

THE  
SAVOY  
JERSEY

SUNDAY LUNCH  
SUMMER - MENU

TWO COURSES £26

THREE COURSES £31

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

## TO START

### **Crispy Prawn Tempura**

*Lightly battered prawns, deep-fried with soy-based dipping sauce and mixed greens.*

### **Artisan's Charcuterie Platter**

*Selection of cured meats, cheddar, pate, nuts, olives, focaccia, and chutney*

### **Salmon Poke Bowl**

*Marinated salmon on sushi rice with avocado, seaweed salad, and ponzu sauce.*

### **Tender and Crispy Pork**

*Sweet and sour marinated pork, breaded and served with Asian slaw.*

### **Summer Garden Salad V, VG**

*Mixed greens, roasted vegetables, cherry tomatoes, and nuts in tangy vinaigrette.*

## TO FOLLOW

### **Roast Beef with Yorkshire Pudding**

*Succulent roast beef, Yorkshire pudding, potatoes, carrots, greens, and beef jus*

### **Pork Tenderloin**

*Served with dauphinoise potatoes, sautéed purple sprouting, and red wine jus.*

### **Teriyaki-Glazed Grilled Salmon**

*Grilled salmon marinated in teriyaki sauce, served with vegetables and Jersey Royals.*

### **Pan-Seared Chicken Breast**

*Tender chicken breast with creamy mashed potatoes, greens, and wild mushrooms.*

### **Quinoa Salad V, VG**

*A harmonious blend of quinoa, tender-stem broccoli, pea shoots, mixed seeds, fresh avocado, roasted tomatoes, red peppers, and a refreshing lemon dressing.*

## TO FINISH

### **Tiramisu**

*Classic Italian dessert accompanied by Jersey milk vanilla ice cream.*

### **Vanilla Crème Brulee**

*Vanilla-infused custard with caramelized sugar served with ice cream.*

### **Cheese Board**

*Assorted British cheeses with biscuits, chutney, and palate cleansers.*

### **Banana Waffle V, VG**

*Waffle with ripe bananas, cinnamon, maple syrup, nuts, berries, and vegan whipped cream.*