

THE
SAVOY
★ ★ ★ ★ ★

2 Course
32.00



3 Course
39.00

Hors d'Oeuvres

Soupe à l'Oignon Française

Caramelised onion soup with Gruyere cheese baked crouton

Gravlax

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

Parfait de Canard & Foie Gras

Cumberland sauce and toasted brioche

Salade Caesar

Baby gem, reggiano cheese, smoked pancetta, anchovy dressing and quails egg

Rouleaux de Printemps au Canard

Duck Spring rolls & plum sauce

Plats Principaux

Couronne de Dinde Rôtie

Roast crown of turkey, Limerick glazed Ham, sage stuffing, turkey jus

Rôti d'Agneau

Kerry mountain lamb rump, celeriac pressed potato, balsamic, honey roast root vegetables, mint jus

Suprême de Poulet

Leek & smoked bacon mousseline, charred stem broccoli and mushroom cream sauce

Saumon Poele

Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Tortellini aux Champignons

White truffle and mushroom pasta, asparagus tips and spinach cream and garlic ciabatta

Entrecote Frites supplement 7.00

Grilled 10oz Irish sirloin steak, pommes frites, café de paris butter and peppercorn cream

Les Desserts

Crème Brûlée (GFA)

With vanilla short bread biscuit

Savoy Ice Cream Selection

Selection of house ice cream

Selection of Local French Cheeses supplement 5.00

Selection of soft and hard cheese, quince jelly, relish and crackers

12:30pm to 3:00pm