

THE
SAVOY
JERSEY

S P R I N G
S U N D A Y L U N C H



T W O - C O U R S E S £ 2 6
T H R E E - C O U R S E S £ 3 1

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

M E N U

Jersey Shore

Smoked Salmon, White Crab Meat, Provence Mayo and Panko-Crusted Haddock
1-2-3-4-5-9-10-14

Foie Gras and Chicken Parfait

Smoked Duck, complemented by the delicate sweetness of poached Rhubarb
Duck Gizzard, a hint of Thyme Jelly and Brioche
2-4-7-10-14

Charcuterie Platter

Selection of Cured Meats, BBQ, and Cured Ham, paired with a mild British Cheddar, Tangy Fruit Chutney
Focaccia Bread and Crispy Ham Hock Croquette
1-2-4-7-9-14

Moroccan Harira Soup (V, VG)

A hearty and flavourful blend of Lentils, Chickpeas, Tomatoes and a variety of Herbs and Spices
14

Roasted Striploin of Beef

Roast Potatoes, Honey Glazed Carrots, Greens, Yorkshire Pudding and Beef Jus
1-2-4-7-14

Leg of Lamb

Dauphinoise Potatoes, Mint Sauce, Sautéed Purple Sprouting, Red Wine Jus
1-2-4-7-14

Grilled Fillet of Salmon

Pomme Anna Gratin, Pomegranate Pearls, Spring Greens and a luxurious Lobster Veloute
Pistachio Dressing and Caviar
3-5-10-14

Pan Seared Chicken Fillet

Desiree Mash, Spring Greens and Wild Mushroom
1-2-4-7-14

Vegetables Wellington (V, VG)

Roasted Carrots, Purple Sprouting, Crispy Plantain and Vegan Red Wine Jus
1-2-14

Warm Chocolate Lava Cake

Served with velvety Chocolate Sorbet
4-7

Vanilla Crème Brûlée

Served with Vanilla Ice Cream
4-7-14

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
1-2-7-10-14

Vegan Rhubarb Mille Feuille (V, VG)

Flaky Puff Pastry, Sweet Rhubarb Compote, Vegan Vanilla Custard and Rhubarb Ice Cream
2-10-14

A L E R G E N S

Celery - 1 I Cereal - 2 I Crustacean - 3 I Egg - 4 I Fish - 5 I Lupin - 6
Milk - 7 I Mollusk - 8 I Mustard - 9 I Nuts - 10 I Peanuts - 11
Sesame - 12 I Soya - 13 I Sulphites - 14