower and Sorrel

Bream Fillet
Sautee Potatoes, Green Beans and Garlic Butter

Whole Boneless Lemon Sole
New Potatoes, Tenderstem Broccoli and Champagne Sauce (£5 Supp)

Butternut and Goat’s Cheese Risotto
Pumpkin Seeds

Hot and Cold Vegetables
Quinoa, Pomegranate and Kale
PUDDING AND CHEESE
TWO COURSE £22 • THREE COURSE £26

Hot Chocolate Fondant
Custard Ice Cream

Christmass Pudding
Almond Creme Anglaise

Clementine Pannacotta
Passion Fruit and Meringue

Apple, Raisin and Cranberry Strudel
Cranberry Ripple Ice Cream

Chestnut Creme Brulee
Apricot Ice Cream

Selection of British and Continental Cheeses
Palate Cleansers, Chutney, Crackers
## After Dinner Drinks

### Dessert Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>50ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elysium, Black Muscat, USA, 375ml</td>
<td>£3.25</td>
<td>£24</td>
</tr>
<tr>
<td>Vistamar, Late Harvest Moscatel, Chile, 375ml</td>
<td>£3.25</td>
<td>£26</td>
</tr>
<tr>
<td>Clos Le Comte, Sauternes, France, 375ml</td>
<td>£4.25</td>
<td>£31</td>
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</table>

### Port

<table>
<thead>
<tr>
<th>Port</th>
<th>50ml</th>
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</thead>
<tbody>
<tr>
<td>Graham’s Lbv, 2009</td>
<td>£3.20</td>
</tr>
<tr>
<td>Ferreira, Reserva</td>
<td>£3.50</td>
</tr>
<tr>
<td>Grahams, Tawny, 10 Years Age</td>
<td>£3.80</td>
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<tr>
<td>Duke Of Clarence, Madeira</td>
<td>£4.00</td>
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</table>

### Coffee

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Latté</td>
<td>Double Espresso, Steamed Milk</td>
<td>£3.10</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>Espresso, Foamed Milk</td>
<td>£3.10</td>
</tr>
<tr>
<td>Espresso</td>
<td>A Strong Shot</td>
<td>£3.30</td>
</tr>
<tr>
<td>Americano</td>
<td>Espresso, Hot Water</td>
<td>£2.70</td>
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<tr>
<td>Baileys Latté</td>
<td>Dbl Espresso, Baileys, Steamed Milk</td>
<td>£5.50</td>
</tr>
<tr>
<td>Liqueur Coffee</td>
<td>Liqueur of choice, Tia Maria, Brandy Or Whisky, Finished With Cream</td>
<td>£5.50</td>
</tr>
</tbody>
</table>
... why not transition to Roberto’s Jazz Bar, renowned for gin and tonic; drawing on a
gargantuan selection of well over 140 gins from around the globe. Where late nights
bring energy and excitement of Funky Latin music, Jazz or Blues, giving you the perfect
setting to while the night away.