

KASPAR'S EASTER SUNDAY BRUNCH

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

FROM THE COUNTER

An abundance of items to choose from.

Oyster Shucking Station

Irish Rock | Jersey Rock | Maldon
Condiments

Best of the Seas

Mediterranean Prawns
Cornish Crab & Avruga Caviar

Smoked Fish

Hamachi | Smoked Salmon | Mackerel
Sablefish | Smoked Trout
Horseradish & Mustards

Foraged from the Earth

Local Mixed Greens
Assorted homemade Salad Dressings | Condiments
Organic Quinoa
Mesclun | Rosemary Crumble | Red Currant

Foie Gras & Chocolate Terrine
Candy Kumquat | Sourdough
Local Farm Pumpkin & Shropshire Blue Quiche
Pickled Walnut | Mache Salad

From The Savoy Bakery

A selection of homemade breads from our talented inhouse bakery.

INTERMEDIATE PLATES

A choice of one of the Kaspar's brunch classics

Isle of Harris Lobster Benedict

Brioche Bun | Spinach | Hollandaise
Or

Kaspars Bangers & Mash

Cumberland | King Edward Potatoes | Rosemary Jus
Or

Wye Valley Asparagus Royal

Organic Hens Egg | Hazlenut Gremolata | Asparagus Tartar

PRINCIPAL DISHES

A choice of one of the following Principal Dishes

Willowbrook Farm Lamb Noisette

Smoked Aubergine | Pomegranate | Cumin Jus
Or

Irish Black Angus Fillet

Spring Peas | Maris Piper Potatoes | Chicory
Or

Scottish Salmon

Wild Garlic Velouté | Purple Broccoli | Keta Caviar
Or

Spring Linguine

Poached Duck Egg | Watercress | Truffle Buerre Blanc

DESSERT

Savoy's Seasonal Dessert Trolley

Executive Pastry Chef Daniel Pearse and our pastry team have created a selection of seasonal Easter Pastries to end the Brunch on a sweet note.

£95 per person
£130 per person with free flowing Champagne

Brunch is served from 12:00 till 16:00
Live Jazz entertainment