

THE
SAVOY
★★★★★



3 Course €70

Appetisers

Savoy House Gravlax

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

Caesar Salad

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

Duck Liver & Foie Gras Parfait

Cumberland sauce and toasted brioche

French Onion Soup

Caramelised onion soup with Gruyère cheese baked crouton

Soup of the Day

Today's vegetarian soup of the day

Goat Cheese Salad

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

Grilled Local Scallops

Scallops Provençal, roasted vine tomato and veal jus

Entrées

Roast Crown of Bronze Turkey

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

Grilled Rossaveel Salmon

Tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Mushroom Tortellini

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

Prawn Linguine

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

Rump of Lamb

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

Half Roast Duck

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

Chicken Supreme

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

8oz Irish Beef Fillet Steak (10.00 Supplement)

Chive mash, stem broccoli and veal jus

Desserts

Chocolate Bombe

Melting chocolate bombe with a honeycomb ice cream centre, popping candy & hot salted caramel sauce

Crème Brûlée

With a vanilla short bread biscuit

Selection of Gelato or Sorbet

Ask your server for today's flavours

Sticky Toffee Pudding

Served with warm toffee sauce & coconut gelato

Pomme Tarte Tatin

With Madagascan vanilla ice cream

Selection of Irish Artisan Cheese

Crackers, plum chutney, celery, grapes and apple