

RESTAURANT

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1840

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SAVOY JERSEY

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..

THE  
SAVOY  
JERSEY

## 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, Applea 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 (£5Supp)

### 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

	50ml	Bottle
Elysium, Black Muscat, USA, 375ml	£3.25	£24
Vistamar, Late Harvest Moscatel, Chile, 375ml	£3.25	£26
Clos Le Comte, Sauternes, France, 375ml	£4.25	£31

### PORT

	50ml
Graham's Lby, 2009	£3.20
Ferreira, Reserva	£3.50
Grahams, Tawny, 10 Years Age	£3.80
Duke Of Clarence, Madeira	£4.00

### COFFEE

Latté	Double Espresso, Steamed Milk	£3.10
Cappuccino	Espresso, Foamed Milk	£3.10
Espresso	A Strong Shot	£3.20
Americano	Espresso, Hot Water	£2.70
Baileys Latté	Db1 Espresso, Baileys, Steamed Milk	£5.50
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£5.50

AFTER DINNER



R<sup>O</sup>BERT<sub>O</sub>S

JERSEY'S LARGEST GIN COLLECTION

... 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.

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