

THE
SAVOY
★★★★★



3 Course €70

Appetisers

Savoy House Gravlax

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

Caesar Salad

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

Duck Liver & Foie Gras Parfait

Cumberland sauce and toasted brioche

French Onion Soup

Caramelised onion soup with gruyère cheese baked crouton

Goats Cheese Salad

St. Tola's goats cheese, butterhead lettuce, roasted pecans, beetroot,
mango and raspberry dressing

Grilled Local Scallops

Pan seared, roasted vine tomato provençal and veal jus

Main Course

Roast Crown of Bronze Turkey

Baked Limerick ham, sage stuffing and honey roast seasonal root vegetables

Grilled Rossaveel Salmon

Tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Mushroom Tortellini

White truffle, asparagus tips and spinach cream

Prawn Linguine

In our luxurious prawn bisque with a drop of vermouth and lemon zest

Rack of Lamb €5 supplement

Calvey's four bone, herb crusted lamb rack, celeriac, pressed potato, balsamic, honey roast root vegetables and mint jus

Half Roast Duck

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

Herbertstown Irish Beef Fillet Steak

Chive mash, stem broccoli and veal jus

Chicken Supreme

Leek and smoked bacon mouseline, charred stem broccoli, morels and mushroom cream sauce

Desserts

Belgian Chocolate Fondant

Raspberries and coconut gelato

Pomme Tarte Tatin

With Madagascan vanilla ice cream

Yuzu Citrus Tart

With mango gelato

Raspberry & White Chocolate Delice

Vanilla Anglaise and Sicilian lemon ice cream

Crème Brûlée

With vanilla short bread biscuit

Savoy Ice Cream Selection

Selection of house ice cream

Mince Pies

Selection of Tea or Coffee



Some of our menu items contain allergens and some may contain nuts.
Please scan QR code for more info.