

ST. CATHERINE'S SAILING CLUB ANNUAL PRIZEGIVING DINNER

SATURDAY 23 NOVEMBER 2024

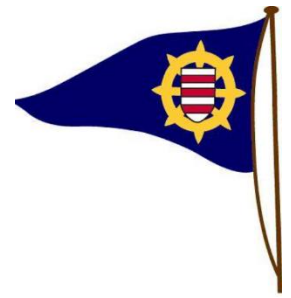
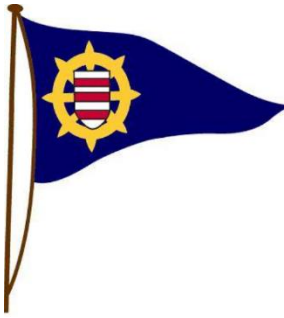
THE SAVOY HOTEL

Rouge Bouillon, St. Helier

18h30 Drinks reception

Enjoy a complimentary welcome drink on arrival

19h15 Dinner



STARTERS

Honey Glazed Ham Hock Terrine

Honey-glazed ham hock terrine with piccalilli gel and Sourdough.

Allergens: celery, cereal, mustard, sulphites

Smoked Salmon Roulade

Panko-coated king prawns with kimchi mayo and fried shallots.

Allergens: cereal, crustaceans, egg, fish, milk, sulphites

Jersey Shack

Hand-dived Jersey scallops, white crab salad and citrus dressing.

Allergens: crustaceans, molluscs, egg, soya

Foie gras

Foie gras parfait, mango chutney, micro-green and warm brioche

Allergens: cereal, egg, milk, sulphites

Beetroot Salad V-VG

Pickled mushroom, goat cheese mousse, candied pecans, balsamic vinaigrette

Allergens: milk, nuts, sulphites

Angolan Bean Soup V-VG

Bean blend with tomatoes, carrots and aromatic spices.

Allergens: milk, nuts, sulphites



MAINS

Fillet of Beef Wellington

Silky truffle Desiree mash, maple and mustard glazed parsnips and a rich beef reduction sauce

Allergens: celery, cereal, egg, milk, mustard, sulphites

Roasted Duck Leg

Duck confit with sesame sweet potatoes, Umami cabbage, Madeira sauce

Allergens: celery, cereal, sesame, milk, sulphites

Cod Fillet

Soy-ginger marinated cod, aromatic coconut rice, sautéed bok choy and fried garlic

Allergens: celery, cereal, milk, fish, molluscs, soya, sulphites

Turkey Assiette

Succulent turkey with thyme-infused dauphinoise potatoes and vegan red wine jus.

Allergens: milk, sulphites

Lamb Shank

Slow-cooked lamb shank, garlic and thyme dauphinoise, potato, seasonal vegetables and lamb reduction sauce.

Allergens: celery, milk, sulphates

Vegetable Wellington V - VG

Vegetable blend in puff pastry, Jersey royal new potatoes and vegan red wine jus.

Allergens: Celery, cereal, mustard, soya, sulphites



DESSERTS

Christmas Pudding Sundae

Christmas pudding, vanilla ice cream, brandy custard ganache, whipped cream, baked meringue

Allergens: cereal, egg, milk, soya, sulphites

Clementine Panna Cotta

White chocolate and clementine panna cotta and all butter shortbread

Allergens: cereal, egg, milk, soya

Sticky Toffee Knickerbocker Glory

Layers of sticky toffee pudding, ice cream, caramel sauce, Chantilly and caramelised nuts.

Allergens: milk, egg, nuts and soya

Cheese Board

Artisanal cheese selection served with biscuits, chutney, palate cleansers, nuts, dried figs and celery.

Allergens: celery, cereal, milk, nuts, sulphites

Chocolate Délice V-VG

Smooth Callebaut chocolate, mixed berries and vanilla ice cream

Allergens: cereal, soya

Rice Pudding V-VG

Creamy coconut rice pudding with mango compote and toasted coconut flakes.

Allergens: nuts and sulphites



**Selection of Teas, Coffee , Hot chocolate
& Petit Fours**



£48.50 per person
(inclusive of GST and service)



Prizegiving & Raffle
DJ & Dancing until late

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1 November 2024.

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