

Sunday LUNCH



Welcome to Sunday Lunch at The Savoy.

Relax and enjoy a leisurely afternoon of delicious seasonal dishes, thoughtfully prepared by our chefs. From traditional favourites to tempting desserts, our Sunday menu is all about great food, warm hospitality and time well spent with family and friends.

Served
E V E R Y S U N D A Y



From 12.00pm to 3.00pm

Two Courses

£29.00 PER ADULT

Three Courses

£35.00 PER ADULT

£17.50 PER CHILD

(under 16)

Please note that a discretionary 10% service charge will be added to your final bill. Please inform us of any allergies or dietary restrictions at least 24 hours in advance.



to start

Heritage Tomato Velouté (2, 7) V

Roasted heritage tomato velouté, whipped goat's cheese, basil oil and sourdough croutons

Chicken Liver Parfait (2, 4, 7, 14)

Chicken liver parfait, gently spiced and finished with fig jam, served with toasted brioche

Prawn Cocktail (3, 4, 9, 14)

Greenland prawns, baby gem lettuce, pickled red onion, radish, avocado and Marie Rose sauce

Melon & Parma Ham

Chilled melon with Parma ham, finished with cracked black pepper and a drizzle of olive oil



to follow

West Country Roast Sirloin of Beef (2, 4, 7, 14)

Traditional roast sirloin of beef served with Yorkshire pudding, roast potatoes cooked in beef dripping, seasonal vegetables and rich beef gravy

Slow-Cooked Dorset Lamb Shank (7, 14)

Tender Dorset lamb shank, slow-cooked until falling from the bone, served with buttery mashed potatoes, seasonal greens and a rich lamb jus

Roast Duck Breast (2, 12, 13, 14)

Roast duck breast served with wok-tossed rice noodles, Asian vegetables and a Peking-style sauce

Pan-Roasted Sea Bass (3, 5, 7, 14)

Pan-roasted sea bass with creamy shellfish Carnaroli rice, finished with house shellfish bisque

Parmesan Risotto (7) V

Creamy Carnaroli risotto with Parmesan, grilled asparagus and sautéed courgette



to finish

Chocolate Orange Délice (2, 7, 13)

Rich chocolate délice made with Callebaut dark chocolate and double cream, finished with fresh orange

Crème Brûlée (7, 14)

Silky vanilla bean crème brûlée with seasonal berries, elderflower gel and vanilla ice cream

Rice Pudding V_e

Warm coconut rice pudding, served with mango and passion fruit coulis

Cheese Selection (2, 7, 9, 14)

A selection of British and European cheeses, served with toasted walnuts, celery, grapes, crackers and chutney

Allergens

1 Celery

3 Crustaceans

5 Fish

7 Milk

9 Mustard

11 Peanuts

13 Soya

2 Gluten

4 Eggs

6 Lupin

8 Molluscs

10 Nuts

12 Sesame Seed

14 Sulphites