

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 £23.95

THREE COURSES £27.95

'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

SEA BREAM

Grilled fillet, salsa verde served with summer greens and Jersey Royals.

RIBEYE STEAK 9 oz

Served with a tangy, chimichurri sauce, mixed leaves salad and chunky chips.

FILLET OF SALMON

Oven-baked salmon fillet, pistachio crust and a citrus-infused quinoa.

ROASTED DUCK LEG

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

TOFU AND AVOCADO POKE BOWL V,VG

Marinated tofu and avocado on a bed of sushi rice, cucumber, radish, and sesame seeds, all tossed in a tangy soy-sesame dressing.

TO FINISH

ETON MESS

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

TROPICAL SUNDAE

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

MARINATED PEACHES V,VG

Vegan chantilly cream, fresh peaches, lemon crumb and peach sorbet.

ARTISAN CHEESE

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