

# SUNDAY LUNCH AT THE SAVOY

## THE CHEF

We are extremely excited to introduce our new chef, Vilanca Rodrigues to bring a flare of his gastronomic experiences to the Savoy.

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 most recently at Bohemia in Jersey with Head Chef Steve Smith, as his right-hand man.

Vilanca is a firmly believer in non-complicated food with the true emphasis in respecting the seasons, local produce, the healthy benefits of a good nutrition and also respecting the new dietaries of the 21st century.

We do invite you to join us in a journey of food hedonism and optimism here at The Savoy Jersey Hotel

## SUNDAY LUNCH

10/2/2019

### Starters

#### Cream Of Celeriac

Crispy Celeriac, Truffle and Balsamic Dressing, Sea Mustard

#### Chicken Liver Parfait Tart

Pomegranate Gel, Pickled Radish and Chicken Popcorn

#### Pan Seared Mackerel

Horseradish and Kohlrabi

#### Roasted Sweet Potato Salad

Ricotta Cheese, Granny Smith, and Candied Walnuts

### Mains

#### Roast Sirloin of Beef

Roast Potatoes, Honey Glazed Carrots, Seasonal Greens, Yorkshire Pudding, Beef Jus

#### Roast Chicken

Roast Potatoes, Seasonal Vegetables, Yorkie, Gravy

#### Confit Pork Belly

Roast Potatoes, Seasonal Vegetables, Yorkie, Gravy

#### Seared Cod

Bean and Choriso Stew, Wilted Spinach

#### Seafood Tagliatelle

Coriander and Coconut

#### Baked Cauliflower Steak

Slow Cooked Parsnip Fondant and Peppercorn Sauce

#### Risotto

Piquillo Red Pepper and Olives with Pangitatta, Garden Rocket

### Desserts

#### Chocolate Lava Cake

Jersey Butter Ice Cream

#### Spanish Crema Catalana

Rhubarb Ice Cream

#### Selection of Ice Creams and Sorbets

Meringue

#### Selection of British and Continental Cheeses

Palate Cleansers, Chutney, Crackers

THE  
SAVOY  
JERSEY

THREE COURSE £26.95  
TWO COURSE £22.95

## AFTER LUNCH DRINKS

### Dessert Wine

		50ml	Bottle
96	Elysium, Black Muscat, USA, 375ml	£3.25	£24
97	Les Fleurus, Muscat de Beaunes de Venise, France, 500ml	£3.25	£28
98	Late Harvest, Malbec, Argentina, 500ml	£4.25	£42

### Port

		50ml
126	Graham's Lbv, 2009	£3.20
127	Ferreira, Reserva	£3.50
128	Grahams, Tawny, 10 Years Age	£3.80
129	Duke Of Clarence, Madeira	£4.00

### Coffee

Latté	Double Espresso, Steamed Milk	£3.20
Cappuccino	Espresso, Foamed Milk	£3.20
Espresso	A Strong Shot	£3.20
Americano	Espresso, Hot Water	£2.80
Baileys Latté	DbI Espresso, Baileys, Steamed Milk	£5.50
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£5.50

## CHILDRENS LUNCH

### Starters

Prawn Cocktail

£3.75

Tomato Soup

£3.25

Garlic Ciabatta Bread

£3.95

### Mains

Sausages and Mash with Carrots, Peas and Gravy

£5.45

Chicken Nuggets with Baked Beans and Chips

£5.45

Plaice Goujons with Mushy Peas and Chips

£5.45

### Desserts

Fruit Salad

£3.75

Ice Cream or Sorbet Selection

£3.75

Sticky Toffee Pudding

£3.75