

THE
SAVOY
JERSEY

WINTER MENU

RESTAURANT

1840

SAVOY JERSEY

We are extremely excited to introduce our chef, Vilanca Rodrigues.

Born in Angola south of Equator but raised by the Mediterranean culinary influences of Lisbon in Portugal.

His love for everything that is food took him all over the UK, where he had the privilege of enriching his culinary knowledge with time spent at "The Fat Duck" by Heston Blumenthal, the Square under legendary chef Phil Howard and in 2017 at Bohemia in Jersey with chef Steve Smith, as his right-hand man.

Vilanca is a firm believer in non-complicated food with the true emphasis in respecting the seasons, local produce, the health benefits of good nutrition and also respecting the new dietary trends and requirements of the 21st century.

We do invite you to join us in a journey of food hedonism and optimism.

TO START

TWO COURSE £30 | THREE COURSE £35

Oven Roasted Pumpkin Soup

Pumpkin Oil Dressing, Toasted Pumpkin Seeds and Pickled Pumpkin
Allergens: Celery, Sulphites

Smoked Salmon Pate and Local White Crab Salad

Smoked Salmon Pate, Pomegranate and Fennel Salad with Citrus Dressing
Allergens: Gluten, Crustacean, Egg, Fish, Mustard, Soya, Sulphur Dioxide

Charcuterie Platter

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Focaccia
Allergens: Celery, Gluten, Milk, Sulphites -gluten free option available

Chicken Liver Parfait

Granny Smith Jelly, Baked Apple, Duck Textures, Rye and Seeds Nordic Bread
Allergens: Gluten, Dairy, Sulphites

Pan Seared Scallops

Creamy of Truffled Celeriac, Tomato Fondue, Smoked Eel and Sour Apple Jelly
Allergens: Mollusc, Dairy, Soya, Sulphites

Pressed Duck Terrine

Warm Brioche, Cranberry and Beetroot Chutney
Allergens: Celery, Gluten, Dairy, Sulphur Dioxide

MAIN

TWO COURSE £30 | THREE COURSE £35

Beef Ribeye (*£ 5 Supplement*)

Triple Cooked Chips, Wild Mushroom, Cherry Tomatoes, Milho, Peppercorn Sauce
Allergens: Celery, Milk, Sulphites – *Gluten and Dairy Free Options*

Confit Pork Belly

Braised Butter Bean and Chorizo Casserole, Baked Chestnuts, Winter Garden Vegetables and Pumpkin
Allergens: Celery, Milk, Mustard, Sulphites

Pan Seared Breast of Chicken

Jersey Royal New Potatoes, Fricassee of Winter Vegetables, Smoked Bacon and Thyme Jus
Allergens: Celery, Milk, Sulphites

Fillet of Sea Bass

Seafood Mix Barley Risotto, Bisque Velouté and Fungi
Allergens: Celery, Gluten, Crustaceans, Mollusc, Fish, Milk, Sulphites

12 Hours Braised Lamb Shank

Creamy Rosemary Desiree Mash, Buttered Green, Confit Carrots and Red Wine Jus
Allergens: Celery, Milk, Mustard, Sulphites

'Vi' Burger – Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon or Vegan Bacon, Tomato Relish and Cheese
Allergens: *Gluten, Milk, Sulphites*

MAIN

TWO COURSE £30 | THREE COURSE £35

Fish and Chips

Beer Batter, Chips, Mushy Peas and Tartare Sauce
Allergens: Fish, Gluten

Vegetable Pasanda

Coconut milk, Ginger, Basmati Rice, Toasted Almonds
Allergens: Celery, Gluten, Nuts, Sulphites

Risotto

Wild mushrooms, Parmesan, Chives
Allergens: Celery, Milk, Gluten – Gluten Free – Vegan Option Available

Chicken Katsu Curry

Coconut milk, Ginger, Basmati Rice
Allergens: Celery, Gluten, Sulphites

Prawn Superfood Salad

Red Peppers, Chickpeas, Broccoli, Quinoa, Baked Nuts, Avocado Textures
Allergens: Crustaceans, Nuts, Sulphites

King Prawn Goan Style

Coconut milk, Ginger, Basmati Rice
Allergens: Celery, Crustaceans, Gluten, Sulphites

EXTRA SIDE DISHES

ALL AT £4

Seasonal Green Salad

Selection of Greens with a Home-Made French Dressing

Allergens: Sulphites – Gluten Free, Dairy Free

Garden Side of Vegetables

Chef's Selection of Seasonal Products, Buttered

Allergens: Milk – Gluten Free – Vegan Option Available

Parmesan Truffle Chips

Parmesan Shavings, Truffle

Allergens: Milk – Gluten Free – Vegan Option Available

Onion Rings

Beer Battered

Allergens: Gluten, Sulphites

Jersey New Potatoes

Battered

Allergens: Allergens: Milk – Gluten Free – Vegan Option Available

DESSERT

TWO COURSE £30 | THREE COURSE £35

Dark Chocolate Roulade Sliced

White Chocolate and Cranberry, Chestnut Cream, Rum and Raisin Ice Cream
Allergens: Gluten, Eggs, Milk Sulphites

Tiramisu

Dulce de Lecce and Amaretto Ice Cream
Allergens: Gluten, Eggs, Milk, Sulphites

Savoy Sundae

Stick Toffee, Caramel Sauce, Vanilla Chantilly, Brandy Ice Cream
Allergens: Gluten, Milk, Sulphites

Jersey and Homemade Ice Cream and Sorbets

Meringue
Allergens: Please ask your server – Gluten Free / Dairy Free - Options Available

Vegan Ice Cream Selection

Please ask your server about the flavours of the day
Allergens: Please ask your server – Gluten Free / Dairy Free - Options Available

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
Allergens: Celery, Gluten, Milk, Sulphites, Tre Nuts -Gluten Free Option

AFTER DINNER DRINKS

DESSERT WINE

	50ml	Bottle
Semillon Gewurztraminer, Late Harvest Chile 500ml	£ 3.50	£ 35.00
Trentham Reserve , Noble Taminga, Australia, 500ml	£ 3.50	£ 27.50
Le Trianon de Filhot , Sauternes, France 375ml	£ 4.25	£ 37.00

PORT WINE

	50ml
Grahams LBV, 2009	£ 3.50
Grahams, Tawny, 10 Years Old	£ 4.00
Duke Of Clarence, Madeira	£ 4.25

COFFEE

Latte	Double Espresso , Steamed Milk	£3.40
Cappuccino	Espresso , Foamed Milk	£3.40
Espresso	A strong Shot	£2.80
Americano	Espresso, Hot Water	£3.20
Baileys Latte	Double Espresso, Steamed Milk	£6.00
Liqueur Coffee	Liqueur of choice: Tia Maria, Brandy Or Whiskey, Finished with Cream	£6.50