

3 course €65

## Appetisers

★★★★★

### Grilled Local Scallops

Scallops Provençal, roasted vine tomato, garlic butter

### Savoy House Gravlax

Jameson Black Barrel cured salmon,  
baby caper, dill and shallot salsa

### Duck Parfait

Cumberland sauce and toasted brioche

### Caesar Salad

Baby gem, Reggiano cheese, smoked pancetta,  
anchovy dressing and egg

### French Onion Soup

Caramelised onion soup with Gruyere cheese baked crouton

### Goat Cheese Salad

St Tola goats cheese, butterhead lettuce, beetroot,  
mango, raspberry dressing

## Entrees

★★★★★

### Chicken Supreme

Pot roast chicken supreme, podded peas, rosemary,  
rissole potatoes, green grape & white wine cream

### Half Roast Duck

Half roast Silverhill duck, Lyonnaise potatoes,  
red onion jam, French beans, jus

### Grilled Rossaveel Salmon

Tomato risotto, grilled asparagus, sorrel  
cream and olive tapenade

### Mushroom Tortellini

Wild mushroom pasta, white truffle, asparagus  
tips and spinach cream

### Pan Roasted Union Hall Halibut

Chorizo crushed potatoes, sauteed spinach,  
lemon balm cream sauce

### Calvey's Mayo Mountain Lamb

Lamb rump, celeriac, presseed potato, balsamic,  
honey roast root vegetables, mint jus

### Filet de Boeuf

Grilled Irish Beef Fillet, fondant potato,  
wilted spinach, veal jus

All of our beef, chicken, lamb, pork, seafood, vegetables and salads  
are Irish and local where possible