THE SAVOY



Festive Dinner Menu

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

THE SAVOY



3 Course €65

Breads

Vintage Hegarty's Cheddar & Roast Onion Bread
Savoy Pumpkin Seed & Treacle Soda Bread
With Glenstal butter, red pepper hummus & basil pesto.

Appetisers

Jameson Black Barrel Cured Salmon
Baby capers, plum tomato, dill and shallot salsa.

Crispy Confit Duck Caesar Salad
Baby gem, Reggiano cheese, smoked pancetta, quail's egg and anchovy dressing.

Goose Foie Gras Parfait
Ruby Port, citrus fruits, redcurrant sauce and toasted brioche.

Roast Red Pepper & Parsnip Soup
Whipped goat's cheese & chestnut cream.

Braised Short Rib of Beef Croquettes
Apple & fennel salad, horseradish crème fraîche.

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

Seared West Coast Scallops Provençal
Roast vine tomato ragù, veal jus.

Entrées

Roast Crown of Bronze Turkey
Baked Limerick ham, sage stuffing, roast turkey jus and cranberry sauce.

Rump of Lamb
Calvey's of Mayo lamb rump, smoked pancetta pea purée with mint jus.

Half Roast Duck
Blackberry, orange and thyme reduction.

Grilled Chicken Chasseur
Succulent boneless half chicken, wild mushrooms and shallots, finished in a fragrant tomato, white wine and tarragon sauce.

8oz Irish Beef Fillet Steak
€10.00 Supplement
Veal jus and garlic butter.

All meat and poultry mains are served with a selection of seasonal market vegetables and garlic potatoes.

Grilled Rossaveel Salmon
Lemon & dill risotto, grilled asparagus, saffron reduction and olive tapenade.

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

Desserts

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

Crème Brûlée
With a vanilla shortbread biscuit.

Selection of Gelato or Sorbet
Ask your server for today's flavours.

Savoy Christmas Plum Pudding
Served with warm brandy sauce & Gingerbread Ice Cream.

Pomme Tarte Tatin
With Madagascan vanilla ice cream.

Selection of Irish Artisan Cheese
Crackers, plum chutney, celery, quince jelly, grapes and apple.