



THE  
SAVOY  
JERSEY

## PRIVATE EVENTS

# MENU 2026

### **On Arrival**

A glass of 125ml Jules Larose Brut Blanc de Blancs

**or**

A 33cl bottle of beer, ale, cider, or a soft drink

(One drink per person)

### **Followed by**

A three-course meal

A selection of teas, coffees, and petit fours

### **Pricing**

**Lunch – £42 per person**

**Dinner – £47 per person**

Please note that a discretionary 5% service charge will be added to your final bill.

Kindly submit your food pre-order at least one week prior to the event, including the names of all attendees and any relevant allergies or dietary requirements.

## STARTER

### **JERSEY SCALLOPS**

Chancre crab, scallop roe popcorn, citrus coconut dressing.

### **SHELLFISH RAVIOLO**

Squid ink pasta, local lobster, smoked eel, shellfish bisque.

### **ROUGIÉ FOIE GRAS PARFAIT**

South-West French foie gras, garden herbs, toasted brioche

### **SMOKED DUCK BREAST**

Maurice Chevalier smoked with duck pate, plum and ginger chutney ,  
buttered toast and frisee salad.

### **HERITAGE TOMATO VELOUTÉ V, VG**

Slow-roasted heritage tomatoes, basil oil. Served with bread.

## MAIN

### **LOCAL SEA BASS**

Confit leeks, Jersey Royal galette, brown crab and shrimp, fish velouté.

### **DORSET LAMB BEST END**

Herb crust, seasonal accompaniments, lamb jus.

### **PORK BELLY**

Red pepper and chorizo purée, garlic confit potato, pork jus.

### **CHICKEN SUPREME**

Girolles, seasonal vegetables, truffle, Madeira jus.

### **CONFIT KING OYSTER MUSHROOM V, VG**

Caramelised onion purée, fried garlic, herb oil.

## DESSERT

### **RHUBARB**

Poached and roasted rhubarb, passion fruit, almond crumble.

### **VALRHONA CHOCOLATE DÉLICE**

Pistachio crèmeux, coffee ice cream.

### **CHEESE SELECTION**

British and European cheeses, seasonal accompaniments.

### **RICE PUDDING V, VG**

Vanilla rice pudding, Sicilian lemon sorbet.

### **SEASONAL FRUIT SORBET V, VG**

Fresh fruit, light syrup.