



3 Course €55

Appetisers

Soup of the Day

Today's vegetarian soup of the day

Grilled Local Scallops

Scallops Provençal & roasted vine tomatoes and veal jus

Savoy House Gravlax

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

Duck Liver & Foie Gras Parfait

Cumberland sauce and toasted brioche

Caesar Salad

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

Goat's Cheese Salad

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

French Onion Soup

Caramelised onion soup with gruyère cheese baked crouton

Entrees

Half Roast Duck

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

Grilled Rossaveel Salmon

Grilled 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

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

Rack of Lamb (€5 supplement)

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

Herbertstown Irish Beef Fillet

Chive mash, stem broccoli and veal jus

Raspberry & White Chocolate Delice

Vanilla Anglaise and Sicilian lemon ice cream

Belgian Chocolate Fondant

Raspberries and coconut gelato

Pomme Tarte Tatin

With Madagascan vanilla ice cream

Crème Brûlée

With vanilla short bread biscuit

Yuzu Citrus Tart

With mango gelato

Savoy Ice Cream Selection

Selection of house ice cream

Selection of Irish Artisan Cheese

Crackers, plum chutney, celery, grapes and apple

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