

# Appetisers

## Soup of the Day

Today's vegetarian soup of the day

## Grilled Local Scallops

(supplement 5.00) Scallops Provençal with roasted vine tomatoes and veal jus

## Savoy House Gravlax

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

## Duck Liver & Foie Gras Parfait

Cumberland sauce and toasted brioche

## Caesar Salad

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing and quail's egg

## Goat Cheese Salad

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

## French Onion Soup

Caramelised onion soup with a Gruyère cheese baked crouton

## Entrées

#### Half Roast Duck

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

### Grilled Rossaveel Salmon

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

## Prawn Linguine

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

### Mushroom Tortellini

White truffle and mushroom pasta, asparagus tips and spinach cream

## Chicken Supreme

Roast supreme of chicken, leek & smoked bacon mousseline, charred stem broccoli, morels, and mushroom cream sauce

## Rump of Lamb

Calvey's of Mayo lamb rump, gratin potato, roast root vegetables, minted pea purée with mint jus

### 8oz Irish Beef Fillet Steak

(Supplement 10.00) Chive mash, stem broccoli and veal jus

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